



“The Edelweiss”

OUR PACKAGE INCLUDES CHEF'S HORS D'OEUVRES PASSED BUTLER-STYLE, EUROPEAN-STYLE SALAD, ENTRÉE & DESSERT ALL FOR \$29* P.P. *TUES-THURS & SUNDAY ONLY

CHOICE OF 3

GERMAN MEATBALLS WITH CREAMY DILL & CAPER SAUCE, TOMATO BRUSCHETTA ON CROSTINI BREAD, HOMEMADE BRATWURST & KNOCKWURST SAUSAGE PLATTER WITH SPICY MUSTARD, ASSORTED FRUIT & CHEESE DISPLAY WITH CRACKERS, QUICHE BITES, FISH CAKES WITH A SPICY REMOULADE SAUCE, WASABI DEVILED EGGS, SCALLOPS WRAPPED W/BACON, SMOKED SALMON ON TOAST POINTS, STUFFED MUSHROOM CAPS - VEGETARIAN OR SAUSAGE, POTATO PANCAKES WITH DILL & SOUR CREAM

EUROPEAN SALAD COURSE

ENTREES

PLEASE CHOOSE FROM (4)

JAEGER SCHNITZEL

A THINLY POUNDED CUTLET OF PORK, PAN SAUTÉED WITH A HUNTER MUSHROOM SAUCE, SPÄTZLE W/BRAISED RED CABBAGE – A TRULY AUSTRIAN EXPERIENCE!

KASSLER RIPPCHEN

HAND SMOKED TENDER PORK CHOPS WITH CREAM & SAUERKRAUT – A CARNIVORE'S DELIGHT.

SEAFOOD CREPES

SIMPLY DELICIOUS WITH AN ELEGANT DILL SAUCE, WILD RICE & VEGETABLE OF THE DAY

SLICED BEEF TENDERLOIN

TENDER BEEF SLICED THIN, CLASSIC SAUCE BORDELAISE, POTATO AND VEGETABLE OF THE DAY

EPINARD ET POULET

BONELESS CHICKEN BREAST STUFFED WITH A SPINACH & ASIAGO CHEESE, CROWNED WITH A CRÈME SAUCE AND POTATO & VEGETABLE OF THE DAY

BEEF STROGANOFF

TENDER BITES OF TENDERLOIN OF BEEF IN A MUSHROOM & SOUR CREAM SAUCE OVER SPÄTZLE

VEGETARIAN CHEF'S CREATION- INQUIRE

CHEF'S CHOICE DESSERT

* TAX & GRATUITIES NOT INCLUDED – TO BOOK YOUR PARTY CALL LISA AT 508 764-0700

THE CHEF STRONGLY RECOMMENDS A PERSONAL CONSULTATION TO MAKE YOUR PARTY THE VERY BEST IT CAN BE BY CATERING TO YOUR PERSONAL TASTE OR SPECIAL NEEDS. THE PACKAGES ARE ONLY A GUIDE FOR PARTIES OF 12 OR MORE. NOT AVAILABLE DURING HOLIDAYS, BRIMFIELD ANTIQUE WEEKS OR GRADUATION WEEKS