

SCHROEDER'S FAMILY STYLE PLATTERS

Each platter serves 10 people These platters can be accommodated within 3 days of event.
Gluten Free (GF), Vegetarian (V), Nuts (N)*

PROTEIN

VESPERPLATTE (GF)(N) Charcuterie \$100

ASSORTED SAUSAGE PLATTER (GF) Mustards, Pickles \$100

SCHNITZEL PLATTER Jaeger Schnitzel, Wiener Schnitzel, Chicken Schnitzel \$100
Served with Pickled Vegetables, Jaeger Gravy, Lingonberry

INDIVIDUAL SASUAGE PLATTER (GF) \$75

*Choice of 1: Bratwurst, Knackwurst, Frankfurter, Weisswurst, Chicken Calvados, or Kasekrainer
Add buns \$15 per platter

DEVILED EGGS Caramelized Bacon \$55

SCHWINGS Fried Chicken Wings, Caraway Salt, Dill Ranch, Pickled Carrots, Tossed in Buffalo Sauce \$75

KRAUT BURGER SLIDERS Sauerkraut, Cheddar Cheese, Mustard, Pretzel Bun \$75

FRIED CHICKEN SLIDERS Chicken Schnitzel, Slaw, Pepper Jack Cheese, Remoulade Pickles, Pretzel Bun \$75

CHICKEN PAPRIKASH KEBABS (GF) Chicken Thigh, Onion, Peppers \$75

LAMB KÖFTE SKEWERS Tomato Pomegranate Relish \$75

CURRYWURST BEEF SKEWERS \$75

RAW SEAFOOD PLATTER Shrimp, Oysters, Tuna Tartare *Serves up to 25 guests \$300

VEGETARIAN

ASSORTED CHEESE (GF)(N) Dried Fruit \$100

IMPOSSIBLE BURGER SLIDERS (V) Sauerkraut, Cheddar Cheese, Mustard, Pretzel Bun \$100

**MIXED GREENS & GOLDEN BEETS SALAD (V)(GF) Wild Arugula, Spring mix, Hearts of romaine,
with Roasted Golden Beets, Cara Cara Oranges and Shaved Vegetables, Citrus Champagne Vinaigrette \$55**

GREEN GARLIC KROKETTEN (V) Meyer Lemon Aioli \$55

SPÄTZLE (N) Goat Gouda, Romesco Sauce, Caraway Almond, Roasted Brussel Sprouts, Roasted Cauliflower \$55

BAVARIAN Mustard \$70

**add beer cheese for \$10*

KARTOFFEL TOTS Ketchup \$50

SEASONAL ROASTED VEGETABLES (GF) \$55

SEASONAL ASSORTED RAW VEGETABLES WITH DIPS (GF) \$55

ASSORTED SEASONAL DESSERTS (N) \$100

CINNOMON SUGAR SOFT PRETZEL BITES Cream Cheese Frosting, Dark Chocolate Sauce \$75

SCHROEDER'S FAMILY STYLE LUNCH MENU

\$25 per person

**Menus subject to change based on seasonality **This menu can be accommodated within 3 days of event
(V) Vegetarian, (GF) Gluten Free, (N) Nuts*

STARTERS

(select one)

**add an additional starter for \$8 per person*

BAVARIAN PRETZELS(V), Mustard

MIXED GREENS AND GOLDEN BEETS SALAD Wild Arugula, Spring mix, Hearts of romaine,
with Roasted Golden Beets, Cara Cara Oranges and Shaved Vegetables, Citrus Champagne Vinaigrette

APPLE SMORREBROD (V)(N) Fennel, Crème Fraiche, Walnuts, Blue Cheese

ENTREES

(select two)

**add an additional entree for \$10 per person*

GERMAN CHOPPED SALAT Chicken, Cucumber, Hardboiled Egg, Little Gem Salad

JÄGER SCHNITZEL Pork Cutlet, Mushroom Gravy, Arugula Salad

CHOICE OF SAUSAGE (1)(GF) Bratwurst, Frankfurter, Knackwurst,
Weisswurst, Chicken Calvados, or Kasekrainer

*Served with Red Cabbage and Mustard *Each additional sausage selection \$5 per person*

SPÄTZLE (V)(N) Goat Gouda, Romesco Sauce, Caraway Almond, Roasted Brussel Sprouts, Roasted Cauliflower

CHICKEN PAPRIKASH (GF) Polenta Taragna, Baby Vegetables

**Requires 4 days notice*

SEASONAL LOCAL CAUGHT FISH (GF) Fennel, Arugula, Mustard Greens

**additional \$8 per person*

DESSERTS

APPLE STRUDEL Rum Caramel, Poached Grapes, Whipped Crème Fraiche
or

CHEF'S SELECTION OF SWEETS

Enhance Lunch with Sides

Two \$8 per person, Three \$12 per person

ROASTED POTATOES (V)(GF)
MARSHED POTATOES (V)(GF)

BRAISED RED CABBAGE (V)(GF)
WARM SAUERKRAUT (V)(GF)

