



Restaurant & Historic Inn  
Southbridge MA



## *“The Emperor’s Waltz”*

***Our package includes 6 chef’s hors d’oeuvres passed butler-style, European-style Salad, Soup Course, Entrée and Dessert/Coffee all for \$58\* per person***

### Choice of 6

German meatballs with creamy dill & caper sauce, Tomato Bruschetta on Crostini bread, Homemade Bratwurst & Knockwurst sausage platter with spicy mustard, Homemade Ham Salad Canapés Assorted Fruit & cheese display with crackers, Quiches: Vegetarian or Lorraine, Fish Cakes with a spicy Remoulade sauce, Sea Scallops wrapped w/bacon, Smoked Salmon on toast points, Stuffed mushroom Caps - Veg or Sausage, Potato pancakes with dill & sour cream, Crab Imperial on toast points, Fried Camembert Cheese w/a spicy raspberry mustard, Wasabi Deviled Eggs, Homemade Ham & 3-Cheese Strudel, Crab Salad on Crostini & Avocado, Vegetarian Strudel bites, Sauerbraten stuffed mushrooms

### \*Up charge for additional hors d’oeuvres \$2-3 p.p.

Shrimp Cocktail, Fried Reuben’s (Swiss cheese, kraut & corned beef), Austrian Meat Dumplings w/ horseradish sauce, Carved Roasted Tenderloin of beef w/ creamy horseradish sauce, Oyster’s or Sea Scallops Rockefeller, Lobster Salad Served on the half-shell, Alaskan King Crab legs drizzled with Herbs, Oyster’s on the half shell with Mignonette & Horseradish, Lollipop Lamb Chops, Beer Battered Shrimp with pungent fruit sauce

### Please Choose 1 Soup

**Cream of Curried Carrot Soup or New England style Fish Chowder**

### **European Salad Course**

#### Please Choose 4 Entrees

#### **Broiled Sea Scallops**

*Succulent sea scallops in a traditional lemon herbed beurre blanc sauce*

*11 oz. Organic beef tenderloin wrapped with double smoked bacon, then grilled to perfection*

#### **Sliced Roasted Tenderloin of Beef**

*Unbelievably tender and finished with a sauce bordelaise*

#### **Wild Alaskan Grilled Salmon**

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

#### **Gebraten Ente**

*Our famous - fork tender & crispy ½ Duckling, finished with a spicy & sweet cherry au piovre*

#### **Jaeger Schnitzel**

*A thinly pounded cutlet sautéed, then smothered with a savory Hunter’s sauce of Mushrooms, root vegetables & bacon - completed by braised red cabbage and spätzle*

#### **Black Forest Vegetarian Strudel**

*A true delight whether you’re a vegetarian or not! Spinach, Sweet Potato, caramelized shallots and farmer’s cheese rolled in a delicate crisp Phyllo - finished with an herbed creme*

#### **Hofbrau Schlatte Platte**

*Smoked pork chop, Brat & Knockwurst complete with savory sauerkraut & apple & spätzle Presented on the “Hapsburg’s Royal” platter!*

**Epinard et Poulet**

*Airliner breast of Organic Chicken Breast wrapped with Asiago, spinach, then finished with a luxurious Tarragon crème*

**Boar Shank a.k.a. “Wild Swien Haxen”**

*Braised till it's falling off the bone, shallots, and a touch of tomato makes for a remarkable dish!*

*Chef's Choice Viennese desserts to be served with sauce Anglaise, berries and freshly whipped cream with your choice of brewed coffee/tea selections*

***\*All beverages other than mentioned above are additional. Cappuccino's and Espresso are an additional \$3.00. Tax and Gratuities are not included***

*These packages are ONLY a guide for parties of 12 or more guests by calling Lisa or Jonathan Krach at 508 764-0700*