



Bavarian Grill

NEUESTE NACHRICHTEN



Authentic German Bier, Food & Fun in Plano since 1993

Volume 4, No. 4

April Entertainment Schedule

Dining Room

1-3	Alan Walling
4	Jim Rommel
5	TBA
8, 9	Alan Walling & Wolfgang Lackner
10	Alan Walling
11, 12	Alan Walling and Manfred Zehentmayr
15-17	Alan Walling
18	Alan Walling & Gordon Strand
19	Jake Kons & Sandy
22-24	Alan Walling
25	Alan Walling & Wolfgang Lackner
26	Jim Rommel
29, 30	Alan Walling

Biergarten

1	Bavarian Bier Jazz
4, 5	Jake Kons
8	Bavarian Bier Jazz
11, 12	Jake Kons
15	Bavarian Bier Jazz
18	Jake Kons
19	AlpenMusikanten
22	Bavarian Bier Jazz
25, 26	Jake Kons

In this picture-rich newsletter we like to show you some favorite Bavarian dishes that are ideally suited for this season, our spring menu:

Bavarian Grill Frühlings Karte

We like to invite you to join us here at the Bavarian Grill to bring in spring:



Hühner Salat "Winzer Art" 8.75
Oven-roasted chicken tossed with fresh grapes, juicy Mandarin oranges, poached pear, crisp Romaine lettuce and our low-fat yoghurt ranch dressing



Pochierter Lachs 16.25
Poached filet of salmon baked in puff pastry dough with a mushroom-herb duxelles on a creamy fresh herb sauce with mashed potatoes and a crisp medley of spring vegetables



Bratfisch 14.75
Schnitzel-style filet of flounder, breaded and sautéed to a golden brown, served with mashed potatoes and our mixed salad



Hühnerbrust nach Gärtnerin Art 13.75
Breaded chicken breast stuffed with young spring leeks, diced tomatoes and creamy spinach, on a creamy spring herb sauce, served with a medley of spring vegetables and mashed potatoes



Knuspriger Entenbraten mit Frühlings Gemüse und Kartoffelpfannkuchen 17.50
One-half of a roasted duck with a crisp, crunchy skin, flavored with our special rotisserie herbs, on its own juices, served with a potato pancake and the spring vegetable medley



Schweins Haxe nach Bierbrauer Art 16.75
Slow-roasted ham hock braised with a crispy skin, served with our signature bread dumpling and red cabbage



Und zum Abschluß gibt's Kirschenmichel 4.75
Joseph's oven-warm Bavarian bread pudding brimming with Bing cherries and a touch of Kirschwasser on vanilla sauce

Guten Appetit!



Stein Club Meeting on April 9th, 2003 at 7pm in the Bavarian Grill Bier Garten

In our April meeting members of the Bavarian Grill Stein Club will taste several different samples of "Dunkle Hefeweizen" provided by various Bavarian breweries. We will synchronize a presentation on this Bier style, to provide the members with more information. Several of our Bier ambassadors will be present and share their knowledge. As usual, the Bavarian Grill will provide some matching food samples. Your Donations to our charity, the Plano Children's Advocacy Center, are appreciated.

All inclusive Reception Packages

Our packages offer you the convenience of selecting the perfect menu for your party and carry the names of the most famous Alpine peaks. The all-inclusive price per person attending your event includes two tickets for the Bar, each ticket to use for any 1/2 liter of our German Bankett Bier on draft or a glass of the Bankett wines or a mixed drink, a Champagne Toast, all soft drinks and coffee, service charges, gratuities and taxes. We guarantee that you will not run out of food for the first two hours, no take out, please. Minimum of 30 guests.

Zugspitze 2984

- Fried Cheese Sticks with Pretzels and Mustard
- Bavarian Meatballs in our Jägersauce
- Leberkas' Canapés on German Hard Rolls with spicy mustard
- Fresh Seasonal Fruit with Raspberry Dip
- Fresh Garden Crudités with Ranch Dip
- Domestic Champagne Toast

Groß Glockner 3898

- Carving Station with the never-ending Bratwurst Spiral and
- German Mustard, Pretzel Rolls and Bavarian Cole Slaw
- Mini Beef Rouladen filled with Bacon, Onion and a Pickle
- Mini Stuffed Cabbage Rolls
- Deluxe Fresh Seasonal Fruit with Raspberry Dip and
- Fresh Garden Crudités with Ranch Dip
- Smoked Chicken breast with Berry-Mayonnaise on Baguette
- Bay Shrimp Cocktail on Five-Seed Rolls
- Domestic Champagne Toast

Mont Blanc 4937

- Carving Station with a Roasted Filet of Black Angus Beef, served with Béarnaise Sauce,
- and the never-ending Bratwurst Spiral with German Mustard,
- Pretzel Rolls and Bavarian Cole Slaw
- Oktoberfest Chicken Drumettes with a spicy Tomato-Curry Sauce
- Mini Schnitzel Fingers with Jägersauce
- Black Forest Ham and Emmentaler Swiss on Fresh German White Rolls
- Smoked Filets of Trout on Five-Seed Rolls with Creamy Horseradish
- Super Deluxe Fresh Seasonal Fruit with Raspberry-Himbeergeist Dip and
- Fresh Garden Crudités with a Fresh Herb Dip
- Deutscher Sekt Toast