



Winterhaus Private Catering Menu

Pretzel Haus

Soft Pretzels

- Butter & Salt
- Cinnamon Sugar
- Garlic Parmesan

Minimum: \$140 (serves 20 people)

\$7 for each additional person

Pretzel Dog

- Butter & Salt
- Garlic Parmesan

Minimum: \$160 (serves 20 people)

\$8 for each additional person

Pretzel Bratwurst

- Butter & Salt
- Garlic Parmesan

Minimum: \$200 (serves 20 people)

\$10 for each additional person

Brat Haus

Bratwurst Meal

Brat Options:

- Kasewurst (Cheese)
- Grobe
- Fine

Served on a bun, with Sauerkraut on the side.

Minimum: \$240 (serves 20 people)

\$12 for each additional person

Pizza Haus

10-inch Pizza

- Cheese
- Pepperoni
- Flamukchen (creme fraiche, caramelized onions, and bacon)

*Minimum: \$200 (serves 20 people)
\$10 for each additional person*

Devil Dawgs

Roasted Meat Plate

Choice of:

- Roasted Turkey OR
- Roasted Ham

Sides:

- Sweet Potato Casserole
- Mac and Cheese
- Seasoned Green Beans
- Seasonal Pie Assortment
- Rolls

Serves 40 people - \$1,002.80 (\$23 per plate + 9% tax)

Additional \$100.00 if we serve. We will serve for 1 hour at the start of the Hut rental.

We can serve any combination of the above items for an additional cost.

If you have any questions, please don't hesitate to ask.

Tannenbaum Tavern - Beverages

Das Winter 1

- Hot Chocolate and Hot Cider
- Water, Coke, Diet Coke, Sprite
- Self Serve

Minimum - \$250 - Serves up to 20 Guests

Per Person over 20 - \$15

Das Winter 2

- Hot Chocolate and Hot Cider
- Baileys and Fireball Toppers
- Michelob Ultra
- Water, Coke, Diet Coke, Sprite
- 1 Bartender up to 35 Guests

Minimum - \$400 - Serves up to 20 Guests

Per Person over 20 - \$17.50

Das Winter 3

- Hot Chocolate and Hot Cider
- Baileys, Fireball, Clyde Mays Toppers
- Michelob Ultra
- House Wine - Villa Wolfe Pinot Gris, Pinot Noir, Dornfelder
- Water, Coke, Diet Coke, Sprite
- 1 Bartender up to 30 Guests - Over 30 add 1 Bartender \$100

Minimum - \$500 - Serves up to 20 Guests

Per Person over 20 - \$20

Must book 24 hours in advance. All packages can be tailored to your needs.

Winterhaus Karma's Coffee House & Jubilee Kitchen & Bar

Beverages for a Crowd

Ghirardelli Hot Chocolate — \$50

Includes cups, lids, sleeves — Serves 12

Make it a Hot Chocolate Bar for \$10.00

- Whip cream
- Marshmallows
- Crushed peppermint sticks

Coffee — \$38

Includes cups, lids, sleeves — Serves 12

Includes sugar, alternative sweetener, stir sticks, and half and half

Apple Cider — \$34

Includes cups, lids, sleeves — Serves 12

Plain ICED Lattes (no flavor)

- Half-Gallon (serves 10): \$20.00
- Gallon (serves 20): \$32.00

Iced Lattes — Flavored

- Half-Gallon (serves 10): \$32.00
- Gallon (serves 20): \$50.00

Signature flavors + \$4.00

Be Your Own Barista — \$150

Serves 40, 12oz Iced Lattes

Includes ice, cups, lids, 2 gallons of iced lattes, 2 flavors with pumps

Food

Protein Bite Box — \$36 (Serves 12)

Individual bites of peanut butter, chia seeds, flax seeds, oats, chocolate chips, raisins, and other secret ingredients!

Cookie or Brownie Box — \$39 (Serves 12)

- Chocolate Chunk
- Red Velvet
- Triple Chocolate Chip Brownies

Muffin Box — \$36 (Serves 12)

- Banana Nut
- Double Chocolate Chip
- Blueberry

Sausage Balls — Figure 2 per person

- 1 Dozen, feeds 6: \$18
- 2 Dozen, feeds 12: \$36

Mini Chicken Salad Croissant Tray — \$55 (Serves 10)

- Honey Pecan — chicken salad with raisins, celery, grapes, pecans, and honey
- Dilly Dilly — chicken salad with pecans, celery, grapes, dill and pickles
- Southern — chicken salad with celery and pickles

King Club Tray — \$200 (Serves 12–20)

Cold sandwich on toasted sourdough with mayo, turkey, ham, bacon, romaine lettuce, tomato and American cheese. Served with pickles and chips.

The Karen Tray — \$200 (Serves 12–20)

Cold sandwich on toasted wheat bread with ranch, romaine lettuce, turkey, tomato and avocado. Served with pickles and chips.

Grape Salad — \$26 (Serves 6)

House-made sweet cream mixture with grapes and nuts.

Fruit Tray — \$90 (Serves 20–30)

A unique arrangement of assorted fruits. May include: Strawberries, Grapes, Cantaloupe, Blueberries, Pineapple.

Mains + Tapas (Serves 8–10)

- Potatoes Bravas — \$50
- Chorizo Stuffed Mushrooms — \$40
- Charred Brussels — \$50
- Roasted Broccolini — \$40
- Baked Macaroni & Cheese — \$55
- Meatballs Jubilee — \$65
- Conecuh Al Vino — \$50
- Whipped Sheep's Cheese with Bread — \$40
- Pimento Bruschetta — \$45
- Strawberry Bruschetta — \$45
- Shrimp & Grits — \$70
- Spinach Artichoke Dip — \$45
- Lemon Garlic Shrimp — \$45
- Ensalada Mixta — \$30
- Caesar Salad — \$30

Individual Proteins Each — Salmon (\$9), Chicken Breast (\$6)

Charcuterie Tray — Meat & Cheese: \$90

Charcuterie Tray — Fruit & Cheese: \$75

By The Dozen

- Beef Empanadas with Housemade Chimichurri — \$50
- Prosciutto Sliders — \$45
- Prosciutto Wrapped Dates — \$20
- Breakfast Empanadas — \$40
- Monte Cristo Pinwheels — \$40

Cutlery and Tableware +\$1.50 per person

Warmers available upon request at additional cost