



## SNACKS (EACH FEEDS 25 GUESTS)

### LIGHT & VEGGIE-FRIENDLY

#### SALSA TRIO \$100

HAUS-MADE RED, GREEN & ORANGE SALSAS WITH TORTILLA CHIPS

#### FRUIT SALAD \$125

FRESH SEASONAL SELECTION

#### BAKED BRIE \$150

BRIE, APPLE COMPOTE, WALNUTS, PASTRY SHELL

#### CRUDITÉ \$125

SEASONAL SELECTION WITH GREEN GODDESS DRESSING

#### SPINACH & ARTICHOKE DIP \$175

SERVED WARM WITH TORTILLA CHIPS

#### MIXED GREENS SALAD \$175

MIXED GREENS, ASPARAGUS, CUCUMBERS, GRAPE TOMATOES, TOASTED ALMONDS, MUSTARD VINAIGRETTE

#### PRETZEL BALLS \$150

FRIED SOFT-DOUGH PRETZELS WITH BEER CHEESE

### For THE MEAT LOVERS

#### SMOKEHAUS WINGS \$175

CHOICE OF BUFFALO, LEMON PEPPER OR CAJUN DRY RUB. SERVED WITH RANCH, CARROTS & CELERY

#### BBQ SLIDERS \$200

CHOICE OF CHOPPED BEEF OR PULLED PORK

#### PASTRAMI SLIDERS \$200

HAUS-SMOKED PASTRAMI & WHOLE GRAIN MUSTARD ON A PRETZEL ROLL

#### WURST SNACK \$175

CHOICE OF SAUSAGE: BRATWURST, PEPPERWURST, WEISSWURST

CHOICE OF SAUCE: DUSSELDORF, CREOLE, DIJON, BBQ

#### CHARCUTERIE BOARD \$350

CURATED SELECTION OF MEATS, CHEESES, FRUIT, NUTS, MUSTARDS, AND CRACKERS



## SIDES \$6 (PER GUEST)

#### GERMAN POTATO SALAD

WARM RED POTATOES WITH BACON, APPLE CIDER VINEGAR & ONION

#### COLD POTATO SALAD

MAYONNAISE, CREOLE MUSTARD, APPLE CIDER VINEGAR, CELERY, ONION, PARSLEY

#### BRUSSELS SPROUTS

ROASTED WITH SWEET PEPPER JELLY

#### MAC 'N' CHEESE

HAUS-MADE THREE CHEESE BLEND

#### BIERGARTEN BBQ BAKED BEANS

SOUTHERN STYLE HAUS RECIPE

#### ORZO PASTA SALAD

BELL PEPPER, CELERY, ONION, RED WINE VINAIGRETTE

#### GURKENSALAT

CREAMY CUCUMBER SALAD WITH ONION & FRESH DILL

#### RED CABBAGE COLESLAW

VINEGAR-BRAISED, SERVED COLD

# Scholz DINNER BUFFETS

(CHOOSE ONE BUFFET. PRICED PER GUEST, INCLUDES ICED TEA)

## TX SMOKEHOUSE BUFFET \$24.95

SERVED WITH BREAD, PICKLES, ONIONS & BBQ SAUCE

### PICK TWO MEATS

BRISKET, SAUSAGE, TURKEY, CHICKEN  
(V) SUB BEYOND BRATS OR CAULIFLOWER STEAKS

### PICK TWO SIDES

SEE SIDE OPTIONS

## TRADITIONAL GERMAN BUFFET \$24.95

SERVED WITH PRETZEL ROLLS & GURKENSALAT

### ENTREE

BEEF TIPS IN BROWN GRAVY TOPPED WITH  
MUSHROOMS & ONIONS

(V) SUB MUSHROOMS IN BROWN GRAVY

### TWO SIDES

SPATZEL & ROTKOHL

## THE WURST BUFFET \$24.95

SERVED WITH PRETZEL ROLLS

### TRIO OF LOCAL-MADE SAUSAGES

BRATWURST, PEPPERWURST,  
WEISSWURST (V) SUB BEYOND BRATS

### TRIO OF SIDES

GERMAN POTATO SALAD, ROTKOHL,  
SAUERKRAUT

### TRIO OF MUSTARDS

DUSSELDORF, CREOLE, DIJON

## TRADITIONAL FAJITA BUFFET \$24.95

SERVED WITH FLOUR TORTILAS, LETTUCE, CHEESE, PICO DE GALLO, SOUR CREAM & PICKLED JALAPENOS

### TWO FAJITA TACOS

BEEF & CHICKEN (V) SUB GRILLED VEGGIES

ADD CHIPS & SALSA \$2/GUEST

### TWO SIDES

SPANISH RICE & CHARRO BEANS

ADD CHIPS & QUESO \$3/GUEST

ADD CHIPS & GUACAMOLE \$4/GUEST

## DESSERTS (EACH FEEDS 25 GUESTS)

SEASONAL FRUIT SHORTCAKE \$125

GERMAN CHOCOLATE CAKE \$75

PRETZEL BREAD PUDDING \$125

WITH CHOCOLATE CHIPS & BOURBON BARENJAGER CARAMEL

## BEVERAGES

BY THE URN (3 GALLONS)

UNSWEET, SWEET TEA \$45

LEMONADE \$60

BY THE CAN (12OZ)

CANNED WATER \$2

SPARKLING WATER \$3

SODAS \$3

\*8.25% Sales Tax & 20% Service Consideration will be added to all catering orders.

\*Drop off service requires a minimum order of \$500 and includes all service ware, disposable warmers and set up upon delivery.

\*Full service off-site catering is only available for parties of 100 guests or more and requires a minimum order of \$15 per guest.

\*No minimum is required for family-style orders for pick up

ASK ABOUT OUR *Loyalty* PROGRAM