



2017 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

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.*



In-House Family Style Menu

Available for groups from 10 to 25 people

email for pricing - gloria@speisekammer.com

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*

Gratinierte 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

Limited Dinner Menu Option 1

minimum of 15 guests, maximum 20 guests
email for pricing - gloria@speisekammer.com
price includes fountain soft drinks & coffee / tea service

A side combination salad will be served to each guest before entrée

Cucumber Salad, Red Beet Salad,
Carrot Salad, Cabbage Salad

Entrée Choices

Pilzstrudel

Strudel stuffed with Mushrooms, Italian Cheeses & Spinach, served over Red Bell Pepper Sauce

Grillte Frische Bratwurst mit Sauerkraut

2 Grilled Fresh Pork Sausage with Mashed Potatoes and Sauerkraut

Schweinebraten

Roasted Pork in Beer Sauce with haus-made Sauerkraut and Mashed Potatoes

or

Sauerbraten

Braised Beef Tri-Tip, aged & marinated in Red Wine and Secret Spices, served with Red Cabbage & Spätzle

Dessert

Apple Strudel with Whipped Cream and Vanilla Ice Cream



SPEISEKAMMER

Limited Dinner Menu

Option 2

minimum of 15 guests, maximum 20 guests
email for pricing - gloria@speisekammer.com
price includes fountain soft drinks & coffee / tea service

Appetizers served Family Style

Reibekuchen

(Potato Pancakes served with house made Apple Compote)

Kleine Nürnberger Bratwürstchen

(Small Pork Sausages from Nürnberg with Sauerkraut)

a side combination salad will be served to each guest before entrée

Cucumber Salad, Red Beet Salad,
Carrot Salad, Cabbage Salad

Entree Choices

Jägerschnitzel

(Sautéed Pork loin in Mushroom Sauce served with Spätzle)

or

Wiener Schnitzel vom Schwein

Two Pork Cutlets, breaded & pan-fried served with roasted potatoes

or

Sauerbraten

Braised Beef Tri-Tip, aged & marinated in Red Wine and Secret Spices, served with Red Cabbage & Spätzle

Gebratener Lachs

(Sautéed Salmon with Cucumber Dill Sour Cream Sauce
served with Mashed Potatoes and Spinach)

Pilzstrudel

Strudel stuffed with Mushrooms, Italian Cheeses & Spinach, served over Red Bell Pepper Sauce

Dessert

Apple Strudel with Whipped Cream & Vanilla Sauce

or

Chocolate Chip Bread Pudding with Vanilla Sauce



COLD PLATTERS- AVAILABLE IN-HOUSE OR CATERED

10 person minimum on all platters

PRETZEL TREE with German Mustard

4.00 pp
sweet and spicy mustard
(30 person minimum)

EUROPEAN COLD CUT PLATTER

Mortadella, Beef bologna, Toscano Salami, Genoa Salami,
Smoked Black Forest Ham,
With condiments, chips, cornichons and German rolls
\$8.00 pp

\$80 (serves up to 10) \$95 (serves up to 15-20) \$125 (serves up to 25-35)

ASSORTED EUROPEAN AND DOMESTIC CHEESE PLATTER WITH FRUIT

Brie, Danish Havarti, White Cheddar, Derby Sage Cheddar, Port Wine Derby,
Cranberry Wenslydale with assorted seasonal fruits and berries
assortment of crackers and sliced baguette
(cheese variety subject to change)
\$8.50 pp

\$85 (serves up to 10) \$110 (serves up to 15-20) \$140 (serves up to 25-35)

CONTINENTAL ANTIPASTO

Cured meat and artisanal cheese platter with grilled seasonal vegetables
Imported and domestic cheeses, prosciutto, Landjager, salami Toscana, mortadella, olives
Grilled assorted vegetables, crostini, baguette, balsamic vinaigrette
8.50 pp

\$85 (serves up to 10) \$110 (serves up to 15-20) \$140 (serves up to 25-35)

GRILLED VEGETABLE PLATTER

Grilled balsamic marinated vegetable assortment, grilled, served with roasted garlic aioli
(colorful and abundant)
6.00 pp

