



“The Royal Hapsburg Feast”

OUR PACKAGE INCLUDES CHEF'S HORS D'OEUVRES PASSED BUTLER-STYLE, EUROPEAN-STYLE SALAD, SOUP COURSE, ENTRÉE & DESSERT ALL FOR \$62* P.P. *TUES-THURS & SUNDAY ONLY

Hungarian Beef Goulash Soup or Walker Point Lobster Bisque

Choice of 7

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, Vegetarian Quiche bites, Fish Cakes with a spicy Remoulade sauce, Scallops wrapped w/bacon, Smoked Salmon on toast points, Stuffed Mushroom Caps - Vegetarian or Sausage, Crab Imperial on toast points or our Fried Camembert Cheese w/spicy raspberry, mustard Lollipop Lamb Chops w/ honey mustard glaze, Roast Tenderloin of Beef w/horseradish crème or our Beef Tenderloin tips with an intense port wine reduction, Deviled Eggs with wasabi, Vegetarian Strudel or Ham & Cheese Pinwheels, Smoked Trout Canapés, Chicken Teriyaki with Snow Peas, Chicken Satay, Alsatian Flat Bread Pizza (Spinach, Gruyère Cheese & Onion)

European Salad Course

Entree

Please Choose From (4)

Meeresfrüchte Bürger der Provenzalisch

Sea scallops, shrimp and capers in a lemon, wine & butter sauce over spätzle (Micro dumplings)

Filet Mignon of Beef

12 oz. Black-Angus beef wrapped with double smoked bacon, grilled to your liking

Rack of Lamb

Succulent chops, herbed buttered crumbs & garlic then finished with a mint demi-glace

Vegetarian Strudel

Assorted root vegetables, Spinach & Farmers Cheese rolled into Crisp phyllo dough

Gebraten Entenküken

Fork tender & crispy, roast duckling finished w/ a spicy & sweet cherry au Piovre

German Beef Roulade

Tender sliced beef, pickles, onion and carrot & parsnips in flavorful brown sauce

Epinard et Poulet

Boneless Breast of free-range chicken stuff w/spinach and Gruyère - topped w/tarragon crème

Chef's choice Dessert & Coffee or Tea Service

***All other Beverages, tax & gratuities not included - to book your Event 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, Graduations, Major Holidays and Foliage Weekends