

CANNSTATTER BANQUET MENU

~ SOUPS ~

- Minestrone – Thin tomato base with seasonal vegetable and elbow pasta.
- Chicken Noodle – Classic chicken broth soup with chicken, vegetables & noodles.
- Cream of Broccoli – Creamy based soup with.
- Cream of Chicken – Cream based soup with chicken, vegetables & rice.
- Italian Wedding – Chicken broth base with beef meatballs.
- Chicken ala Reine – Cream and wine based soup made with chicken, vegetables & rice.

~ SALADS ~

- Classic Caesar – Crisp Romaine Lettuce, grated parmesan cheese with a cream Caesar dressing.
- Garden Vegetable – Fresh iceberg lettuce with a medley of garden vegetables. Choice of dressing.
- German Potato – Cannstatter's famous potato salad.
- American Potato – Mayo based potato salad.
- Coleslaw – Classic vinegar base coleslaw.
- Macaroni – Elbow macaroni with a mayo base dressing.
- Pasta – Medley of vegetable with an Italian herb dressing.
- Tomato – Fresh tomato and onions with an Italian herb dressing.
- Cucumber – Cucumber & onions with a choice of Sour Cream Dressing or Oil & Vinegar.
- Fruit – Mixed seasonal fruits.

~ HOT/COLD SANDWICHES ~

- Assorted Lunch Meats – Roast Turkey, Ham, Roast Beef with choice of cheese and bread.
- Chicken, Tuna & Egg Salad – Cold salads with choice of bread.
- Chicken Chipotle Wrap – Grilled Chicken, tomatoes and onions with Mexican cheese and chipotle sauce.
- Chicken Caesar Wrap – Grilled Chicken with romaine lettuce, parmesan cheese and Caesar dressing.
- Grilled Veggie Wrap – Assorted grilled vegetables with a garlic pesto sauce.
- Buffalo Chicken Wrap – Chicken tender in buffalo sauce served with lettuce and blue cheese.
- Hot Roast Beef – Sliced roast beef in a beef gravy, served with horseradish and hot peppers.
- Grilled Bratwurst – Cannstatter's famous grilled bratwurst served with sauerkraut.
- Grilled Kielbasa – Served with sauerkraut.
- Roast Pork – Sliced pork tenderloin in a pork gravy.
- Meatball – Served in a marinara sauce.
- Sausage Pepper & Onions - Choice of Red Sauce or Garlic Oil.

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~ PASTA ~

Baked Ziti - Ziti pasta mozzarella cheese and traditional marinara sauce.

Penne Vodka - Penne pasta in a homemade vodka sauce.

Fusilli & Vegetable in Pesto - Fusilli pasta with assorted seasonal vegetables and a garlic pesto sauce.

Chicken & Broccoli Alfredo - Penne pasta with grilled chicken in a creamy alfredo sauce.

Stuffed Shells - Classic ricotta cheese stuffed shells in a traditional marinara sauce.

Rigatoni Bolognese - Rigatoni pasta in a classic meat red sauce.

~ CHICKEN ~

Chicken Parmesan - Italian seasoned breaded chicken breast with mozzarella cheese and marinara sauce.

Lemon Chicken - Boneless chicken in a creamy lemon beurre blanc sauce.

Stuffed Chicken Breast - Baked chicken stuffed with choice of Traditional Stuffing or Wild Rice.

Chicken Marsala - Boneless chicken in a marsala wine and mushroom sauce.

Chicken Cacciatore - Sliced chicken pieces mixed with peppers, onions in a fresh tomato sauce.

Chicken Florentine - Stuffed chicken breast with spinach & parmesan cheese with a white wine sauce.

Chicken Cordon Bleu* - Breaded chicken stuffed with ham & swiss cheese, served with chicken gravy.

~ MEATS ~

Roast Turkey - Herb Roasted turkey breast served with turkey gravy.

Roast Beef - Top Round Roast beef with brown gravy.

Meatballs & Sausage - Homemade dinner size Meatballs and Sweet Italian Sausage in marinara sauce.

Glazed Ham - Baked ham with choice of pineapple or raisin sauce.

Roast Pork Tenderloin - Herb roasted pork tenderloin with a au jus gravy.

Pork Schnitzel - Breaded pork cutlet.

Veal Parmesan* - Italian seasoned breaded veal cutlet with mozzarella cheese and marinara sauce.

Wiener Schnitzel* - Breaded veal cutlet.

Beef Short Ribs* - Braised beef short ribs in a beef gravy.

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~ SEAFOOD ~

Salmon Filet - Broiled salmon filet with choice of Lemon or Dill Sauce
Flounder - Choice of Fried or Broiled. Served with lemon.
Tilapia - Choice of Fried or Broiled. Served with lemon.
Shrimp Scampi - Jumbo shrimp in a garlic lemon sauce.
Crab Cake* - Homemade lump crab meat served with tarter sauce.
Stuffed Flounder* - Broiled flounder stuffed with crabmeat.
Seafood Newberg* - Crab, shrimp, and scallops in a sherry cream sauce.

~ VEGETABLES ~

California Blend - Broccoli, Cauliflower and Carrots
Normandy - Squash, Zucchini, Broccoli and Carrots
Mixed Beans Blend - Green Beans, Wax Beans and Carrots
Green Beans - Choice of Buttered, Country Style or Almandine
Roasted Potatoes - Herb roasted with butter.
Mashed Potatoes - Classic, garlic or cheddar.
Rice Pilaf - Seasoned white rice.
Wild Rice - Long grain wild rice blend.

~ DESSERTS ~

Ice Cream - Vanilla, Chocolate or Strawberry
Pudding - Vanilla or Chocolate
German Rice Pudding
Chocolate Mousse

Cannstatter Volksfest Verein is proud to be a scratch kitchen. Any personal requests for menu items can be accommodated.

* Items noted with an asterisk will have an additional per person cost added to any package pricing.

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