



216.671.6220 | 13046 Lorain Avenue | Cleveland's West Side

DER BRAUMEISTER MENU & SERVICE OPTIONS
BUFFET SERVICE (Available for Delivery or Dine-In)
TABLE SERVICE
FAMILY STYLE
TRAY-PASSED HORS D'OEUVRES
DELIVERED BOXED LUNCHES
ONSITE PRIVATE MEETING AREA

HOLIDAY PARTIES
BIRTHDAY CELEBRATIONS
FAMILY GATHERINGS
GRADUATIONS
CORPORATE MEETINGS

ONSITE MEETINGS AND PRIVATE PARTIES-

Business luncheons hosted in our private room, sound equipment (microphone, speakers, etc.), large screen, projector, & podium, are available upon request. The room holds up to 50 guests, 30 guests minimum, and/or minimum spend pending day. Private Lunches & Private Dinner Parties are available 7 days a week

Specialty Items

DELIVERED or ONSITE BOXED SANDWICH/SALAD LUNCHES (all sandwiches served cold, hot available for onsite restaurant luncheons)

House Made Chips, chocolate chip cookies, apples, bottled water

Choose up to 4, 30 box minimum

3 LITTLE PIGS bavarian ham, summer sausage (german salami), crispy speck (bacon), arugula, french-swiss cheese, dijonaise, brioche roll

B.L.T. applewood bacon, romaine, tomato, herb rosemary aioli, multi-grain

CHICKEN CAESAR WRAP romaine, parmesan, herb croûton, caesar aioli, flour tortilla

CHICKEN SALAD Wrap Red grapes, red onion, cooked chicken, celery, mayonnaise, romaine, tomato, tortilla

SAUERBRATEN (roast beef), arugula, cambozola, mayo, Portuguese hard roll

HAM + CHEESE mild cheddar, romaine, tomato, honey mustard aioli, euro bread

HARD SALAMI provolone, arugula, pickled cucumber & red onion, roasted red pepper, rosemary aioli, euro bread

TURKEY + AVOCADO provolone, arugula, pickled cucumber and red onion, roasted red pepper, rosemary aioli, euro bread

MEDITERRANEAN WRAP fresh English cucumber, roasted red pepper, grilled zucchini, french swiss, garlic tahini, whole wheat wrap

VEGETABLE + HUMMUS WRAP roasted red pepper, grilled zucchini, button mushroom, romaine, hummus, pesto, sun-dried tomato aioli

Tuna Niçoise Salad live lettuce, hard-boiled eggs, capers, red onion, tomato, blanched French green beans, boiled potato, dressed in California organic olive oil, salt, and pepper

Euro Cobb Salad live lettuce, grilled chicken breast, bavarian ham, pickled red onion, tomato, hard-boiled eggs, cambozola blue cheese, cucumbers, sour cream & chive dressing

BEET + Blue cheese Salad roasted beets, walnuts, live lettuce, pickled red onions, vinaigrette dressing

VEG OUT live lettuce, chickpeas, fresh cucumbers, fresh red, green, and yellow peppers, red onion, tomato, carrots, celery, euro rye croutons, honey-rice vinegar dressing



Buffet OR Family Style HOT LUNCHEON OR DINNER: DELIVERED or ONSITE

Or enjoy a Buffet onsite at our restaurant

Or enjoy Family Style onsite at our restaurant

German Classics

Appetizers

Pierogies: Potato & cheese, ricotta, sauerkraut: Served with sautéed onions and sour cream & Apple Sauce

Potato Pancakes: Served with sour cream & house-made apple sauce

Big Bavarian Pretzels or Bavarian Pretzel Bites: Served with German mustard & beer cheese

Sauerkraut balls- Classic- hand-rolled with Caraway kraut, and bavarian ham served with cocktail sauce and German mustard

Spicy Sauerkraut Balls- hand-rolled with tangy sauerkraut and potatoes. (Veg) Served with beer cheese, and curry ketchup

European Cheese and Sausage Display: Assorted European cheeses with Artisan sausages, house-pickled vegetables, fresh seasonal fruit, crostini, and German mustard

Salads

Cucumber Salad: Fresh cucumbers & creamy dill or pickled cucumbers in a vinaigrette over local greens

Local Beet Salad: Local Greens & beets, pickled red onions, cambozola, crushed walnuts, vinaigrette

House salad: Local Greens, cucumber, red onion, cheddar, cherry tomatoes, croutons, balsamic vinaigrette

Entrees

Chicken Paprikash: Amish Bone-in chicken (breasts and legs), Paprika rub, braised & topped with paprika and sour cream sauce

Hungarian Goulash: Slow braised Ohio beef with a zesty tomato bell pepper sauce

German Sausages: Assortment of Bratwurst, Knackwurst, German Franks & Weisswurst served over Classic kraut (vegan Bratwurst available)

Schnitzel: Choice of chicken, pork, or veal. Choice of thyme or jaeger/mushroom gravy, pounded thin and breaded (gluten-free breading available)

Sauerbraten: Slow braised Ohio beef with burgundy, ginger, and pickling spice marinade, served with a sweet and sour braising reduction

Gershmorter: Roasted Pork stuffed with German mustard, onions, garlic, Caraway seeds & served with a thyme gravy

Beer-Braised Beef Short Ribs: Served with Caraway scented Demi Glaze.

