



Vienna

Restaurant & Historic Inn
Southbridge MA

"The Composer's Arrangement"

Our package includes chef's hors d'oeuvres passed butler-style, European-Style Salad, Soup Course, Entrée & Dessert \$39 ** pp – Tues-Thursday and Sunday Only

Choice of 4

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, MINI QUICHE BITES, FISH CAKES WITH A SPICY REMOULADE SAUCE, WASABI DEVILED EGGS, SEA SCALLOPS WRAPPED W/BACON, SMOKED SALMON ON TOAST POINTS, STUFFED MUSHROOM CAPS - VEGETARIAN OR SAUSAGE, POTATO PANCAKES WITH DILL & SOUR CREAM, AUSTRIAN DUMPLINGS W/HORSERADISH CRÈME, FRIED CAMEMBERT CHEESE

Potato Leek Soup **or** Beef Consommé with Austrian Crepes
European Salad Course

Weiner Schnitzel

A thinly pounded cutlet of pork, pan sautéed till crispy served with a lemon wedge, Lingonberry Sauce & spätzle w/braised red cabbage – A truly Austrian experience!

Hofbrauhaus Schlatte Platte

Bratwurst, Knockwurst, Pork chops with sauerkraut – a carnivore's delight.

Wild Alaskan Grilled Salmon

Simply delicious with an elegant Hollandaise Sauce, rice & vegetable of the day

Mushroom Ravioli

Homemade ravioli then finished with an Asiago & Tarragon cream sauce, then served with 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

Chef's choice Dessert

*Beverages, 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. Void during Brimfield Antique Weeks, Graduation Weeks or Foliage Season