

## Catering at Alphorn Bistro's location

The following prices are based on wait-staff served, seated dinner selections in our dining room or outside under a tent. You may choose the color of your table cloth and napkins for your event. All Entrée's will be served with home made breads, butter, salad of choice and coffee and tea service. Your choice are: 3 entrées and 2 Vegetable and Starches unless otherwise specified below.

**NOTE: All appetizers must be pre-selected, and are priced separately from the meal plans.**

### Salad

#### Choose one

Spring Salad Mix      Caesar Salad      Spinach Salad  
Spring Salad Mix Fresh Seasonal Greens with your choice of dressing  
Caesar Salad      Romaine Lettuce with house made croutons and fresh Asiago cheese  
Spinach Salad Fresh spinach with your choice of dressing

#### Add a cup of soup to any entrée for just \$3.00 per person

Roasted Red Pepper, Creamy Ham & Vegetable, Potato Leek, Gazpacho

### Entrée choices

<b>Bavarian Sauerbraten</b>	<b>\$25.00</b>
Beef marinated in wine base for 5 days, oven roasted to perfection, served with potato pancakes and gingersnap gravy and red cabbage	
<b>Pork Jaeger Schnitzel</b>	<b>\$22.00</b>
Pork medallions braised in mushroom, Bacon and red wine sauce, with spaetzle and red cabbage	
<b>Wiener Schnitzel</b>	<b>\$22.00</b>
Tender breaded veal, pan sautéed to a golden brown served with Spätzle and red cabbage	
<b>Rattsherrn Pfanne</b>	<b>\$23.00</b>
Oven baked Noisettes of pork with Fontina Cheese and Spätzle in a mushroom sauce served with red cabbage	
<b>Chicken Paprika</b>	<b>\$22.00</b>
Boneless, skinless, chicken breast sautéed in a paprika and white wine sauce with spaetzle and Chef Vegetable	

<b>Hungarian Goulash</b>	<b>\$19.00</b>
Hearty chunks of beef cooked in a paprika, Marjoram, and thyme sauce, served over Homemade Spaetzle and choice of Vegetable	
<b>Baked Haddock</b>	<b>\$20.00</b>
Baked Atlantic haddock topped with Tomato, basil, white wine sauce.	
<b>Baked Salmon Wellington</b>	<b>\$28.00</b>
Atlantic salmon baked with vegetable ratatouille, Wrapped in puff pastry with sauce béarnaise	
<b>Chicken Pesto Fettuccini</b>	<b>\$19.00</b>
Oven Baked garlic stuffed chicken, Served shredded with homemade pesto.	
<b>Baked Salmon Wellington</b>	<b>\$24.00</b>
Atlantic salmon baked with vegetable ratatouille, Wrapped in puff pastry with sauce béarnaise.	
<b>Beef Stroganoff</b>	<b>\$19.00</b>
Strips of beef in a creamy mushroom sauce, Served over wide egg noodles	
<b>Rinds Roulade</b>	<b>\$26.00</b>
Individual tenderized beef rolls stuffed with Chef Bob's home made sausage, mustard and relish Bavarian style, with red cabbage, potato pancakes & gravy.	
<b>Pasta Primavera</b>	<b>\$18.00</b>
Pasta with fresh Chef Vegetables and Asiago Cheese	
<b>Premium Rib Eye Steak</b>	<b>\$28.00</b>
Hand cut 9 – 10 oz steak served with Chef Vegetable and German Fried Potatoes	

**All Entrée's will be served with choice of 2 Vegetable and Starch unless otherwise specified for traditional European dishes, home made breads and butter, salad of choice (see above)**

#### **Starch Choice**

Mashed Potato, Spaetzle, Potato Pancakes, Herbed Red Bliss Potatoes, Noodles, Or Risotto Rice, German Fried Potatoes, Potatoes Au Gratin

#### **Vegetable Choice**

Green beans Almandine, Broccoli W/ Red Pepper, Squash Medley, Red Cabbage, Maple Glazed Carrots.

