

# Oktoberfest Themed Party

October 2016, Mount Sinai, NY

40 Guests

Two Chefs and Two Servers/Cleaners

Ice, Silverware, Buffet, China, Napkins, Paperware and Glassware provided

Bar provided by host

Passed Appetizers:

Warm Bavarian Pretzels with Dark Beer Smoked Cheese Sauce

Grilled Jumbo Shrimp

Reuben Balls with Thousand Island Dip

Lump Blue Crab Cake with Remoulade

Homemade Potato Pancakes with Horseradish Sour Cream and Caviar

Buffet Entrees:

Boneless short Rib Sauerbraten with Carrots , Onion with Gingersnap Gravy

Bratwurst, Weisswurst and Bockwurst over imported German sauerkraut and mixed German imported Mustard selection

Pork Schnitzel with Jaeger Baby Bella Sauce

Filet of Flounder stuffed with Lobster and Shrimp

Sides:

Red Cabbage and Granny Smith Apple

Spaetzle with Sage Cream

Warm German Potato Salad

Dessert:

Warm Strudel with Vanilla Ice Cream

Black Forrest Cake and German Chocolate Cake

Coffee and Water Service:

Water includes Iced Poland Spring infused with Meyer Lemons, Blood Oranges, Limes and Cucumbers throughout party

\$40 per person priced at market/ tax included/ TIP not included

Alcohol provided by host