Rouladen, pounded thin and tenderized beef rolled with pickles, onion, bacon, and smeared with spicy german grain mustard

Rouladen: german beef rolls, pounded thin steak painted in german mustard, rolled with bacon, pickles, onions, covered in a beef roulade gravy



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SIDES

House Spaetzle
Rosemary Scented Roasted Potatoes
German Potato Salad
Whipped Potatoes and Gravy
Braised Red Cabbage Or Duck Fat Braised Red Cabbage
Kraut- Spicy, Classic, Or House Apple Bacon
House Apple sauce
Maple Roasted Carrots
Roasted Seasonal Squash, Thyme, Sea Salt, and California Olive Oil
Bread Dumplings
Potato Dumplings
Seasonal & Local Roasted Vegetables

DESSERTS

Strudel (Cherry or Apple)
Gluten-free Chocolate cake
Mini or Full Cream Puffs
Chocolate Beer Pot de Creme
Black Forest Cake
German Chocolate Cake

PLATED LUNCHEON OR PRIVATE DINNER SELECTIONS ARE AVAILABLE ON SITE ONLY 30 guests minimum (most items available buffet style for delivery, or family-style for dine-in) | Priced per meal and menu selections | Includes soup or salad, house-baked parker house roll with compound riesling wine & shallot butter, and signature Der Brau dessert | Deluxe Sandwich or Entree Plate (the host will pick 3-4 for guests to choose from)

AVAILABLE ON-SITE ONLY: *(Sample Menu Items Below)*

Specialty Items

COCKTAIL HOUR, PASSED HORS D'OEUVRE, BUFFET STARTERS

Sauerkraut Balls- Vegetarian, Spicy
Classic Sauerkraut Balls
Swedish Meatballs
Potato Croquettes
Pork Hock (pulled pork) & White Wine Braised Cabbage in Fried Wonton Dumplings
Vegan Brat & Sauerkraut Fried Wonton Dumplings
Chicken Schnitzel Slider breaded chicken breast with honey german mustard and arugula.
Pork Schnitzel Slider breaded pork loin with rosemary aioli and fried capers
German Brandy Marinated Mushrooms, shallots & garlic
Mushrooms Caps filled with crab meat stuffing
Currywurst skewers (brat, franks, and vegan)
St Moritz Sliders, breaded veal, melted french swiss cheese, marinara
Konigsberg Klopse ground chicken, veal, or pork meatballs in a lemon caper sauce



SALADS + SOUPS guests select one, hosts select one salad and one soup for the menu

German Potato (bacon and onions, dairy-free)

Hungarian CAULIFLOWER BISQUE creamy and seasoned with paprika

Manhattan CLAM CHOWDER

CHICKEN Noodle

MIXED GREENS SALAD live lettuce, carrot, cherry tomato, cucumber, European rye croutons, red onion, balsamic vinaigrette

Creamy Cucumber Salad live lettuce, thinly sliced English cucumbers dressed in a house dill dressing, and garnished with red onions and lemon.

BEET + Blue cheese Salad roasted beets, crushed walnuts, live lettuce, pickled red onions, house vinaigrette dressing

SEASONAL FRUIT & Honey Greek Yogurt Whip sprinkled with sliced almonds

SANDWICHES (choose from above mentioned sandwiches) or SPECIALITY ENTRÉES LISTED BELOW, OR CLASSIC GERMAN ENTREES OFF OUR REGULAR MENU, ALL served with soup, salad, or fruit + dessert (salad, soup, and dessert options listed above)

Specialty Items

Vegan Cashew Dumplings, Seasonal Veggie Pearl Couscous, fig reduction drizzle

Breaded Veal Chop on bone, pureed sweet potato mash, shallot french green beans

Hand Beer Battered Fish Fry (seasonal, sustainable, and fresh white fish) creamy slaw, hand-cut fries

ROASTED PORK DINNER, BREAD DUMPLINGS, AND CARAWAY SAUERKRAUT

BREADED CHICKEN SCHNITZEL PICCATA boiled butter dill potato, lemon-caper sauce, braised apple-red cabbage

Faroe Island *fresh* Salmon Grilled finished with apple mustard topped with sweet apple ribbon garnish. Served with grilled asparagus and a toasted fregola (middle eastern pasta)

Maine Lobster Tail Pappardelle with a pink cream sauce that includes peas, carrots, and fresh basil garnish

ROASTED Paprika AIRLINE CHICKEN BREAST

8 OZ FLAT IRON SOUS VIDE STEAK smashed parmesan fingerling, beer vinegar aioli, asparagus

RED WINE-SHORT RIBS whipped potato, maple-red pepper flake carrots, Dornfelder red wine reduction

PORK SCHNITZEL topped with roasted apple-onion chutney, spaetzle, and apple-bacon kraut sauteed in Riesling wine and juniper berries

Paprika CAULIFLOWER Steaks served with creamy cheese polenta and asparagus

OHIO CITY GOAT CHEESE AND SPINACH RAVIOLI topped with grilled root veggies and topped with a cauliflower sauce