

ULTIMATE BAVARIAN FEAST MENU

Mini Pretzel on tables with
Cumin, cayenne, chocolate, Oktoberfest Mustard
Maple bacon Mustard and Salsa dipping sauces

APPETIZERS

Crisped Pitas, Tortilla and Pumpernickel
Variety of dips
Bavarian charcuterie features cured meats, cheeses and pickled vegetables
Red skin potato salad, Bacon, Roasted garlic thyme aioli
Roasted Vegetable Salad, white wine vinegar
Baby Corn Salad, sweet peppers, Tarragon vinaigrette
Roma Tomato, Basil, Balsamic Vinaigrette
Bavarian egg presentations

ACTION SPAETZLE STATION

Freshly prepared and skillet fried with your selections of toppings
Flavoured sour creams, double smoked bacon, sautéed onions

HOT FEATURES

Petite rolled ribs with savoury stuffing
Cabbage rolls, Smoky Tomato sauce
Traditional Waterloo County pig tails
Pulled Pork Bavarian Beer mac and cheese
Hot German potato salad
Traditional pork schnitzel
Chicken schnitzel
German Beef Roulade
Varieties of sausages with dips
Spiced red cabbage and sauerkraut

DESSERT FEATURES

Pumpkin cheesecake squares with pumpkin seed brittle
Various fresh crispy fruit strudels
Sacher torte Brownies
Black forest cake
Warm bread pudding
Bailey's cream sauce

6:00pm – 9:30pm

FRIDAY
OCT 6

SATURDAY
OCT 7

FRIDAY
OCT 13

SATURDAY
OCT 14