



Passed Hors D'Oeuvres Menu

3 items @ \$15 per person

6 items @ \$30 per person

9 items @ \$45 per person

**Menus subject to change based on seasonality
Gluten Free (GF), Vegetarian (V), Nuts (N)*



Protein

Twice Baked Sauerbraten Potatoes (GF)

Horseradish Crème

Beef Bitterballen

Curry Mouseline

Bratwurst Bites

Pickled Radish, Dijonnaise

Kraut Burger Sliders

Sauerkraut, Cheddar, Caramelized Onions

Chicken Schnitzel Sliders

Coleslaw, Pickled

Chicken Liver Pate Crostini

Cherry Preserves

Mini Beef Corn Dog

Wild Turkey Mustard

Curried Chicken Skewers (GF)

Obatzda Dip

Caramelized Bacon Deviled Eggs (GF)

Fried Salmon Gravlax Bites

Avocado Mousse

Lamb Kofte Skewers

Tomato Pomegranate Relish

Meatball Skewers

Veal & Beef

Vegetarian

Green Garlic Kroketter

Meyer Lemon Aioli

Brioche Boxes

Wild Mushrooms, Asparagus

Beet Gazpacho Shooters

Yogurt

Crostinis (N)

Apples, Crème Fraiche, Fennel, Red Walnuts

Spätzle Bällles

Ricotta

Deviled Eggs (GF) Brussels

Sprout Chips (Vegan)

Bamboo Cone

Endive (N)(GF)

Pear, Walnut, Goat cheese

Vesperplatte Skewer (N)

Cheese, Pickled Vegetables

Pickled Vegetables (Vegan)

Mustard

Kartoffel Tots in Bamboo Cone

Curry Ketchup

Dill Popcorn Mix (N)(Can be Vegan)

Caraway Almonds, Puffed Barley

Dessert

Chocolate Popcorn (N)

Assorted Dried Fruit

Coconut Panna Cotta

Raspberry

Apricot Hazelnut Caraway Biscotti (N)