

Breakfast

\$11.95 PER PERSON

Scrambled Eggs (Add .20 / cheese)
Biscuits and Gravy

Choose 2 *Add 3rd for \$2.00 adtl per person

- Bacon (3 Piece)
- Sausage (2 pp)
- Breakfast Ham

Choose 1 *Add 2nd \$2.00 adtl per person

- German Fries
- Hashbrowns
- Hashbrown Casserole +\$1.00
- Breakfast Red Potatoes

Ala Carte

- Assorted Danish 1.99 pp
- Assorted Muffins 3.00 ea
- Assorted Mini Muffins 1.50 ea
- Assorted Scones 3.15 pp
- Bagels & Spread 25.50 dozen
- Yogurt Parfaits 3.99 ea
- Meat Lovers Quiche Serves 8 \$19.00
- Veggie Quiche Serves 8 \$18.00

Breakfast Sandwiches - \$4.25 each

- Bacon, Egg, Cheese, Biscuit
- Sausage, Egg, Cheese, Biscuit
- Ham, Egg, Cheese, Biscuit



*****Prices Subject to Change*****

Box Lunches

\$11.95 per person - Minimum of 15

Includes your choice of Wrap or Sandwich, Bag of Chips and a Cookie.

Wraps

Chicken Caesar
BLT
Buffalo Chicken
Roast Beef
Turkey
Ham
Turkey Bacon Ranch

Sandwiches

Chicken Salad
Roast Beef & Cheese
Turkey & Pepper Jack
Ham & Swiss

Taco Bar \$10.75 per person

Minimum of 15

Seasoned Ground Beef • Shredded Lettuce
• Diced Tomatoes • Shredded Cheese • Soft Shells
• Salsa • Sour Cream • Tortilla Chips • Refried Beans
• Mexi-rice

Add Fajita Chicken +2.50 Add

Guacamole +1.25

Add Chipotle Chicken + 2.50



Updated 1-30-2026

Schnitzelbank

CATERING



Buffet Menu

Contact Us

812-634-2584

caterme@schnitzelbank.com

409 3rd Ave Jasper, IN 47546

schnitzelbank.com/catering

Follow Us



We will customize a Menu just for you!
Looking for a Themed Menu?
Give us a call today!

APPETIZERS

- Boneless Wings** \$62 (80 pc)
Buffalo, Thai Chili, BBQ,
Orange Glaze
- Mini Crab Cake** \$3.95pp
(3pcs) Served with Remoulade
- Shrimp Cocktail** Market Price
- Egg Rolls** 1.5oz (25pcs) \$35.75
- Pot Stickers** (12pc) \$19.95
- Meatballs** (80pc) \$75.00
Swedish or BBQ
- Chicken Strips** \$2.65 each
(2 oz) Hand breaded served with
Honey Mustard and Ranch
- Pretzel Sticks** \$122
(Serves 45) Salted with Beer
Cheese
- Gourmet Cocktail Sandwiches**
\$2.50 each (Minimum 10
each)
Reuben, Mini Cheeseburger,
BBQ Pulled Pork, BLT

PLATTERS

- Cheeseball & Crackers** \$35
Serves 15-20
- Dip Tray** \$270 (Serves 120)
Chips, Salsa, Queso,
Guacamole, Hummus, Warm
Spinach Dip in Bread Bowl
- Fruit & Cheese Board with
Crackers**
Small \$106 (Serves 30-50)
Large \$160 (Serves 75-100)
- Veggies w/ Ranch & Hummus**
Small \$80 (Serves 30-50)
Large \$160 (Serves 75-100)
- German Meat & Cheese** \$94.50
(Serves 25-30)
Choice of 3 Meats: Summer
Sausage, Summer Sausage with
Cheese, German Bologna,
Smoked Bologna,
Braunschweiger with American,
Swiss and Pepper jack Cheese
*All 5 Meats - \$124.50

DESSERTS

PIES (Serve 8)

- Banana Cream - \$26.00
Coconut Cream - \$26.00
German Chocolate - \$35.00
Lemon Meringue - \$30.00
Pumpkin Pie - \$28.00
Pecan Pie - \$32.00
Fruit Pies - \$30.00
Chocolate Cream - \$26.00

- Apple Strudel
(Serves 20) \$85.00
- Bread Pudding w/
Whiskey Sauce
(Serves 20) \$40.00
- Chocolate Lasagna
(Serves 20) \$66.00
- Banana Pudding Delight
(Serves 20) - \$50.00
- Cherry Delight
(Serves 20) \$64.00



