

CATERING BY

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SINCE 1983

“Big Enough to Compete, Small Enough to Care”

Oktoberfest Specials!

Bavarian Entrees

Würstl (Sausages)

- Knackwurst
 - Red Lager Beer Brat
 - Nurnberger Bratwurst
- Munich Weisswurst
 - Smoked Brats
 - Curry Bratwurst

Bavarian Roasted Chicken

Classic lemon-thyme chicken, roasted until the skin is brown and crispy... just like you'd find fresh off the rotisserie in Munich!

Schweinebraten (Roast Pork)

A classic Bavarian dish, schweinebraten is made with pork shoulder. Traditionally roasted with dark beer and smothered in onion and lager mustard.

Schweinshaxe (Roasted Ham Hock)

A beloved beer hall classic, roasted ham hocks are crispy on the outside with tender meat inside.

Sauerbraten (Bavarian Pot Roast)

Tender chuck roast in a delicious German tomato gravy, a must-have for any Oktoberfest dinner!

Schweineschnitzel (Fried Pork Cutlet)

Traditional Bavarian schnitzel served in a creamy mushroom sauce.



Oktoberfest Supper

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A full Oktoberfest Supper featuring Würstl, Sauerbraten, and Bavarian Roasted Chicken served with Sauerkraut, Bratkartoffeln, Speckbohnen, Pretzels, and Oktoberfest Harvest Salad. BYOB, if you still have room for it after this monstrous meal!

Classic German Side Dishes

Sauerkraut

If you're hosting an Oktoberfest party, you're eating this pickled cabbage with almost anything. Sweet, sour, savory, and a perfect accompaniment to any dish.

Reiberdatschi (Potato Pancakes)

Served both savory with a salad or sweet with apple sauce.

Käsespätzle (Cheesy Noodles)

This is a savory, cheesy version of spätzle, a traditional egg noodle. This recipe, made with small-curd cheese, caramelized onion, and is topped with tangy quark, for a doubly cheesy dish.

Rotkohl (Red Cabbage and Bacon)

For those who find sauerkraut a little too strong or sour (Heh... accidentally typed 'sauer'), rotkohl is a sweeter, less pungent alternative. Simmered with smoky bacon.

Bratkartoffeln (Pan-Fried Potatoes)

Sauteed green beans with bacon and sweet onion.

Speckbohnen (Bavarian Green Beans)

Pan-fried gold potatoes with bacon and onion. They go wonderfully with German Schnitzel or Bratwurst.

Soups & Salads



ACBS

ACBS (Apple, Cheese, and Beer Soup)

Creamy cheese soup hinted with apple and dark german beer.

Bavarian Pretzel Soup

Recipe straight from the Hofbrau Haus in Munich. An Oktoberfest favorite with sweet onions and pretzels.

Authentic German Potato Salad

Bacon gives this warm German potato salad recipe a boost of flavor. The vinegar and sugar dressing on this salad has the perfect combination of salty and sweet.

Oktoberfest Harvest Salad

Mixed greens, pulled chicken, bold cheese, roasted shallots, dried cranberries, pecans, and a maple-mustard vinaigrette

Oktoberfest Appetizers

Oktoberfest Strudel with Mustard Sauce

Strudel with apple, sauerkraut and knackwurst or bratwurst, with a sweet mustard cream sauce

Obatzda (Cheese Spread)

This might be your new favorite spread. It's aged soft cheese, mixed with butter, a small amount of beer, crème fraîche and Dijon mustard, garlic, and spices.

Brezen (Pretzels)

You can't have Oktoberfest without pretzels. Large and soft, they're the perfect accompaniment to beer.

Flammkuchen (German White Pizza)

Thin crust, topped with creme fraîche, thinly sliced onions and smoked bacon.

Sauerkraut Balls

Crispy, golden brown breading encases sauerkraut and cooked bratwurst bound with cream cheese. Sauerkraut balls are a delicious all-in-one appetizer that partner great with beer.

Pricing

Oktoberfest Supper

As the meal is featured above

20 per person

2 Entree Buffet

2 Entrees, 2 Sides, Soup or Salad, and Pretzels

17 per person

Appetizer Spread

A combination of all of the appetizers

15 per person

Oktoberfest die Partei

2 Entrees, 2 Sides, Soup or Salad, 3 Appetizers, and a choice of 1 of the Extras

25 per person

Extras



German Apple Cake

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Chunks of fresh apple, lots of fall spices, crunchy pecans, and a thick layer of cream cheese frosting

Bavarian Apple Strudel

Traditional apple strudel with vanilla sauce

Black Forest Cookies

A shortcut to black forest while still holding onto the essence of the whole idea itself in an easy, one-stop-shop.

Peach Kuchen

A Transylvanian dessert made with peaches, custard and a shortbread crust.