

# HOFBRÄU MÜNCHEN

— WIRTSHAUS —  
SPEERSORT

## HOFBRÄU BUFFET



### Starters

#### The Snack Platter

juicy smoked bacon<sup>2,3</sup>, Leberkäse (Bavarian meatlof)<sup>2</sup>, homemade roast pork<sup>i</sup> with horseradish cream<sup>3,9</sup>, Braunschweiger spreadable sausage<sup>2,3,8</sup>, smoked pork sticks<sup>2,3</sup>, flavorful Emmental<sup>9</sup>, creamy Obazda<sup>a,9</sup>, served with fresh rustic bread<sup>a</sup> and butter<sup>9</sup>

#### Munich Sausage Salad<sup>3,5,j,i</sup>

with pickled cucumber slices<sup>2,11</sup> and strips of marinated meatloaf in vinaigrette<sup>2,3,8</sup>

#### Tafelspitz (cold)

beef poached in vegetable broth, marinated with Frankfurt green sauce<sup>c,9</sup>

#### Sausages

Munich white sausage<sup>7</sup> and vegan white sausage<sup>f</sup> with sweet mustard<sup>i</sup>, served with freshly baked pretzels<sup>a</sup>

#### Vegetarian and vegan

Tomato-Mozzarella<sup>9</sup> with basil pesto<sup>h</sup> and arugula

Grilled vegetables in herb oil

Bavarian potato salad<sup>2,3,j</sup>, seasoned with onions and spices

Crisp white cabbage salad<sup>3,11</sup>

Cucumber salad<sup>2,3</sup> in a light onion and dill vinaigrette

Tomato salad<sup>3</sup> marinated with dark balsamic, red onions, and leek tips

Chopped vegetables: carrot, cucumber, bell pepper and radish with avocado cream and sour cream<sup>9</sup>

### Main Courses

#### Homemade Juicy Roast<sup>i</sup>

from pork top round, lightly cured

Please choose one of the followings for your group

#### Choice of:

##### Tender poultry drumsticks<sup>a,j</sup>

rustically seasoned with a fine BBQ beer glaze

##### Roasted wild salmon<sup>d</sup>

on spinach leaves in lime cream<sup>9</sup>

#### Tyrolean Cheese Spaetzle (noodles)<sup>a,c,g</sup>

with a hint of nutmeg and flavorful mountain cheese<sup>9</sup>, served with homemade crispy onions

#### Homemade

#### Vegan Leberkäse<sup>2,5</sup>

with sweet mustard<sup>j</sup>

#### Side Dishes:

#### Vegetarisch und Vegan

Sauerkraut<sup>3,i</sup>, red cabbage,

rosemary potatoes,

potato dumplings<sup>2,3,5,a,g</sup>,

potato gratin<sup>c,9</sup>



### Dessert

#### Warm Fruit Crumble<sup>a,c</sup>

with vanilla sauce<sup>1,9</sup>

#### Bavarian Cream<sup>9</sup>

with wild berry sauce

 vegetarian

 vegan

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## BEVERAGES

So that you can toast together with your guests in advance and enjoy a lovely evening, we recommend a welcome drink with one of the following options.



### Welcome Drinks

#### Aperitif

pcs e.g. Aperol<sup>1</sup> Spritz

#### Sparkling wine, orange juice

pcs

#### Hofbräu Original<sup>a</sup>

pcs

#### Laternenmaß

pcs White wine, Sprite, Eckes Edelkirsch (cherry liqueur)

#### Goßmaß<sup>a</sup>

pcs Hofbräu dark beer<sup>a</sup>, Coca-Cola<sup>1,9</sup>, cherry liqueur

### Beverage Package\*

#### From 20 people\*\*

The package includes our Hofbräu specialty beers<sup>a</sup>, house wines (red, white and rosé), as well as common non-alcoholic beverages such as Coca-Cola<sup>1,9</sup>, Fanta<sup>1,3</sup>, apple juice, etc.

\* Minimum duration: 4 hours. After the minimum duration, the beverage package can be extended on site if desired. Only available with at least one main course.

\*\* During the Oktoberfest season, we serve Hofbräu Oktoberfest beer. This increases the beverage package by the Oktoberfest beer surcharge per hour. The minimum duration of the beverage package is also 4 hours.



## DECORATION

#### „O'zapft“ Oktoberfest

Table runners, balloon garlands, paper napkins with diamond pattern and pretzel decoration  
Optional with Sesselhut

#### Christmas

Christmas-themed table runners, decorations and napkins

#### Customized Menu

We are happy to design individual menu cards to suit your event, with your (company) logo if desired

Quantity:

pcs