

Alphorn Bistro at Inn at Danbury Group Menus

Served dinner selections

Appetizer must be pre selected, prices are not included.

Salad

Choose one

Spring Salad Mix

Caesar Salad

Spinach Salad

Add a cup of soup to any entrée for just \$3.00 per person

Roasted Red Pepper, Creamy Ham & Vegetable, Potato Leek, Gazpacho

Entrée choices

Bavarian Sauerbraten	\$25.00
Beef marinated in wine base for 5 days, oven roasted to perfection, served with potato pancakes and gingersnap gravy and red cabbage	
Pork Jaeger Schnitzel	\$22.00
Pork medallions braised in mushroom, Bacon and red wine sauce, with spaetzle and red cabbage	
Wiener Schnitzel	\$22.00
Tender breaded veal, pan sautéed to a golden brown served with spaetzle and red cabbage	
Rattsherren Pfanne	\$23.00
Oven baked Noisettes of pork with Fontina Cheese and spaetzle in a mushroom sauce served with red cabbage	
Chicken Paprika	\$22.00
Boneless, skinless, chicken breast sautéed in a paprika and white wine sauce with spaetzle and red cabbage	
Hungarian Goulash	\$19.00
Hearty chunks of beef cooked in a paprika, Marjoram, and thyme sauce, served over Homemade Spaetzle and choice of Vegetable	
Baked Haddock	\$20.00
Baked Atlantic haddock topped with Tomato, basil, white wine sauce.	

Baked Salmon Wellington	\$28.00
Atlantic salmon baked with vegetable ratatouille, Wrapped in puff pastry with sauce béarnaise	
Chicken Pesto Fettuccini	\$19.00
Oven Baked garlic stuffed chicken, Served shredded with homemade pesto.	
Baked Salmon Wellington	\$24.00
Atlantic salmon baked with vegetable ratatouille, Wrapped in puff pastry with sauce béarnaise.	
Beef Stroganoff	\$19.00
Strips of beef in a creamy mushroom sauce, Served over wide egg noodles	
Rinds Roulade	\$26.00
Individual tenderized beef rolls stuffed with Chef Bob's home made sausage, mustard and relish Bavarian style, with red cabbage, potato pancakes & gravy.	
Pasta Primavera	\$18.00
Pasta with fresh Chef Vegetables and Asiago Cheese	
Premium Rib Eye Steak	\$28.00
Hand cut 9 – 10 oz steak served with Chef Vegetable and German Fried Potatoes	

All Entrée's will be served with choice of 2 Vegetable and Starch unless otherwise specified for traditional European dishes, home made breads and butter, salad, coffee and tea.

Starch Choice

Mashed Potato, Spaetzle, Potato Pancakes, Herbed Red Bliss Potatoes,
Noodles, Or Risotto Rice, German Fried Potatoes, Potatoes Au Gratin

Vegetable Choice

Green beans Almandine, Broccoli W/ Red Pepper,
Squash Medley, Red Cabbage, Maple Glazed Carrots.

Dessert Choices

\$4 per Person

Chocolate mousse	Apple Streusel ala mode Bavarian Cream with Fruit	Brownie ala mode
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\$7 per Person

Bread pudding Black Forest Torte	German Chocolate Cake Sacher Torte	Linzer Torte Bavarian Cream
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A la Carte Hors D' oeuvres

Prices are based on 50 piece orders

Spinach Artichoke Dip with Crackers or Bread	\$65.00
Fresh Sea Scallops wrapped in Bacon	\$75.00
Smoked Salmon Canapés with appropriate condiments	\$90.00
Chicken Tenders with Ranch dressing	\$60.00
Sweet and Sour Meatballs	\$55.00
Sausage stuffed Mushroom Caps	\$65.00
Sweet Pickle wrapped in Salami	\$45.00
Assorted Mini Quichettes	\$90.00
Bratwurst and Knockwurst in puff pastry with mustard	\$55.00

