



OKTOBERFEST 2011

Minimum 20 Guests

Welcome the flavors and abundance of Autumn with a True Cuisine & Sweet Baby Ray's Catering Oktoberfest feast!

Featuring traditional and unique German cuisine, such as tender Homemade Spaetzle, Chicken Schnitzel with Stone-Ground Mustard and Fresh Pretzel Rolls, and Warm Coleslaw with Apple-wood Smoked Hickory Bacon and Caraway Seeds, always prepared in-house with care and passion by our professional culinary team.

Cheers to you, your guests, and the new season!

◆ OKTOBERFEST TRIPLE PLAY

Grilled Bratwurst

served atop Braised Sauerkraut accompanied by Freshly Baked Buns and Stone-Ground Mustard

Mini Smoked Pork Loin Sandwich

accompanied by Pretzel Rolls, Stone-Ground Mustard and a Lemon Aioli

Mini Chicken Schnitzel Sandwich

accompanied by Pretzel Rolls, Stone-Ground Mustard and a Lemon Aioli

Choice of Two Side Selections & One Salad

\$13.99 PER GUEST

◆ OKTOBERFEST SOUS CHEF

Choice of Two Entrees

Add a Third Entree for \$2.00 Per Guest

Pork Goulash

Slow Braised Pork Shoulder with Carrots, Celery & Onions in a Weiss Beer served over Homemade Spaetzle and topped with a dollop of Sour Cream (Spaetzle would be One Side Choice)

Smoked Pork Loin

served with a Stone-Ground Mustard Sauce

German Beer Chicken

Dark Beer & Herb marinated, Char-Grilled Bone-In Chicken

Classic Sauerbraten

Sweet and Sour marinated Beef Roast sliced and served with Pan Gravy

Or

Any Entree from the Chef's Choice Menu

Choice of Two Side Selections & One Salad

accompanied by Fresh Pretzel Rolls & Butter

\$12.99 PER GUEST

◆ OKTOBERFEST CHEF'S CHOICE

Choice of One Entree

Add a Second Entree for \$2.00 Per Guest

Chicken Fricassee

Bone-In Chicken braised with Thyme, Mushrooms and a Sherry Wine Sauce accompanied by Fresh Pretzel Rolls

Grilled Bratwurst

served atop Braised Sauerkraut accompanied by Freshly Baked Buns and Stone-Ground Mustard

Pork Schnitzel

smothered in a Mushroom Sauce and accompanied by Fresh Pretzel Rolls

Miniature German Ham Sandwiches

on a Pretzel Roll accompanied by Spicy Grainy Mustard

Choice of Two Side Selections & One Salad

\$9.99 PER GUEST





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Add Beer Cheese Soup to Any Package for \$3.50 per guest

SIDE OPTIONS

◆ *Ask your consultant for additional options*

Cinnamon Applesauce

Braised Red Cabbage

simmered Red Cabbage with Apples, Onions and Apple-Wood Smoked Hickory Bacon

Roasted Red Potatoes

German Potato Salad

diced boiled Red Potatoes and Red Onions tossed in a Warm Bacon Vinaigrette

Sauerkraut and Apples

slow-cooked in White Wine with Juniper Berries, Bay Leaves, Sweet Paprika and a splash of Heavy Cream

Warm Coleslaw

with Apple-Wood Smoked Hickory Bacon and Caraway Seeds

Potato Pancakes

accompanied by Sour Cream and Apple Sauce

Roasted Brussel Sprouts

with Apple-Wood Smoked Hickory Bacon and Pearl Onions

SALAD OPTIONS

◆ *Ask your consultant for additional options*

Gurkensalat

Fresh Sliced Cucumber Salad with a dressing of Sour Cream and Dill with a splash of Red Wine Vinegar

Autumn Salad

\$1.00 Per Guest Additional

California Field Greens with Red Teardrop Tomatoes, English Cucumber, Roasted Beets, Yellow and Red Bell Pepper and Red Onion accompanied by a Housemade Honey Apple Cider Dressing

DESSERT OPTIONS

◆ *\$1.99 Per Person Additional*

German Chocolate Cake Squares

Pumpkin Squares

Apple Crumb Cake

7-Layer Bars

Raspberry Pecan Bars

BEVERAGES

◆ *\$1.00 Each*

Coca-Cola or Diet Coke

7-Up or Diet 7-Up

Bottled Water

IBC Root Beer Bottles \$1.50 Each