SCHROEDER'S FAMILY STYLE LUNCH MENU

\$35 per person

**Menus subject to change based on seasonality **This menu can be accommodated within 3 days of event
(V) Vegetarian, (GF) Gluten Free, (N) Nuts*

STARTERS

(select two)

**add an additional starter for \$8 per person*

BAVARIAN PRETZELSM (V), Mustard

MIXED GREENS AND GOLDEN BEETS SALAD *Wild Arugula, Spring mix, Hearts of romaine,
with Roasted Golden Beets, Cara Cara Oranges and Shaved Vegetables, Citrus Champagne Vinaigrette*

FRIED POTATO CROQUETTES (V) *Apple Sauce, Caraway Crème Fraiche*

APPLE SMORREBROD (V)(N) *Fennel, Crème Fraiche, Walnuts, Blue Cheese*

ENTREES

(select three)

**add an additional entree for \$10 per person*

GERMAN CHOPPED SALAT (GF) *Chicken, Cucumber, Hardboiled Egg, Little Gem Lettuce*

JÄGER SCHNITZEL *Pork Cutlet, Mushroom Gravy, Arugula Salad*

CHICKEN SCHNITZEL *Potato Salad *Can add mushroom gravy*

CHICKEN PAPRIKASH (GF) *Polenta Taragna, Baby Vegetables*

**Requires 4 days notice*

CHOICE OF SAUSAGE (1)(GF) *Bratwurst, Frankfurter, Knackwurst,
Weisswurst, Chicken Calvados, or Kasekrainer*

*Served with Red Cabbage and Mustard *Each additional sausage selection \$5 per person*

SPÄTZLE (V)(N) *Goat Gouda, Romesco Sauce, Caraway Almond, Roasted Brussel Sprouts, Roasted Cauliflower*

SEASONAL LOCAL CAUGHT FISH (GF) *Fennel, Arugula, Mustard Greens*

**additional \$8 per person*

DESSERTS

APPLE STRUDEL *Rum Caramel, Poached Grapes, Whipped Crème Fraiche*

or

CHEF'S SELECTION OF SWEETS

Enhance Lunch with Sides

Two \$8 per person, Three \$12 per person

ROASTED POTATOES (V)(GF)

MARSHED POTATOES (V)(GF)

BRAISED RED CABBAGE (V)(GF)

WARM SAUERKRAUT (V)(GF)

SCHROEDER'S FAMILY STYLE DINNER MENU

\$40 per person

**Menus subject to change based on seasonality **This menu can be accommodated within 3 days of event
(V) Vegetarian, (GF) Gluten Free, (N) Nuts*

STARTERS

(select one)

**add an additional starter for \$8 per person*

BAVARIAN PRETZELS(V), Mustard

MIXED GREENS AND GOLDEN BEETS SALAD *Wild Arugula, Spring mix, Hearts of romaine,
with Roasted Golden Beets, Cara Cara Oranges and Shaved Vegetables, Citrus Champagne Vinaigrette*

APPLE SMORREBROD (V)(N) *Fennel, Crème Fraiche, Walnuts, Blue Cheese*

ENTREES

(select two)

**add an additional entree for \$10 per person*

CHICKEN PAPRIKASH (GF) *Polenta Taragna, Baby Vegetables *Requires 4 days notice*

JÄGER SCHNITZEL *Pork Cutlet, Mushroom Gravy, Arugula Salad*

CHOICE OF SAUSAGE (1)(GF) *Bratwurst, Frankfurter, Knackwurst,
Weisswurst, Chicken Calvados, or Kasekrainer*

*Served with Red Cabbage and Mustard *Each additional sausage selection \$5 per person*

SPÄTZLE (V) *Goat Gouda, Romesco Sauce, Caraway Almond, Roasted Brussel Sprouts, Roasted Cauliflower*

SAUERBRATEN *Red Cabbage, Potato Dumpling, Gravy *Requires 8 days notice*

SEASONAL LOCAL CAUGHT FISH (GF) *Fennel, Arugula, Mustard Greens *additional \$8 per person*

DESSERTS

APPLE STRUDEL *Rum Caramel, Poached Grapes, Whipped Crème Fraiche
or*

CHEF'S SELECTION OF SWEETS

Enhance Dinner with Sides

Two \$10 per person, Three \$15 per person

ROASTED POTATOES (V)(GF)
MASHED POTATOES (V)(GF)
BRAISED RED CABBAGE (V)(GF)

WARM SAUERKRAUT (V)(GF) **ROASTED SEASONL**
VEGETABLES (V)(GF)
KARTOFFEL TOTS (V)

SCHROEDER'S FAMILY STYLE DINNER MENU

\$65 per person

**Menus subject to change based on seasonality **This menu can be accommodated within 3 days of event
(V) Vegetarian, (GF) Gluten Free, (N) Nuts*

STARTERS

(select two)

**add an additional starter for \$8 per person*

BAVARIAN PRETZELS(V), Mustard

MIXED GREENS AND GOLDEN BEETS SALAD *Wild Arugula, Spring mix, Hearts of romaine,
with Roasted Golden Beets, Cara Cara Oranges and Shaved Vegetables, Citrus Champagne Vinaigrette*

