



“The Jäegar” 4-Courses

OUR PACKAGE INCLUDES CHEF'S HORS D'OEUVRES PASSED BUTLER-STYLE, EUROPEAN-STYLE SALAD, ENTRÉE & DESSERT \$26.50 *PP *TUES-THURS & SUNDAY ONLY

Choice of 2 for -1st Course

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 -

2ND - EUROPEAN SALAD COURSE

3RD COURSE - ENTREES

PLEASE CHOOSE 3

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

A BRATWURST, KNOCKWURST, SMOKED 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

HOME MADE 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 FOR YOUR 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. NOT AVAILABLE DURING HOLIDAYS, BRIMFIELD ANTIQUE SHOW WEEKS OR GRADUATION WEEKS