



Potato Pancakes and Apple Spread
 Veal Pork & Beef Meatballs Simmered in
 a Lemon Caper Cream Sauce
 Octoberfest Strudel

Smoked Pork, Swiss Cheese & Sauerkraut Baked in Light, Flaky Pastry & Swabian Sauce
 Spinach Pastries
 Grilled German Sausage Medley

Bavarian Entree's

Bratwurst -Smoked and Fresh sausage typical of the Black Forest countryside

Knackwurst -Traditional short and plump Bavarian pork sausage that goes "Knack".

aeger Schnitzel -Pork schnitzel with Hunter's Sauce of onions, peppers, tomatoes and mushroom, paired bread dumpling

Wiener Schnitzel -Prime Veal breaded and sautéed until golden, served with spaetzle (potato dumplings)

Sauerbraten - Choice beef marinated in select spices and red wine - house recipe spaetzle.

Beef Rouladen -Rolled round steak, stuffed with house dressing, paired with onion smashed potatoes and hunter's gravy

Kasseler Rippchen - Smoked pork chops lean, tender and moist with mashed potatoes

Stuffed Pork Chop - Select pork filled with Chef Sonia's special stuffing. Served with mashed potatoes and gravy.

Braumeister Goulash -Beef simmered in rich stock with onions, paprika and Weissg spaetzle.

Weiss Wurste - special blend of pork and veal sausages.

Emmenthaler Schnitzel - Lightly breaded veal baked with ham and Swiss cheese.

Sautéed Chicken Schnitzel - Breaded Chicken Breast with Natural Sauce



Dominion Catering
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