



**GROUP MENU**  
**APPETIZER OPTIONS**  
**ENTRÉE SELECTIONS**

**Contact**

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**WEISSGERBER'S GASTHAUS**

2720 N Grandview Blvd

Waukesha, WI 53188

***Directions***

We are located one block South of I94 on Hwy T or Exit #293  
20 miles West of Milwaukee  
45 miles East of Madison

## **Hot Appetizers**

25 pieces/per tray

### **German Favorites**

Reuben Rolls \$35

Mini Veal Emmenthal Schnitzel \$45

Veal Meatballs with Lemon Caper Cream \$35

Sausage Bites with Düsseldorf Mustard \$30

Mushrooms with Pork Stuffing \$30

Beef Rouladen Wellington \$40

Flammkuchen (Flat Bread with Bacon, Onions, Crème Fraîche, and Parmesan ) \$30

### **Beef-Chicken-Pork**

Steak Skewers with Horseradish Cream \$40

Grilled Chicken Skewers with Pineapple, Peppers and Onions \$35

Barbeque or Buffalo Chicken Drummies \$32

Bacon Wrapped Water Chestnuts (50 pc per tray) \$40

“Twice Baked” Potato Pancakes with chive sour cream \$35

### **Seafood**

Seafood Strudel (Shrimp & Crab) with Sherry Reduction \$50

Salmon Schnitzel Bites with Lemon Crème Fraîche \$50

Mini Crab Cakes with Cajun Mayo \$60

Shrimp Cakes with Cocktail Cream Sauce \$55

Black Forest Shrimp Skewers with Balsamic Drizzle \$65

### **Vegetarian**

Stuffed Mushrooms Florentine \$35

Artichoke Cakes with Sundried Tomato Pesto \$40

Portabella Mushroom Fries with Cajun Mayo \$40

Spinach and Cheese Ravioli with Roasted Tomato Sauce \$30

Potato Strudel with Caramelized Onions and Goat Cheese \$35

Weiss Beer and Blue Cheese Fondue with Crispy Rye Fries or Soft Pretzels \$25

Gouda Cheese Fondue with Crispy Rye Fries or Soft Pretzels \$25

Hay-Stack Onion Rings \$10 (by the Stack)

## **Cold Appetizers**

25 pieces/per tray

Seasonal Fresh Fruit \$55

Fresh Vegetables with Dill or Ranch Dip \$50

Assorted Cheese & German Sausage with Crackers \$60

Marinated Grilled Vegetables and Antipasto \$65

Black Forest Ham Wrapped Mozzarella with balsamic drizzle \$45

Smoked Pork Bruschetta \$45

## **Shrimp Cocktail**

25 for \$40

50 for \$70

## **Mini Sandwiches**

25 pieces/per tray

Ham with Horseradish Mayo, Lettuce and Tomato \$40

Turkey with Honey Mustard Mayo, Lettuce and Tomato \$40

Sliced Roast Beef with Horseradish Mayo (served hot or cold) \$60

Barbeque Pork – Served Hot with Rolls \$40

## **Dinner Service**

**Dinner entrees include choice of Soup or Gasthaus Signature Salad,  
Soft Pretzels, Seasonal Vegetables, Appropriate Starch, and Coffee Service**

### **Entrée Selections**

#### **WIENER SCHNITZEL \$25**

Prime Veal, Lightly Breaded and Sautéed until Golden  
Spätzle and Red Cabbage

#### **EMMENTHALER SCHNITZEL \$26**

Wiener Schnitzel Baked with Smoked Ham & Swiss Cheese  
Roasted Potatoes and Red Cabbage

#### **BONE-IN PORK CHOP \$24**

Pan-Seared with Caramelized Onion Jus  
Yukon Mashed and Vegetables

#### **BEEF ROULADEN \$23**

Stuffed with House Dressing, Braised Slowly in a Rich Gravy  
Yukon Mashed and Red Cabbage

#### **SAUERBRATEN \$23**

Tender Beef, Gingersnap sauce  
Spätzle and Red Cabbage

#### **SAUSAGE PLATTER \$19**

Smoked Weissgerber Brat & Knackwurst  
Roasted Potatoes, Red Cabbage and Kraut

#### **CHICKEN SCHNITZEL \$21**

Pounded Thin and Breaded, Gewürztraminer Mushroom Sauce  
Spätzle and Red Cabbage

#### **RASPBERRY CHICKEN \$23**

Crusted in Almonds, Raspberry Dijon Sauce  
Rice and Vegetables

#### **GARLIC HERB CHICKEN \$23**

Marinated Air-line Breast with White Wine Pan Sauce  
Yukon Mashed and Vegetables