Iced Fudge Brownies - \$2.10 each
Assorted Cookies - \$1.95 each

*****Prices Subject to Change*****

One Entrée Buffet - \$12.95

Two Entrée Buffet - \$15.95

Choice of Entrée, 1 Starch, 2 Vegetables, Salad and Bread

Includes disposable plates, forks, knives, and napkins
*Additional Fees may apply based on extra services and location.
Add to your Buffet: Additional Entrée + \$3 Additional Side +1.75

BEEF

- Ribeye 8oz **Market Price***GF
Prime Rib **Market Price***GF
Roast Beef in Gravy
Beef Tips with Noodles
Smoked Brisket +1.00
(Aujus, Cranberry BBQ)
Salisbury Steak

POULTRY

- Fried Chicken
Boneless Chicken Breast*GF
(BBQ, Honey Dijon, Italian)
Pulled BBQ Chicken
Chipotle Smoked Thighs*GF
Chicken Fried Chicken (Boneless)
Marsala Chicken
Tarragon Chicken
Pecan Chicken
Turkey in Gravy

STARCHES

- German Fries*GF
Hot German Potato Salad
Cheesy Potato Casserole
Mashed Potatoes*GF w/Gravy
Parmesan Roasted Reds*GF
Whipped Potatoes w/
Parmesan and Chives+.50
Rice Pilaf
Baked Potato w/butter and
sour cream *GF
Dressing (Homemade)
Seasoned Potato Wedges*GF
Macaroni & Cheese
American Potato Salad *GF

BREADS

- Fried Biscuits w/Apple Butter
Cornbread Muffin
Dinner Rolls with Butter
Log Cabin Bread

PORK

- Brown Sugar Glazed Ham
Smoked Pork Chops
Pulled Pork Choice of Sauce
House BBQ, Carolina Mustard
Smoked Pork Loin
Choice of Sauce: Apple, BBQ,
Cranberry BBQ
Assorted German Sausages

SEAFOOD

- Salmon 6oz Market Price*GF
Cajun, Dill
Battered Alaskan Pollock
Breaded Scrod Cod +1.50
- VEGETARIAN OPTIONS**
Portabella Mushroom - (w/Herbed
Quinoa) - Vegan*GF
Roasted Stuffed Quinoa Peppers -
Vegan*GF
Broccoli Alfredo Gnocchi

VEGETABLES

- Sweet Buttered Corn*GF
Country Green Beans*GF
BBQ Baked Beans
California Medley*GF
Broccoli*GF
Green Bean Casserole +1.00
Sauerkraut*GF
Red Cabbage*GF
Asparagus w/ Butter and Lemon
+1.50*GF
Fresh Green Beans & Mushrooms
+1.50*GF
Green Bean Casserole +1.00

SALADS

- Pasta Salad
Creamy Slaw
Sweet and Sour Slaw
Garden Salad w/Assorted
Dressings
Tossed Salad Vinaigrette
7 Layer Salad
Broccoli Raisin Salad +.50
(Seasonal) Cucumber Tomato
Tossed Caesar Salad

Schnitz German Buffet -
Choice of 3 Meats - \$19.95 per person
Choice of 5 Meats - \$23.95 per person

Goulash - Kassler Rippchen - Schweine Schnitzel -
Bratwurst - Sauerbraten

Served with German Fries, Green Beans, Red Cabbage, Sauerkraut,
Spaetzle (noodles), Garden Salad with assorted dressings, and Fried
biscuits with apple butter.
*No Substitutions - (2 Week Notice Needed)

Picnic Buffet - \$14.75 per person

Fried Chicken, BBQ Pulled Pork, Cheesy Potato Casserole, Corn, BBQ Baked
Beans, Creamy Slaw, and Fried Biscuits with apple butter. *No Substitutions.

Drinks - \$2.00 per person

Coffee - \$1.00

CHOICE OF 2 - Includes cups and Ice

Fresh Brewed Tea

Fresh Brewed Sweet Tea

Lemonade

Includes half & half and sugars

12 OZ Canned Soft Drinks - \$2.00 each

Bottled Water - \$1.00 each

BAR SERVICE - OPEN or CASH

Minimum 4 hours & \$400 minimum sales

Bartender 30.00 per hour + 60.00 set-up and tear-down fee

Bartending Travel Fee will apply -

Insurance and liability coverage fee \$125

*****Prices Subject to Change*****

Buffet Styles

Drop off: For parties under 50. We deliver your food in
disposable pans with serving utensils. Travel fees may
apply.

Delivery: For parties of 50-75. We deliver your food
with serving utensils and provide a catering attendant to
manage your buffet line. Additional service fee applies.

Full Service: We cook on location for parties of 75+
and over 10 miles from our building in our mobile kitchens.
We set up chafers with sternos on covered tables, replenish
your buffet line as needed, package any leftovers, and tear
down the buffet line. Additional service fee applies. Subject
to change pending on mobile kitchen availability and
location specifications.

All Boxed Meals are subject to a service charge