\$50 (serves up to 10) \$70 (serves up to 15-20) \$110 (serves up to 25-35)

SEAFOOD ANTIPASTI

Jumbo chilled prawns, Haus cured Gravlax, Smoked Trout,
-Three Sauces -
Cocktail, Mustard-dill, Cucumber-Sour Cream
9.50 pp

\$95 (serves up to 10) \$135 (serves up to 15-20) \$175 (serves up to 25-35)



DESSERTS

Pastry Chef available for custom cakes & desserts

Assorted Butter Cookies
18.00 per dozen

Chocolate - Salted Caramel - Pecan Brownies
-gluten free-
\$22.00 per dozen
(2 pieces per person)

Sliced Fresh Seasonal Fruit with Berries
\$4.00 pp

DESSERT PLATTER
Bites of sweet delights:
Chef's assorted confection platter with fresh berries
\$4.00 pp
(2 pieces per person)

Apple Strudel with whipped cream
\$4.00 pp

Poppy Seed Strudel with whipped cream and fresh berries
\$5.00 pp

Speisekammer/ European Catering

The European Catering Company was developed because of the growing need for interesting catering options in its immediate area. European Catering company brings you over 35 years of fine dining and event planning experience.

Whether you choose to have your event take place in one of Speisekammer's rustic dining rooms or choose to have your event catered off premise, European Catering Company promises to deliver exceptional quality and seasonality in its menus. European Catering company believes in long term relationships with clients and employees. We specialize in German Cuisine as well as varietal menus that reflect the ethnicity of our bay area as well as simple drop off or pick up menus and work within many price ranges to accommodate your needs.

Our Catering Director, Gloria Ciccarone-Nehls is widely recognized as a leader in the field of culinary arts and a mainstay in the world of award winning San Francisco cuisine. She will walk you through every detail of your event to create a special and memorable event for you and your guests.

Gloria, formerly the Executive Chef of the Huntington Hotel, Big 4 Restaurant and Nob Hill Spa in San Francisco for over 30 years, has a strong culinary pedigree and brings a wealth of knowledge to the catering table. She has been responsible for all of the food and beverage operations within the hotel, restaurant and spa as well as designed planned and supervised all the hotels banquets and catered events for dignitaries such as Cary Grant, Julia Child,

Tony Bennett, Robert Trent-Jones, Neil Young, the Rolling Stones, world wide politicians and many more.

The European catering company was born from a restaurant called **Speisekammer** which was founded by Peter Kahl and Cindy Johnson-Kahl in 2002. The restaurant is German in style, located in Alameda Ca., it is widely recognized as a destination restaurant as well as a favorite amongst the locals.

Executive Chef: 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 what 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.

General Manager/ Bar Manager/ Music: 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 financial management, bartending, entertainment booking and event planning. At the age of 24, 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. she successfully led the business through changes in trends and economic times. In 2002 She opened Speisekammer along with Peter and In 2003 she sold Cafe Du Nord to devote full time to Speisekammer. Cafe Du Nord is a nightclub, restaurant and live music venue located in the Upper Market district of San Francisco, and is a popular San Francisco destination. Rolling Stone Magazine's 1999 Rock & Roll Summer Issue' named Cafe Du Nord San Francisco's Best Bar.

Cindy is not German - and is originally from Berwyn, Pennsylvania.

EUROPEAN 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
Contact: gloria@speisekammer.com

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

All prices subject to change according to market availability

DELIVERY CHARGE MAY APPLY

Alameda: Free of charge

San Leandro: \$20-\$30

Oakland: \$20-\$30

Berkeley, Albany, Emeryville: \$40

San Francisco: \$60-\$100

Walnut Creek \$100-\$150

(all delivery fees may increase at high traffic times)

Contact: Gloria Ciccarone-Nehls, Cindy Kahl, Catering Specialists

gloria@speisekammer.com ; cindy@speisekammer.com

www.speisekammer.com

Speisekammer Restaurant, 2424 Lincoln Avenue, Alameda Ca. 94501

Tel. (510) 522-1300

**DROP OFF OR PICK UP AVAILABLE UPON REQUEST
OFF PREMISIS OR ON PREMISIS**