

RATHSKELLER RESTAURANT

PLATED CATERING MENU

NOTE: Sit down dinner entree prices include homemade soup or salad, choice of two side dishes, and freshly baked rolls and butter. Also reflected are all china, flatware and additional staffing necessary for a plated dinner. Pasta dishes are served with salad and garlic French bread only.

A special menu is available for children under the age of 12.

Additional plated menu options are available. Please ask your banquet coordinator for pricing.

DIE DEUTSCHE KARTE

SAUERBRATEN.....\$30.95

Beef roast marinated 10 days in our unique marinade slow roasted and topped with brown gravy accented with tones of currants and ginger.

MIXED WURST PLATTE.....\$31.95

A combination platter of Klemm's own Bratwurst, Kielbasse, Bockwurst, and German Wiener beer steamed, then grilled piping hot. Served over a bed of sauerkraut and accompanied with a variety of mustards.

SCHNITZEL.....\$29.50

Center cut pork loin cutlet pan fried in our own special breading. Topped with lemon slices and served with a special lemon dipping sauce.

SCHNITZEL PARMESAN.....\$31.50

Our famous schnitzel topped with zesty marinara and melted provolone and parmesan cheeses.

KASSLER RIPCHEN.....\$31.95

Two center cut pork chops, hardwood smoked and served with a unique sauce made with apples, golden raisins, walnuts and select herbs.

ROULADEN.....\$31.50

Beef rollup filled with bacon, onions, spicy mustard and tart pickle wedge slowly cooked for tenderness and topped with homemade brown gravy.

SCHLACHT PLATTE.....\$31.95

Smoked center cut pork chop topped with a unique sauce made of apples, golden raisins, walnuts and select herbs combined with a grilled Klemm's Bockwurst.

JAEGERSCHNITZEL.....\$31.50

Our famous schnitzel topped with a wonderful sauce of wild mushrooms, fresh garlic, and red wine and select herbs.

SCHNITZEL CORDON BLEU.....\$31.50

Ham, Swiss cheese, and sautéed mushrooms make this schnitzel a delightful trip across the border to France.

BEEF ENTREES

FILET MIGNON.....Market

The classic, grilled to perfection and topped with sautéed mushrooms.
(Also available Jaegerart \$39.95)

STEAK DAINE.....\$47.95

Tender New York strip, in a secret sauce, grilled and topped with piping hot sautéed onions, green peppers, water chestnuts and mushrooms. Fabulous!

GRILLED RIBEYE.....\$51.95

An awesome cut of choice prime rib of beef, seasoned and char-grilled. Topped with sautéed mushrooms.

STUFFED FILET.....Market

A unique twist, our delightful filet stuffed with potatoes, mushrooms, onions and Boursin cheese grilled to perfection with a bacon wrap. Truly delicious!

GRILLED NEW YORK STRIP.....\$45.95

Only the finest choice New York strip steak closely trimmed, gently seasoned and charbroiled.
(Also available Jaegerart \$39.95)

ROAST PRIME RIB.....\$51.95

Tender boneless prime rib of beef slowly roasted for added juiciness and flavor. Served with Au Jus and plenty of horseradish and sour cream dipping sauce.

**Note - Beef Entrees are all prepared to the same temperature.*

PORK ENTREES

GRILLED PORK TENDERLOIN\$29.95

Center cut lean pork loin grilled with wonderful seasonings and served with Teriyaki BBQ and Dijon Horseradish sauces.

PORK CHOPS.....\$30.95

Two center cut chops seasoned and charbroiled for extra flavor. Topped with a light mushroom sauce.

POULTRY ENTREES

GRILLED LEMON PEPPER CHICKEN OVER WILD RICE.....\$29.95

Chicken breasts marinated in olive oil, lemon juice and fresh garlic then lightly seasoned with lemon pepper as they are gently grilled. Served over a bed of our delicious wild rice.