Presentations / Displays

All Displays minimum of 15 people

International Cheese and Fruit Display	\$4.50/ pp
A variety of fresh fruit served with domestic and imported, Cheeses and an assortment of crackers or breads.	
Fresh Vegetable Crudités	\$2.25/ pp
An assortment of fresh vegetables served with dip.	
Salmon Mousse with Crackers	\$3.50/pp
A delicious Salmon Mouse with fresh dill.	
Antipasto	\$4.00/ pp
A sampling of Black Olives, Green Olives, Salami, Artichoke Hearts, Prosciutto, Plum Tomatoes and Mozzarella.	
German Brew Cheese	\$4.50/ pp
A delicious blend of melted cheeses and beer for dipping with bread & apples.	
Mexican Treat	
Chips with sour cream and salsa	\$1.50/ pp
Add Guacamole	\$2.50/ pp
Cheese Quesadilla's with sour cream and salsa	\$3.00/ pp
Add Guacamole	\$4.00/ pp

Baked Brie En Croute

Half Wheel (serves 25)	\$35.00
Full Wheel (serves 50)	\$80.00

Chef Robert's full, hand made cake creations can be ordered individually.

One full cake serves 12 people. \$60.00

German Chocolate Cake
Sacher Torte
Black Forest Torte with Mascarpone topping

If you bring in your own cake we will charge a cake cutting fee of \$2.00 per person

We can also offer a Dessert and tea/ coffee service for showers without a meal

Price includes tea, coffee and dessert. Price is per person, minimum 25 guests

Chocolate Mousse	\$6.50
Bavarian Cream	\$7.00
Apple Streusel Cake	\$7.00
Black Forest Cake	\$9.00
German Chocolate Cake	\$9.00
Sacher Torte	\$9.00
Topfen Torte	\$9.00
Tray of Cookies to serve 10 people (2 each)	\$12.50
Tray of Brownies to serve 10 people (1 each)	\$10.00

All Guarantees' must be submitted 2 weeks prior to your function.

A 50% food deposit is due upon booking of the event.

All prices are subject to 8 % NH meals tax and a 20% service charge.

All prices are subject to change.

Thank you for allowing us to serve you for this special occasion.

Please let us know if you have a favorite dish you would like Chef Graf to create for your private event. If there is an item we have on our regular menu that you would like to have us serve you, be sure to tell us about it. We are open to any suggestions to make your private function a memorable event.

Robert and Alexandra Graf

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Inn at Danbury Private Function Beverage Service

Champagne Toasts

Domestic Champagne	\$3.75
Imported Champagne	\$5.75
Sparkling Cider (non-alcoholic)	\$2.50

Wine

House	\$4.50
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Additional wines and champagne selections are available on request.

Bottled Beer

Microbrews	12oz.	\$3.75
Domestic	12oz.	\$3.00
Imported	12oz.	\$4.00
Premium	16oz.	\$5.00

Draught Beer

If you want a different beer than we normally offer you must give us your selection 2 weeks in advance other wise your choice will be what we currently have on draught.

Spaten or Warsteiner	16oz.	\$4.00
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Mixed Drinks

One liquor well	\$4.50
One liquor call	\$5.50
One liquor premium	\$6.50-7.50
Two liquors well	\$5.50
Two liquors call	\$6.25
Two liquors premium	\$6.75-8.50
Cordials	\$6.00-8.50

Other Beverages

Soft Drinks	\$2.00 (1 refill)
Bottled Water	\$1.50
Juice	\$2.00

Beverage Stations

Coffee and Tea	\$2.00/ PP
Pitchers of Soda	\$6.25
Carafes of Juice	\$5.25

All prices are per glass and subject to change.

All Beverages are subject to 20% gratuity and 8% NH Rooms and Meals Tax

A set up Fee of \$ 50.00 will be applied if revenue does not exceed \$250.00 in sales per bar.

If Cocktail Service is requested a \$ 25.00 fee per server will be incurred.