

Speisekammer is available for in-house parties as well as off site catering. We have a private back room that may be rented for groups of 30 or more. Rental and Sales minimums apply. Please email Cindy for details and availability.

cindy@speisekammer.com

or call 510-522-1300

For in-house parties we can accommodate groups up to 20 ordering directly from the menu. Large groups 15 and over are encouraged to pre-order or have a Limited menu, where guests select an entree from a pre-selected list. Or order the “Family Style” menu, where guests don’t have to order anything, it just comes out and they can take what they like from large platters in the middle of the table.

The “Family Style” menu is listed here.

Inquire about Limited menu options.



SPEISEKAMMER

In-House - Family Style Menu Available for groups from 10 to 30 people

*\$36 per person before tax and gratuity
price includes fountain so! drinks and coffee / tea service*

Appetizers

Cheese & Fruit Platter

Assorted Imported Cheese and Seasonal Fruit

Reibekuchen

Potato Pancakes served with house made Apple Compote

Combination German Salads Cucumber Salad, Red Beet Salad,

Carrot Salad, Cabbage Salad

Entree

*Grilled Sausage Platter - with a mixture of Sausages & Smoked Pork Chop (Bratwurst,
Thurlinger, Bock/Weiswurst, Kleine Nurnberger)
served on a bed of Sauerkraut*

Wiener Schnitzel

Breaded and Pan Fried Pork Cutlet - Sliced into strips for sharing Gratinerte Kasespätzle

Spätzle baked with Caramelized Onion & European Cheese Blend

Grilled Broccoli- Or Seasonal Vegetable

Mashed Potatoes

Dessert served family style

Apple Strudel with Vanilla Ice Cream



SPEISEKAMMER

2018 Simple Platter Menu For pickup or delivery (for a fee)

German Dinner Rolls with herb butter \$9 per dozen

German Potato Salad (each tray serves 20 as a side dish) \$30 per tray

German Salads- Cucumber, Red Beet, Carrot, Cabbage
(each tray serves 20 as a side dish) \$30 per tray

German Pretzels with Mustard \$4 each

Mixed Grill (4 different sausages, Leberkäse, Smoked Pork Chop)
Cut in half and served over Sauerkraut 1/2 tray serves 10 - \$140
Full Tray serves 20 - \$280

Grilled Bratwurst (pork sausage)
Cut in half and served over Sauerkraut \$5 per sausage

Herb Chicken in White Wine Butter Sauce (each tray serves 10 ppl) \$70 per tray

Beef Goulash- 1 tray serves 10 ppl - \$90 per tray
(recommend to serve with Spätzle or Cheese Spätzle)

Schweinebraten- Pork in Beer Sauce 1 tray serves 10 = \$80
(recommend to serve with sauerkraut and mashed potatoes or cheese spätzle)

Sauerbraten -braised and marinated beef tri-tip
1 tray serves 10 ppl - \$100 per tray
(recommend to serve with Spätzle and red cabbage)

Cheese Spätzle 1 tray serves 20 ppl as a side dish \$60
(Like a German Mac'n'cheese made with Spätzle, Caramelized Onion, Gruyere and Parmesan Cheese- Can be served as a vegetarian entrée or as a side dish)

Sides

1 tray of red cabbage or sauerkraut - \$30
1 tray of plain spätzle or mashed potatoes - \$30
Jar of German Mustard- spicy, mild or sweet - \$7

Apple Strudel- \$5 each serving
Chefs daily dessert (please inquire)

*Note: Serving size is estimated assuming there will be other items on the menu and not only that specific item.
When deciding how much to order take into consideration how many different items you will have on the menu.
We are happy to assist in putting together a menu.*



SPEISEKAMMER

Speisekammer Catering

Executive Chef/ co-owner : Peter Kahl

Peter came to the United States from Berlin in 1994; originally from the Schleswig-Holstein region of Northern Germany. He earned his chef certification from the Berlin Restaurant & Hotel School. Peter was an acclaimed chef in Germany and came to open Suppenküche, with a partner, a chic and cozy German restaurant in the heart of San Francisco's Hayes Valley. Suppenküche, attracted customers from all walks of life who were interested in a hearty meal, a good glass of beer and a super friendly environment. Under Peter's management, it grew into a thriving and profitable business.

In 2002, Peter took his unique talent and philosophy to Alameda and opened a restaurant called Speisekammer where he continues to thrive with his German heritage and authentic cuisine.

Catering Manager/ co-owner: Cindy Johnson-Kahl

Cindy has been working in the restaurant business for over 25 years. She brings a host of knowledge to the table including event planning, financial management, bartending & entertainment booking. In the early 90's Cindy opened the now famous, Cafe Du Nord. She thrived as the owner and General manager of Cafe Du Nord in San Francisco for 12 years. Cindy is not German - and is originally from Berwyn, Pennsylvania.

CATERING / SPEISEKAMMER MINIMUMS

All orders require a minimum of 48 hour notice

A minimum of 20 persons or surcharge of \$50 for under 20 persons

Catering consultation staff available from 10:00 am-5:00 pm Tuesday through Saturday

All orders will be filled upon signed confirmation

CANCELLATIONS

Any order cancelled less than 24 hours of delivery or pick up time will be charged in full

PAYMENT AND DEPOSIT

All orders must be paid in cash, check or with major credit card at time of delivery or pick up. a deposit of 50% is required in order to reserve your party