



GROUP MENU  
APPETIZER OPTIONS  
ENTRÉE SELECTIONS

*Contact*

Candace Enters

Phone 262.544.4460

Fax 262.544.9315

[www.weissgerbers.com](http://www.weissgerbers.com)

**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 and Roasted Potatoes with Düsseldorf Mustard and Tomato Jam \$30

Mushrooms with Pork Stuffing \$30

Beef Rouladen Wellington \$40

### Beef-Chicken-Pork

Apple Barbeque Riblets \$40

Steak Skewers with Horseradish Cream \$40

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

Barbeque or Buffalo Chicken Drumsticks \$32

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

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

### Seafood

Black Forest Salmon Bites with Balsamic Dressing \$50

Pepper Bacon Wrapped Shrimp with Dijon Vinaigrette \$ 55

Mini Crab Cakes with Cajun Mayo \$60

Salmon Cakes with Roasted Garlic Mayo \$45

### Vegetarian

Stuffed Mushroom Florentine \$35

Artichoke Cakes with Roasted Garlic Mayo \$40

Portabella Mushroom Fries with Cajun Mayo \$40

Spinach and Cheese Ravioli with Roasted Pepper Sauce \$30

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

Soft Bavarian Pretzels with Gouda Cheese Fondue \$25

## 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

## Shrimp Cocktail

25 for \$40

50 for \$70

## Mini Sandwiches/ Wraps

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) \$50

Barbeque Pork – Served Hot with Rolls \$40

Mini Braunsweiger on Rye with Red Onion \$35

## Dinner Service

Dinner entrees include choice of Soup or Gasthaus Signature Salad,  
Rolls with Butter, Seasonal Vegetables, Choice of Starch and Coffee Service

### Entrée Selections

#### WIENER SCHNITZEL \$25

Prime Veal, Lightly Breaded and Sautéed until Golden

#### EMMENTHALER SCHNITZEL \$26

Wiener Schnitzel Baked with Smoked Ham & Swiss Cheese

#### GRILLED PORK CUTLETS \$24

Rich Hunter Sauce with Onions and Mushrooms

#### BEEF ROULADEN \$23

Stuffed with House Dressing, Braised Slowly in a Rich Gravy

#### SAUERBRATEN \$23

Tender Beef, Gingersnap sauce

#### SAUSAGE PLATTER \$19

Smoked Weissgerber Brat & Knackwurst

#### CHICKEN SCHNITZEL \$21

Pounded Thin and Breaded, Hunter Sauce

#### RASPBERRY CHICKEN \$23

Crusted in Almonds, Raspberry Dijon Sauce

#### ORANGE ROUGHY \$25

Parmesan Breaded, Roasted Pepper Sauce

#### GRILLED ATLANTIC SALMON \$23

Sautéed Spinach, Tomatoes, and Lemon-Basil Oil

#### GARLIC SHRIMP \$24

Sautéed with White Wine, Capers and Tomatoes

#### FILET MIGNON \$28

7 oz Filet, Au Jus, Sautéed Mushrooms

#### GRILLED NEW YORK STRIP \$26

14 oz, Au Jus, Sautéed Mushrooms

#### BARBEQUE RIBS \$22

Sautéed Apples, Apple Barbeque Sauce

#### PORTOBELLO SCHNITZEL \$18

A Lighter Version of the German Classic, Lemon Sherry Reduction

## Combination Dinners

**FILET MIGNON AND SHRIMP** \$32  
Three Shrimp Accompanied by a 7 oz Filet

**BEEF ROULADEN AND WIENER SCHNITZEL** \$25  
Classic German Fare

## Starch Options

Spätzle  
Roasted Herb Potatoes  
Yukon Mashed Potatoes  
Potato Pancakes  
Baked Potato  
White Rice

**Dessert Choices:**  
\$5.00/each

BLACK FOREST TORTE  
SCHAUM TORTE WITH CHOCOLATE, TURTLE, OR STRAWBERRY  
WARM APPLE STRUDEL WITH CINNAMON ICE CREAM  
CHEESECAKE WITH RASPBERRY OR CHOCOLATE SAUCE  
LEMON OR WILDBERRY SUNDAE WITH RASPBERRY SAUCE, ROLL COOKIE  
BEE STING CAKE WITH HONEY AND VANILLA CUSTARD  
"NICHT DEUTCH" CHOCOLATE CAKE

## **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

\_ Barrel Domestic Beer \$110 \_ Barrel Domestic Beer \$210 \_ 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