## Dessert Choices

**\$4 per Person**

Chocolate mousse

Apple Streusel ala mode  
Bavarian Cream with Fruit

Brownie ala mode

**\$7 per Person**

Bread pudding  
Black Forest Torte

German Chocolate Cake  
Sacher Torte

Linzer Torte  
Bavarian Cream

## A la Carte Hors D' oeuvres

Prices are based on 50 piece orders

Spinach Artichoke Dip with Crackers or Bread	\$75.00
Fresh Sea Scallops wrapped in Bacon	\$85.00
Smoked Salmon Canapés with appropriate condiments	\$95.00
Chicken Tenders with Ranch dressing	\$60.00
Sweet and Sour Meatballs	\$55.00
Sausage stuffed Mushroom Caps	\$75.00
Sweet Pickle wrapped in Salami	\$45.00
Assorted house made mini Quichettes	\$95.00
Bratwurst and Knockwurst in puff pastry with mustard	\$60.00

## Presentations / Displays

All Displays minimum of 15 people

<b>International Cheese and Fruit Display</b> A variety of fresh fruit served with domestic and imported, Cheeses and an assortment of crackers or breads.	<b>\$4.75/ pp</b>
<b>Fresh Vegetable Crudités</b> An assortment of fresh vegetables served with dip.	<b>\$2.75/ pp</b>
<b>Salmon Mousse with Crackers</b> A delicious Salmon Mousse with fresh dill.	<b>\$4.50/pp</b>
<b>Antipasto</b> A sampling of Black Olives, Green Olives, Salami, Artichoke Hearts, Prosciutto, Plum Tomatoes and Mozzarella.	<b>\$4.25/ pp</b>
<b>German Brew Cheese</b> A delicious blend of melted cheeses and beer for dipping with bread & apples.	<b>\$4.50/ pp</b>

**Mexican Treat**

Chips with sour cream and salsa	\$2.00/ pp
Add Guacamole	\$3.50/ pp
Cheese Quesadilla's with sour cream and salsa	\$3.50/ pp
Add Guacamole	\$5.00/ pp

**Baked Brie En Croute**

Half Wheel (serves 25)	\$40.00
Full Wheel (serves 50)	\$80.00

**Chef Robert's full, hand made cake creations can be ordered individually.**

<b>One full cake serves 12 people.</b>	<b>\$60.00</b>
German Chocolate Cake	
Sacher Torte	
Black Forest Torte with Mascarpone topping	

**If you bring in your own cake we will charge a cake cutting fee of \$2.00 per person**

**We can also offer a Dessert and tea/ coffee service for showers without a meal  
Price includes tea, coffee and dessert. Price is per person, minimum 25 guests**

Chocolate Mousse	\$6.50
Bavarian Cream	\$7.00
Apple Streusel Cake	\$7.00
Black Forest Cake	\$9.00
German Chocolate Cake	\$9.00
Sacher Torte	\$9.00
Topfen Torte	\$9.00
Tray of Cookies to serve 10 people (2 each)	\$12.50
Tray of Brownies to serve 10 people (1 each)	\$10.00

**All Guarantees' must be submitted 2 weeks prior to your function.**

**A 50% food deposit is due upon booking of the event.**

**All prices are subject to 8 % NH meals tax and a 20% service charge.**

**All prices and menu items are subject to change.**

Thank you for allowing us to serve you for this special occasion.

Please let us know if you have a favorite dish you would like Chef Graf to create for your private event. If there is an item we have on our regular menu that you would like to have us serve you, be sure to tell us about it. We are open to any suggestions to make your private function a memorable event.

## Alphorn bistro's private Function Beverage Service

67 NH Route 104, Danbury, NH 03230

Phone 603-768-3318' Fax 603-768-3773

[www.innatdanbury.com](http://www.innatdanbury.com) e-mail [bob@innatdanbury.com](mailto:bob@innatdanbury.com)

### Champagne Toasts

Domestic Champagne	\$4.75
Imported Champagne	\$7.00
Sparkling Cider (non-alcoholic)	\$3.00

### Wine

House	\$6.00
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Additional wines and champagne selections are available on request.

### Bottled Beer

Microbrews	12oz.	\$4.25
Domestic	12oz.	\$3.25
Imported	12oz.	\$4.25
Premium	16oz.	\$5.50

### Draught Beer

If you want a different beer than we normally offer you must give us your selection 2 weeks in advance other wise your choice will be what we currently have on draught.

Spaten or Warsteiner	16oz.	\$4.25
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### Mixed Drinks

One liquor well	\$4.75
One liquor call	\$5.75
One liquor premium	\$6.50-9.50
Two liquors well	\$6.00
Two liquors call	\$6.75
Two liquors premium	\$7.00-11.50
Cordials	\$6.50-9.50

### Other Beverages

Soft Drinks	\$2.00 (1 refill)
Bottled Water (still)	\$1.50 for plastic bottles
Bottled Water (sparkling)	Price determined by brand
Juice	\$2.00

### Beverage Stations

Coffee and Tea	\$2.00/ PP
Carafes of Juice	\$6.50

All prices are per glass and subject to change.

All Beverages are subject to 20% gratuity and 8% NH Rooms and Meals Tax

A set up Fee of \$ 50.00 will be applied if revenue does not exceed \$250.00 in sales per bar.

If Cocktail Service is requested a \$ 25.00 fee per server will be incurred.