FRIED POTATO CROQUETTES (V) *Apple Sauce, Caraway Crème Fraiche*

APPLE SMORREBROD (V)(N) *Fennel, Crème Fraiche, Walnuts, Blue Cheese*

VESPERPLATTE (GF)(N) *Selection of Charcuterie and Artisanal Cheese*

ENTREES

(select three)

**add an additional entree for \$10 per person*

CHICKEN PAPRIKASH (GF) *Polenta Taragna, Baby Vegetables *Requires 4 days notice*

JÄGER SCHNITZEL *Pork Cutlet, Mushroom Gravy, Arugula Salad*

CHICKEN SCHNITZEL *Potato Salad *Can add mushroom gravy*

CHOICE OF SAUSAGE (1)(GF) *Bratwurst, Frankfurter, Knackwurst,
Weisswurst, Chicken Calvados, or Kasekrainer*

*Served with Red Cabbage and Mustard *Each additional sausage selection \$5 per person*

SPÄTZLE (V)(N) *Goat Gouda, Romesco Sauce, Caraway Almond, Roasted Brussel Sprouts, Roasted Cauliflower*

SAUERBRATEN *Red Cabbage, Potato Dumpling, Gravy *Requires 8 days notice*

SEASONAL LOCAL CAUGHT FISH (GF) *Fennel, Arugula, Mustard Greens *additional \$8 per person*

DESSERTS

APPLE STRUDEL *Rum Caramel, Poached Grapes, Whipped Crème Fraiche
or*

CHEF'S SELECTION OF SWEETS

Enhance Dinner with Sides

Two \$10 per person, Three \$15 per person

ROASTED POTATOES (V)(GF)
MASHED POTATOES (V)(GF)
BRAISED RED CABBAGE (V)(GF)

WARM SAUERKRAUT (V)(GF)
ROASTED SEASONL VEGETABLES (V)(GF)
KARTOFFEL TOTS (V)

SCHROEDER'S BUFFET BITES MENU

**25 person minimum order*

Gluten Free (GF), Vegetarian (V), Nuts (N)

BUFFET BITES 1

\$30 per person

ASSORTED SAUSAGE (GF) *Mustard & Pickles*

FRIED CHICKEN SLIDERS *Chicken Schnitzel, Slaw, Pepper Jack Cheese, Remoulade Pickles, Pretzel Bun*

SPÄTZLE (V) *Goat Gouda, Romesco Sauce, Caraway Almond, Roasted Brussel Sprouts, Roasted Cauliflower*

DEVILED EGGS *Caramelized Bacon*

BAVARIAN PRETZELS (V) *Mustard*

KARTOFFEL TOTS (V) *Ketchup*

CRUDITÉ (V) *Seasonal Assorted Raw Vegetables with Dips*

BUFFET BITES 2

\$40 per person

ASSORTED SAUSAGE (GF) *Mustard & Pickles*

KRAUT BURGER SLIDERS *Sauerkraut, Cheddar Cheese, Mustard, Pretzel Bun*

CHICKEN PAPRIKASH KEBABS (GF) *Chicken Thigh, Onion, Peppers*

SPÄTZLE (V)(N) *Goat Gouda, Romesco Sauce, Caraway Almond, Roasted Brussel Sprouts, Roasted Cauliflower*

ASSORTED CHEESE (GF)(N) *Dried Fruit, Crackers*

MIXED GREENS & GOLDEN BEETS SALAD (GF)(V) *Wild Arugula, Spring mix, Hearts of romaine, with Roasted Golden Beets, Cara Cara Oranges, Shaved Vegetables Citrus Champagne Vinaigrette*

BAVARIAN PRETZELS (V) *Mustard*

KARTOFFEL TOTS (V) *Ketchup*

BUFFET BITES 3

\$50 per person

ASSORTED SAUSAGE (GF) *Mustard & Pickles*

Choice of:

FRIED CHICKEN SLIDERS *Chicken Schnitzel, Slaw, Pepper Jack Cheese, Remoulade Pickles, Pretzel Bun*
or

KRAUT BURGER SLIDERS *Sauerkraut, Cheddar Cheese, Mustard, Caramelized Onion, Pretzel Bun*

LAMB KÖFTE SKEWERS *Tomato Pomegranate Relish*

SPÄTZLE (V) *Goat Gouda, Romesco Sauce, Caraway Almond, Roasted Brussel Sprouts, Roasted Cauliflower*

ASSORTED CHEESE (GF)(N) *Dried Fruit, Crackers*

VESPERPLATTE (GF)(N) *Charcuterie*

MIXED GREENS & GOLDEN BEETS SALAD (GF)(V) *Wild Arugula, Spring mix, Hearts of romaine, with Roasted Golden Beets, Cara Cara Oranges, Shaved Vegetables, Citrus Champagne Vinaigrette*

BAVARIAN PRETZELS (V) *Mustard*

KARTOFFEL TOTS (V) *Ketchup*

ADDITIONS:

ASSORTED SEASONAL DESSERTS

\$5 per person

ASSORTED RAW SEAFOOD

\$12 per person