



Oktoberfest Menu

2026



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 ^{VG, NF}

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 ^{GF, NF, DF}

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 ^{VG, NF}

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

Pumpkin Dessert Bars ^{VG, NF}

Shortbread crust with our classic pumpkin filling.

Apple Streudel Bars ^{VG, NF}

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 **VG, GF**

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 **VG, GF, NF**

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 **VG, GF, NF**

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

Herb Roasted Red Potatoes **VN, GF, NF**

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 **NF**

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

Berlin Beef **NF**

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

Smoked Pork Loin **GF, NF**

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

Sweet & Sour Braised Beef Brisket **NF**

Tender brisket slices in a tangy sauerbraten inspired pan gravy.

German Bone-In Beer Chicken **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**

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

House Made Chips **VG, NF**

Served with smoked three onion dip.

ASK ABOUT OUR INDIVIDUALLY PACKAGED OFFERINGS!

VG - Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

