

# Vienna Restaurant & Historic Inn, Southbridge, MA [www.thevienna.com](http://www.thevienna.com) (508) 764-0700

## Stuffed Mushrooms (4) styles:

**Crabmeat** – Topped with creamy fresh Hollandaise

### \*Vegetables & Garden Herbs

**Hot Sausage** – Stuffed with shallot and an herbed stuffing

**Fresh Bratwurst** – Apple, caraway and shallots

**Sauerbraten Style** - Sweet & spicy stuffed mushrooms

**Tofu and TVP** - Mushroom and onion

### \*Golden -Fried Camembert Cheese

Served with raspberry whole grain mustard

### Beer Battered Shrimp

Served with a spicy fruited dipping sauce or a homemade creamy Parmesan garlic

### Lobster Strudel

Fresh lobster stuffed in a phyllo pastry complimented by garlic & butter

### Herbed Clams

Stuffed in shell with garlic, butter & herb

### German Meatballs –Beef and or Veal

Served in a creamy dill & caper sour cream sauce

### Organically Grown Local German Meatballs

– Beef and or Veal

Served in a creamy dill & caper sour cream sauce

### Classic Homemade Italian Meatballs

Served with Marinara sauce

### Grilled Cajun Chicken Skewers

Strips of free-range chicken breast rubbed with Cajun spices and drizzled with olive oil and onion on a wooden skewer

### Sesame Chicken

Teriyaki & sesame marinated free-range chicken breast, pineapple, onion grilled on wooden skewers

### Wings, Breasts or Fingers – Oh my!

Hot or Mild, Buffalo or Barbeque style, sweet and tangy with bones or w/out you decide

### Westphalia Ham or Prosciutto With Melon

Thinly sliced meats wrapped around ripe juicy melons

### Ham and Cheese Palmier

Westphalia ham, Swiss cheese rolled into puff pastry

### Sauerkraut em Backtiege & Bavarian Mustard

Swiss, corned beef & kraut –fried golden brown

### Lollipop Lamb chops:

Provençal

Port wine demi-glace

Honey Dijon

Maple Mustard

Herbs de Provence with Olive Oil

### Grilled Mini-Wurst Sausages

Any or all in what ever combination you like

Knackwurst

Bratwurst

Picnicwurst

Bauernwurst

Can be served with kraut and apple as a canapé

## Hot

# H o r s e - d o o r e s S A P P e t i z e r s

## French rounds, finger sandwiches or canapés

### Smoked Salmon Toast Points

Sour cream, caper, onion & dill

### Roasted Turkey Canapés

Cranberry mayo & crisp apple slices

### Roasted Tenderloin of Beef

Sliced thin & medium rare - spicy parsley & horseradish crème

### Spirals of Salami or Genoa

Wrapped with Boursin cheese and roasted red pepper

### Black Forest Ham Salad

Pickles, onion and mayo on marbled rye bread

### Sweet & Spicy Ham & Pickle Salad

Pickles, onion –a pinch of heat from the roasted chili pepper mayonnaise

### \*Hungarian Chopped Egg Salad Tea Sandwiches

Egg, onion, parsley, Dijon mustard and pepper, with a touch of mayo

### \*Watercress and Cucumber Tea Sandwiches or Canapés

Boursin cheese, chopped watercress & slivered cucumber

*This represents just a sample of many choices available for your party needs.*

### Asian-Style Dumplings stuffed with:

Chicken & ginger

\*Tofu & Leeks

Pork & Scallion

Duck, ginger & candied oranges

Spinach, Shallot and Leeks

### \*Hand-rolled Egg rolls:

Your creation of

Julienne vegetables,

Duck, chicken, pork or shredded beef even boar!

deep fried & crispy – served with dipping sauces of:

sweet and spicy soy

horseradish & marmalade

### From the Grill:

Marinated Shrimp or Vegetarian Skewers

Marinated Lamb Kabobs w/Tzatziki

Beef, Chicken or Pork Satay

Beef, Chicken or Pork Teriyaki Skewers

### \*Organic "Wild Mushroom Strudel"

Wild assorted mushrooms stuffed with shallots in pastry

### \*Spinach & Feta Phyllo Triangles

Escargot with Garlic butter en croute

Cocktail Beef Teriyaki on mini Skewers

### Classic Oysters Rockefeller

Spinach, cream & Pernod baked on the half shell

### Scallops Rockefeller

Spinach, cream & Pernod baked on a scallop shell

Chicken Livers wrapped in Bacon

Bacon wrapped Sea Scallops

Barbequed Sticky Grilled Kielbasa