



Bavarian Grill

NEUESTE NACHRICHTEN



Authentic German Bier, Food & Fun in Plano since 1993

Volume 3, No. 9

September Entertainment Schedule

Dining Room

3-5	Alan Walling
6, 7	Jim Rommel
10, 11	Wolfgang and Manfred
12	Alan Walling
13	Jake Kons
14	Harold and the Boys
17	Alan Walling
18	Wolfgang and Manfred
19	Lou Kobus
20, 21	Jim Rommel
24, 25	Wolfgang and Manfred
26	Alan Walling
27	Alan and Manfred
28	Jim Rommel

Biergarten

3	Tommy Loy and the Bavarian Bier Jazz Band
6, 7	Jake Kons
10	Tommy Loy and the Bavarian Bier Jazz Band
13	AlpenMusikanten
14	Jake Kons
17	Tommy Loy and the Bavarian Bier Jazz Band
18	Alan Walling
20, 21	Jake Kons
21	Texas Frohsinn Band
24	Tommy Loy and the Bavarian Bier Jazz Band
25	Alan Walling
27, 28	Jake Kons

Oktoberfest Time Begins Sept. 21 In München and the Bavarian Grill

Beginning Saturday, Sept. 21, and lasting until the first Sunday in Oktober, Bavarians will again celebrate Oktoberfest, their most festive event of the year.

Luckily, you don't have to go all the way to Germany to enjoy the spirit of the event. The Bavarian Grill will have its own celebration beginning at 3:30 p.m. on the day the Oktoberfest opens in München.

As in years past, guests will enjoy the music of the Texas Frohsinn Kapelle, a 16-piece orchestra playing all the favorites from old Bavaria. The band will perform in the outdoor Bier Garten.

All guests are invited to join in with a "Prosit" once the ceremonial keg has been tapped. In the Bankett Stuben, the Bavarian Grill will set up an "All-You-Can-Eat-Buffer" with authentic Bavarian dishes like Schweinsbraten, the famous slow-roasted pork dish; Bratwurst, those

tasty sausages; and Oktoberfest Hendl, oven-roasted chickens just like in Munich. The price of \$18.75 includes the salad bar, freshly baked German breads, soft drinks and the original recipe Apfelstrudel for dessert.

And we also offer several Oktoberfest Biers from Paulaner, Spaten, Hacker-Pschorr, Ayinger and Köstritzer.

The celebration continues throughout Oktober with the Schnitzelfest, where our guests can choose from 15 different preparations including the year-round favorites Jäger Schnitzel and Schnitzel "Wiener Art." These are enhanced by the creamy Rahmschnitzel, the spicy Zigeuner Schnitzel and the hot Pfeffer Schnitzel. The entire Schnitzelfest menu is printed on the back of this newsletter and also available on the web at www.bavariangrill.com. 🍷

Please consider the Bavarian Grill Bankett Stuben for your next family dinner or your company Christmas Party. Some November and December dates are still available. Menu ideas are published at www.bavariangrill.com under the Bankett banner.

Stein Club Member Profile

Eddie Rose, who was born in Amarillo, Texas, the queen city of the Panhandle, has been a Stein Club member since 1995. He currently serves as the Activities Director.

Eddie's wife Kathy introduced him to the Bavarian Grill. She and a friend, Heidi Fisher, who eventually joined the restaurant's staff, came in for lunch several times shortly after it opened. After she recommended it to him and the two were often among the guests for dinner. He is sure Kathy never dreamed that Eddie would become a "regular" and that several of those individuals they have met are now very close friends. Eddie is working on Card number 11, which he says is "going down smoothly."

Asked about his favorite German Bier, Eddie responds: "I try to move through the Bavarian Grill's large selection of excellent German Biers. But I generally prefer either a Spaten Helles or a Paulaner Urtyp 1634 (Lager). I also enjoy the taste of the Kostritzer Schwarzbier, the Franz Josef Sailer 'Jubel' and the Tucher Bajuvator, in that order. On Wednesdays you can bet I'll be having a draft of some kind because of the discount available that night for Bayern Stein Club members."

His favorite Bavarian Grill Dish is the Eisbein, the brined ham hock. "I have to admit a ham hock is not a thing of beauty to look at but it is really tasty." Eddie enjoys the songs provided by, who else, but the Bavarian Grill's own band, the AlpenMusikanten. 🍷

Bavarian Grill Stein Club celebrates the Return of the Köstritzer Schwarzbier to Texas



Bavarian Grill Stein Club President Bo Fedolak, Köstritzer Ambassador Lee Neujahr, Bavarian Grill Accordionist Alan Walling and owner Jürgen Mahneke are toasting with the recently returned Blackbier from Thuringia. More pictures of this great party are available in the Stein Club Scrapbook section on www.bavariangrill.com. 🍷

The Bavarian Grill Stein Club gets ready for Oktoberfest early this year!

Our dinner event in the Bier Garten at 7 p.m. will feature Oktoberfest-style German Biers from Paulaner, Spaten, Hacker-Pschorr and Ayinger in addition to the new creation from Köstritzer.

Highlight of the dinner will be a traditional beef roast from Bavaria known

as "Böfalamott." It was first created when Bavaria was occupied by French troops in Napoleon's days. The Black Angus inside round beef roast is marinated in pickling spices and vinegar for at least three days, and then slowly braised to produce a fork tender, juicy delicacy. The dark brown sauce is best

described as a little sweet and a little sour. Kartoffel Knödel, our potato dumplings, and our freshly made Rotkraut, the red cabbage, will accompany this meal. The cost is \$29.75 for the public with Bavarian Grill Stein Club members receiving a \$5 discount. Please make your reservation early. 🍷



Oktoberfest Dinner is scheduled for Wednesday, September 18, 2002