

APPETIZERS

FRESHLY BAKED SOFT BAVARIAN 39.00/dz

PRETZELS V Minimum 1dz

Served with beer cheese dip.

BRATWURST EN CROUTE Minimum 2dz 18.00/dz

Served with Dijon mustard.

ENTREES

CHICKEN SCHNITZEL

Served with lemon wedges.

20-2oz breasts; Serves 8-10.

HICKORY SMOKED SALMON GF

169.50

68.85

Served atop braised tuscan kale with smoked pork belly and cranberry beans. Accompanied by horseradish cream sauce.

6-5oz filets and 1.5lbs kale: Serves 6.

SIDES

SPAETZLE V Minimum 3/b 8.00/lb

POTATO PANCAKES V

34.85

With sour cream and homemade apple sauce. 15 per pan. Approx. 2.5" in diameter.

MINIATURE SANDWICHES

GRILLED SALAMI Minimum 2dz

76.00/dz

Thick slices of grilled kosher salami, Muenster cheese, caramelized red onions, spicy mustard mayonnaise, and romaine lettuce, served on freshly baked bread.

DESSERT

GERMAN CHOCOLATE CAKE

18.00/dz

SQUARES V N Minimum 3dz

V Vegetarian VGN Vegan N Contains Nuts GF Does Not Contain Gluten Ingredients

THIS MENU IS AVAILABLE THROUGHOUT THE MONTH OF SEPTEMBER

To order, call (847) 966-6555 or visit CateringByMichaels.com/contact