CONNEMARA CHICKEN.....\$33.95

Delicately breaded chicken breast stuffed with garlic herb cheese and smoked Canadian bacon. Served with wonderful cranberry orange or cream leek dipping sauce.

NAPA VALLEY STUFFED CHICKEN.....\$33.95

Seasoned chicken breasts stuffed with broccoli, wild rice, mushrooms, onions, and sharp cheddar cheese. Accented with a light chicken broth glaze.

CHICKEN DIANE.....\$30.95

Grilled chicken breasts topped with piping hot sautéed onions, green peppers, water chestnuts and mushrooms. Fabulous!

GRILLED CHICKEN BREAST OVER WILD RICE.....\$29.95

For the little less adventuresome, grilled chicken breasts with mild seasonings atop a delicious wild rice and vegetable mixture.

CHICKEN MONTEREY.....\$33.95

Chicken breast filets stuffed with shrimp, crab, celery, onion, and Monterey jack cheese. Accented with a light chicken broth glaze.

SEAFOOD ENTREES

GRILLED YELLOWFIN TUNA.....\$35.95

One of today's most popular fresh fish. A unique mild flavor gently grilled and served with a Dijon mayonnaise dipping sauce. Also available Cajun style for those who like it hot!

GRILLED ATLANTIC SALMON.....\$38.95

Tender fillet of marinated Atlantic salmon grilled to perfection. Drizzled with lemon dill caper sauce.

SMOKED SALMON.....\$38.95

Beautiful salmon steak hardwood smoked to accent its gentle flavor. Served with dill dipping sauce.

BAKED STUFFED SHRIMP.....\$39.95

Large gulf shrimp accented with a lobster and crabmeat stuffing. Gently baked in butter, white wine, and herbs.

ORANGE ROUGHY FLORENTINE.....\$35.95

Succulent fillets of orange roughy stuffed with a special mixture of spinach, mushrooms, celery, onion, cream and Monterey Jack cheese. Gently seasoned with lemon pepper and baked in lemon garlic butter.

CREOLE Grouper OVER SEVEN BEAN SUCCOTASH..... \$38.95

Beautiful Gulf grouper fillet marinated in Creole mustard and char-grilled with zesty seasonings. Served with a lively seven-bean succotash.

RAINBOW TROUT ALMONDINE.....\$38.95

Fresh Idaho rainbow trout dredged in seasoned flour, slowly sautéed and topped with toasted sliced almonds.

BAKED ORANGE ROUGHY.....\$35.95

Very sweet and delicate in flavor, this popular fish is baked in lemon garlic butter and seasoned with lemon pepper.

PASTA

PENNE PASTA DIABLO.....\$26.95

Gulf shrimp, penne rigate, sun-dried tomatoes, red bell peppers, portabella mushrooms and fresh garlic sautéed in a spicy tomato cream sauce. Served with a side salad and garlic French bread.

(May substitute Grilled Chicken Breast)

LINGUINI WITH SUN-DRIED TOMATO PESTO AND FETA.....\$24.95

Linguini pasta tossed in a unique pesto sauce made of fresh basil, sun-dried tomatoes, pine nuts, fresh garlic and olive oil. Topped with garlic herb feta cheese and served with garlic French bread and a side salad. Delightful with grilled chicken (add \$26.95)

VEGETARIAN GREEK PASTA.....\$25.95

Gemelli pasta with fresh spinach, Kalamata olives, grilled portabella mushrooms, eggplant, zucchini, pine nuts and garlic herb feta cheese. Tossed in a wonderful warm olive oil and fresh garlic sauce. Served with a side salad and garlic French bread. (Add grilled chicken... \$25.95).

SHRIMP SCAMPI\$26.95

Succulent Gulf shrimp sautéed in butter, Riesling wine, fresh garlic and secret herbs tossed with linguini pasta and lightly sprinkled with fresh parmesan cheese. Served with garlic French bread and a fresh garden salad.