# BLACK POWDER

## THE OKTOBERFEST EXPERIENCE

Experience our seasonal Oktoberfest dishes during your next private dining event with our German-inspired menu. For the ultimate celebration, we're proud to present 24 drafts, including seasonal Oktoberfest brews (while available).

Served as a Buffet for a minimum of 15 guests. Includes Warm Bread Service, Soft Drinks, Iced Tea, Coffee & Hot Tea. (Available September 15 – March 31)

## APPETIZERS

(Choose 2)

#### WARM BAVARIAN PRETZELS

Soft Pretzels with Cornichons and Beer Cheese Dip

#### SWEET & SOUR CABBAGE SALAD\*

Seared Pork Belly, Crispy Brussels Sprouts, Charred Onion

#### SMOKED SALMON WITH POTATO CAKES

Pickled Onions & Horseradish Sour Cream

#### **MESCLUN GREENS SALAD\***

Candied Walnuts, Cambozola Cheese, Sliced Apples, Mustard Vinaigrette (Additional Item +\$5 per guest)

## ENTRÉES

(Choose 2)

## **OKTOBER WURST\***

Grilled Bratwurst & Knockwurst

## **PORK LOIN SCHNITZEL**

Breaded & Pan Fried Pork Loin, Lemon Wedges & Parsley

SHORT RIB SAUERBRATEN

Gingersnap Gravy

## **BAVARIAN ROASTED CHICKEN\***

Dark Beer & Mustard Spice Rub with Pan Drippings (Additional Item +\$8 per guest)

## SIDE DISHES

(Choose 3)

GERMAN POTATO SALAD\* \* BUTTERED SPAETZLE \* ROASTED POTATOES\*

ROASTED APPLE SAUERKRAUT\* \* BRAISED RED CABBAGE\* \* GRILLED ASPARAGUS\*

(Additional Item +\$3 per guest)

## DESSERT

BERLINER Sugared Pastry Dumplings with Fruit Jam GERMAN CHOCOLATE CAKE BITES\* Coconut-Pecan Frosting AUTUMN APPLE BREAD PUDDING Cinnamon Caramel Anglaise

## \$55

Prices do not include PA Sales Tax or Gratuity

\*Gluten Free