#### **PAN-SEARED HALIBUT \$25**

With White Wine-Dijon Pan Sauce  
Roasted Potatoes and Vegetables

#### **GRILLED ATLANTIC SALMON \$24**

Balsamic Butter  
Rice and Vegetables

**SALMON SCHNITZEL \$22**

Panko Breaded with Lemon Caper Cream Sauce  
Rice and Vegetables

**GARLIC SHRIMP \$24**

Sautéed with White Wine, Capers and Tomatoes  
Rice and Vegetables

**FILET MIGNON \$29**

8 oz. Filet, Au Jus, Sautéed Mushrooms  
Yukon Mashed and Vegetables

**GRILLED NEW YORK STRIP \$27**

14 oz, Au Jus, Sautéed Mushrooms  
Roasted Potatoes and Vegetables

**PORTOBELLO SCHNITZEL \$18**

A Lighter Version of the German Classic, Lemon Sherry Reduction  
Rice and Vegetables

**VEGETARIAN STRUDEL \$18**

Yukon Potatoes, Sautéed Spinach, Roasted Peppers, and Goat Cheese  
with Red Wine Tomato Sauce

**Combination Dinners**

**FILET MIGNON AND SHRIMP \$33**

Three Shrimp Accompanied by an 8 oz Filet  
Yukon Mashed and Vegetables

**BEEF ROULADEN AND WIENER SCHNITZEL \$25**

Classic German Fare  
Spätzle, Red Cabbage and SaúerKraut

**Dessert Choices:**

**\$5.00/each**

BLACK FOREST TORTE

SCHAUM TORTE: CHOCOLATE, TURTLE, OR RASPBERRY

WARM APPLE STRUDEL WITH CINNAMON ICE CREAM

CHEESECAKE WITH RASPBERRY OR CHOCOLATE SAUCE

BEE STING CAKE WITH HONEY AND VANILLA CUSTARD

## **Bar Services**

Minimum of \$300.00 in sales per bartender is required. An additional \$100.00 fee will be charged if less is consumed. It is a policy of the restaurant not to serve alcohol to persons under the age of 21 under any circumstances. The host of the party is responsible to assist in monitoring the behavior of his or her guests. We have the right to refuse or terminate service if there is apparent drunkenness or misbehavior. Bar service will end one hour after the completion of dinner service or completion of entertainment or no later than 12:00 a.m.

## **Bar Arrangements**

May be planned at your discretion to suit your specific needs and budget

**Fully Hosted Bar** – Billed on per drink consumption

**Partially Hosted Bar** – Limited items billed on consumption

**Drink Tickets** – Issued to limit the number of drinks you offer

¼ Barrel Domestic Beer \$110   ½ Barrel Domestic Beer \$210   ½ Barrel Import Beer \$295

House Wine & Champagne \$20.95/bottle

Soda \$1.75/glass

## **Group Information, Procedures and Arrangements**

### **Menu Selections**

Please select two or three items for your group. To expedite service, it is required that you provide us with a list or place cards stating who ordered what. It is with great pleasure that we present our menu suggestions. Beyond these suggestions, we are able to custom design specific menu items, special appetizers, soups, salads and desserts as well as accommodate any dietary restrictions you or your guests may have.

To assure the availability of our menu items, your selections should be submitted 2 weeks prior to the event

### **Guarantees**

The guaranteed attendance or final count of each entrée must be specified 4 days prior to the event. This number will be considered a guarantee and is not subject to reduction – charges will be made accordingly. The restaurant cannot be responsible for service to more than 5% over the guarantee.

### **Service Charges and Taxes**

All food and beverage charges are subject to 18% service charge. Food, beverage and banquet service charges are subject to all State of Wisconsin and local taxes of 5.1%.

In the event that your organization is tax exempt, we are required to have a copy of your federal tax exempt certificate on file prior to the event.

### **Conditions of Payment**

Your down payment reserves the room for you and is non-refundable, however it is applied to your balance due. Payment in full is due the day of your event, unless credit has been previously established with the restaurant.

### **Food and Beverage**

All food and beverage must be supplied by the restaurant. Guests may not remove food or beverages from the premises. We do not prepare food "to go" for guests not in attendance. According to the Health Department, food served on or sitting out on trays or chafing dishes for more than one person, is not allowed to be taken home to be reused.

### **Private Rooms**

Room rental fees may be applicable if group attendance drops below the estimated minimum number. Private and semi-private rooms are assigned by the restaurant manager according to the guaranteed number of people anticipated. We reserve the right to make room changes if another room is more suitable for the groups attendance.

Children's portions are not included in the minimum number.

### **Equipment Rental Fees**

Slide projector and screen	\$25.00
Overhead Projector	\$35.00
Hand Held Microphone	\$ 5.00
Cordless Microphone	\$10.00

\*An extensive list of AV Equipment and tech support is available upon request  
Cancellation of this equipment must be received two business days prior to event

\*Group Menu Is Subject To Change At Time Of Booking\*