

## Banquet Policies

*Thank you for choosing Chef Klaus' restaurant for your special occasion. We will help you in any way possible to make your banquet a pleasant and memorable affair.*

1. A \$250.00 dollar deposit is required to reserve your banquet room.
2. Deposits are not refunded if your party is cancelled less than sixty (60) days prior to your date.
3. Your menu selection should be made two (2) weeks prior to your banquet.
4. We require a confirmed count of guests seven (7) days before your party date.
5. You will be charged for all confirmed guests, or the greater number, regardless of whether or not all of the confirmed guests show.
6. The "no show" charge is the average price per person for the entrée. Sorry, we do not package the meals to go.

## *Chef Klaus'*



## *Dinner Banquets*

**For Any Occasion**

*(After 3:00 p.m.)*

**20827 LaGrange Road  
Frankfort, IL 60423**

**For more information call**

**(815) 469-0940**

**[www.chefklausgermanrestaurants.com](http://www.chefklausgermanrestaurants.com)**

**Filet Mignon . . . . . Market Price**

A 10 oz. portion of our tender beef tenderloin

**Pork Chops . . . . . \$30.95**

Two scrumptious center cut pork chops

**Prime Rib . . . . . Market Price**

Our delicious prime rib served with au jus

**Barbecue Ribs (FULL SLAB) . . . . . \$28.95**

Tender fall-off-the-bone ribs covered with our chef's sweet and tangy barbecue sauce

**Grilled Swordfish . . . . . \$32.95**

A savory swordfish fillet served with grilled vegetables and lemon white truffle oil

**Roasted Herb Crusted Snapper . . . . . \$29.95**

A red snapper fillet coated with fresh herbs and served on a bed of leeks and a tomato coles sauce

**Salmon En Croute . . . . . \$31.95**

A delectable salmon and spinach mousse wrapped in a flaky pastry shell complimented by a fresh dill mayonnaise

**Smoked Chicken Fettuccini . . . . . \$30.95**

Smoked chicken, wild mushrooms, prosciutto ham and sweet peas sautéed in a garlic wine and romano cream sauce and tossed with fresh fettuccini

**Veal Marsala . . . . . \$31.95**

Three tender medallions of veal sautéed with wild mushrooms, shallots, garlic and marsala wine sauce

**Veal Picatta . . . . . \$31.95**

Three tender medallions of veal sautéed with garlic, capers, lemon and white wine sauce

**Sausage Platter . . . . . \$28.95**

Includes three Wurst Veal Bratwurst, Thüringer and Knackwurst

**Rouladen of Beef . . . . . \$29.95**

Tenderized steaks wrapped around mustard, pickles, onion, finished with brown sauce

**Jager Schnitzel . . . . . \$27.95**

Served with mushrooms and bacon in brown sauce

**Natur Schnitzel . . . . . \$27.95**

Served in a cream sauce with mushrooms and tarragon

**Swiss Schnitzel . . . . . \$29.95**

Breaded and topped with mushrooms and brown sauce then baked with Jarlsberg cheese

**Sauerbraten . . . . . \$29.95**

Beef marinated in red wine vinegar, braised and simmered in its natural juice, finished with selected herbs and wine

**Chef Klaus**

**Rhine River Schnitzel . . . . . \$28.95**

Flambéed veal sautéed in a cream sauce with mushrooms and parsley

**Weiner Schnitzel . . . . . \$25.95**

Tenderized veal sautéed in clarified butter

**Chef Klaus' Special German Platter  
for 4 or more**

Includes a Weiner Schnitzel, Jager Schnitzel, Schnitzel Florentine, Bavarian Pork Roast Rouladen and Smoked Kasseler Rippchen

**4 People . . . . . \$127.95**

**6 People . . . . . \$191.95**

**8 people . . . . . \$255.95**

**10 People . . . . . \$319.95**

Includes: Soup or salad, potato and vegetable with bread and butter.

We provide the highest quality food available.

Available for catering and parties.

