



Oktoberfest Menu

2025



OKTOBERFEST Menu

HORS D'OEUVRES

Oktoberfest Skewers ^{NF}

Soft pretzel bite on a skewer with grilled bratwurst and pickled red onion. Finished with Duce's Wild Original Mustard sauce.

Salted Bavarian Pretzels ^{NF, VG}

Served with a beer cheese dipping sauce.

Mini German Potato Pancakes ^{NF}

Bite sized potato pancakes topped with smoked sausage, sauerkraut and sour cream.

Cider Glazed Chicken Skewers ^{NF}

Tender and apple cider glazed chicken served on a skewer with a savory, sweet onion jam.

Sweet Baby Ray's Barbecue Meatballs ^{NF}

With Sweet Baby Ray's Original Barbecue Sauce.

DESSERTS

German Chocolate Cheesecake Brownies ^{NF, VG}

Made from an authentic German recipe and baked with a swirl of cream cheese.

Pumpkin Dessert Bars ^{NF, VG}

Shortbread crust with our classic pumpkin filling.

Apple Streudel Bars ^{NF, VG}

All butter crust, apples, cinnamon, sugar, and streusel topping.

Blondie Bars ^{VG}

A unique dessert bar with butterscotch chips and vanilla.

VG - Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

NF - Nut Free



OCTOBERFEST Menu

BERLIN PACKAGE

Includes freshly baked pretzel bread and butter.

CHOOSE ONE SALAD

Autumn Harvest Salad GF, VG

Mixed leafy greens tossed with tart Granny Smith apples, roasted almonds, dried cranberries, and crumbled bleu cheese. Topped with a Ginger Vinaigrette and freshly ground black pepper.

Mixed Green Salad GF, NF, VG

Chopped romaine, iceberg and spring mix, Roma tomatoes, cucumbers, carrots, and red onion with buttermilk ranch dressing and red wine vinaigrette.

German Potato Salad GF, DF

Warm bacon vinaigrette with red potatoes and red onions.

CHOOSE TWO SIDES

Cinnamon Spiced Applesauce GF, NF, VG

Fresh Golden Delicious apples transformed into a sweet, cinnamon spiced applesauce.

Herb Roasted Red Potatoes GF, NF, VN

Tossed with drizzled olive oil, Herbs de provence and roasted to perfection.

Roasted Brussels Sprouts GF, NF, DF

Tender Brussels Sprouts slow roasted with Applewood Smoked Hickory Bacon, pearl onions and touched with a hint of lemon.

Braised Red Cabbage GF, NF

Simmered red cabbage with apples, onions, and apple wood smoked bacon

CHOOSE TWO ENTRÉES

Grilled Bratwurst DF, NF

Reams locally made bratwurst served in freshly baked buns with braised sauerkraut and stone-ground mustard.

Berlin Beef GF, NF

Slow roasted tri-tip beef sliced then topped with caramelized onions and a Samuel Adams Oktoberfest Beer reduction.

Smoked Pork Loin NF, DF, GF

Seasoned with garlic and fresh herbs, sliced and topped with caramelized onion pan sauce.

Sweet & Sour Braised Beef Brisket NF, DF

Tender brisket slices in a tangy sauerbraten inspired pan gravy.

German Bone-In Beer Chicken GF, NF

Bone-in chicken marinated in a sweet, malty dark beer, then charcoal grilled and seasoned with fresh herbs.

Apple Raisin Roasted Chicken Breast GF, NF

Skin-on chicken breast topped with a sweet, spicy pan jus of apple, raisin, ginger and port.

MUNICH PACKAGE

Grilled Bratwurst NF, DF

Bratwurst simmered in beer, onions, and butter, char grilled, and served with diced onions and yellow mustard.

House Made Chips NF, VG

Served with smoked three onion dip.

ASK ABOUT OUR INDIVIDUALLY PACKAGED OFFERINGS!

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