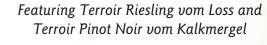


The Festival of Wines Presents... Winemakers Dinner

BUFFET MENU



SOUP STATION:

Goulash Soup Fresh Rolls and Biscuits

COLD TABLE:

Greens with Assorted Vegetables and Dressings German Potato Salad, Coleslaw Cauliflower Salad, Cucumber Salad Tomato Salad, German Bean Salad

CARVERY TABLE:

German Style Baked Glazed Ham (Schinkenbraten) Grainy Mustard, Honey Dijon, Apple Sauce, Green Tomato Chow

HOT TABLE:

Onion Braised Beef Brisket, Candied Onions Hendl (Whole Roasted Spiced Chicken) Creamy Spinach, Leek and Cheddar Baked Haddock Pork Schnitzel with Green Peppercorn Veloute Cheesy Bratwurst Penne Pasta Maple Glazed Squash and Herbed Spätzle Thyme and Parsley Creamed Sauerkraut **Buttermilk Mashed Potatoes** Spring Vegetables House Spiced Kettle Chips Ale Steamed Mussels with Garlic and Bacon

SWEET ENDINGS:

Strudel, Bienenstich Black Forest Cake, Linzer Torte Kasekuchen (German Cheesecake) Dresdener Eierschnecke

*Please Note that there will be a Variety of other Sweet Treats to accompany this Amazing Meal





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PEI LIQUOR Must be 19 years of age or older. ALCOOL Î.-P.-É.

