

CATERING BY
Karl's

281-238-9300

info@karlsrb.com

www.karlsrb.com

Karl's at the Riverbend is offering Off-Premises Catering for the first time since opening in 1999. Owner Karl Camenzind was a chef for many years in hotels such as the Arizona Biltmore, the Denver Marriott, The New Orleans Hilton, the Painesville, Ohio Quail Hollow Inn and the Ventura, California Holiday Inn. He created and oversaw catering functions and grand buffets at all the hotels where he worked, as well as at Quail Hollow Inn, his former award-winning Richmond, Texas restaurant.

Karl has years of experience in Breakfasts, Fund Raisers, Barbecues, Santa Maria Barbecues, Oktoberfests, Swiss Swingfests, 4th of July Parties, Luau's, Pool Parties, Reunions, Business Meetings, simple and elaborate Wedding Receptions and Rehearsal Dinners, all of which we are offering now. He has participated in Cooking Demonstrations, Classes, and Radio and TV interviews.

The dinners listed are a good example of what we can do. But the choices do not end there. Your input is important. Every event is different. We want to make your occasion as free of care as possible.

For over 30 years Karl and I have worked together. Please call me, Susie, to discuss your catering needs at **281-238-9300**, or e-mail me at info@karlsrb.com.

Karl is also available on a limited basis to finish-cook at your home for your important parties.

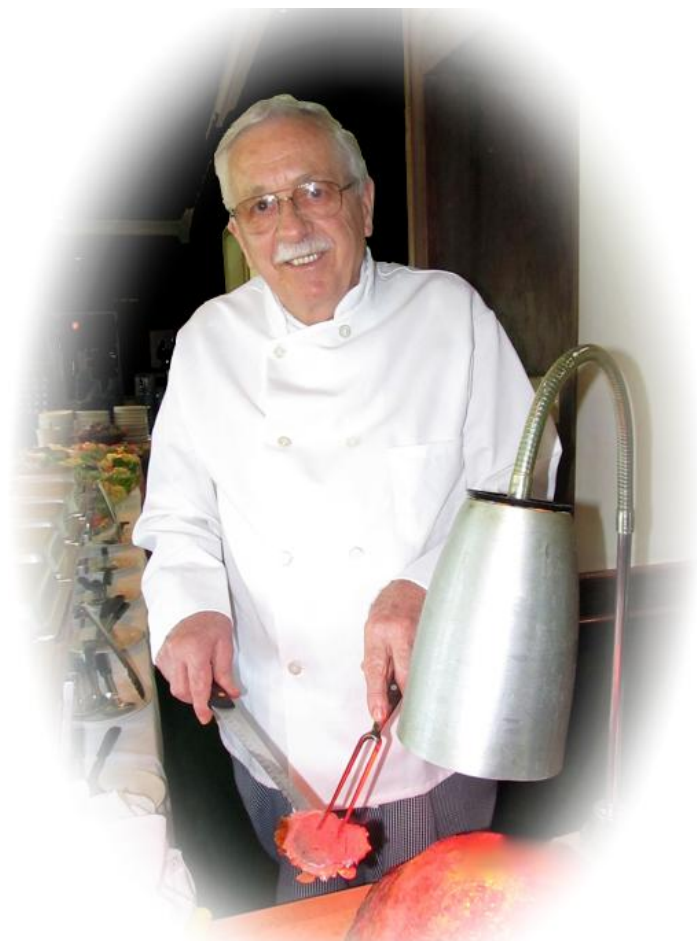
PRICING INFORMATION

All Packages are available for Lunch or Dinner. We offer customer pick-up packaging with chafers, Drop off catering with or without chafer setups, supervised buffet with limited staff, or Karl himself overseeing the service.

With customer pick-up, the minimum charge is for 10 people. Chafing dishes and stands and table settings are an added cost. For a supervised buffet, the minimum charge is for 30 people. Depending upon the menu and venue, we can comfortably organize a buffet for up to 200 people. Karl is available for smaller private in-home parties, as well.

Prices do not include salads, desserts, beverages, dishes, plastic ware, paper goods, travel/delivery or servers.

Our website has several pictures of our catering items. www.karlsrb.com



Karl's CATERING CHOICES:

GERMAN/SWISS/AUSTRIAN SPECIALTY BUFFET CHOICES

Prices listed include the Entrée and two Sides. Other Sides may be added for an additional cost. The cost of adding a second entrée would be approximately half of the price listed for that entrée. Because every event is different, please check with Susie for a customized proposal.

Entrées:

- Beef Stroganoff (Roast Beef in a Demi-Glace Sauce with Sour Cream) \$12.50
- Sauerbraten (Braised Pot Roast marinated in a sweet/sour mixture) \$15
- Beef Rouladen (Rolled Beef stuffed with a Kosher pickle and mustard, or ground beef stuffing) \$12
- Frikadellen (German meat patties of Beef & Pork) \$11
- Swiss Bratwurst (Veal and Pork Sausage Smothered with Onion Sauce) \$9
- German Smoked Bratwurst (Pork & Beef smoked dark) \$9
- Goulasch (Pork Stew with Paprika) \$12
- Kessler Ripchen (German Smoked Pork Chops) \$14
- Roast Pork \$12
- Roast Chicken \$14
- Chicken Rouladen (Rolled Chicken stuffed with Sauerkraut and sausage or Ham & Cheese) \$12
- Venison Pfeffer (Spicy Venison Stew) \$16
- Cheese Blintzes (Crepe Stuffed with Cottage Cheese-raisin-orange zest mixture & topped with strawberry sauce) \$5

Sides:

- Spaetzle (a cross between a German noodle and a small dumpling) \$3
- German Brownded Potatoes (Sautéed with Onions) \$3
- Sauerkraut (Mild German-Style Sauerkraut with bacon) \$3.50
- Red Cabbage (German-style with apples) \$ 3.50
- Nudeln (Egg Noodles in Olive oil with Onions and Garlic) \$3
- Hoerndli (Macaroni with Onions & Swiss Cheese) \$2.75
- Roesti (German Hash Browns with Onions & Bacon) \$2.50
- Peas, Carrots & Pearled Onions (Plain or with Cheesy cream sauce) \$3.50

German/Swiss Desserts:

- Karl's Apple Streudel (Swiss Style with Apples, Raisins, Nuts, and Granola in Puff Dough) \$5
- With Bavarian Cream \$6
- Cheese Streudel (a sweet cream cheese mixture in Puff Dough) \$5
- With Raspberry Sauce \$6

AMERICAN & OTHER NATION'S BUFFET CHOICES

Prices listed include the Entrée and choice of 2 Sides. Other Sides may be added for an additional cost. The cost of adding a second entrée would be approximately half of the price listed for that entrée. Because every event is different, please check with Susie for a customized proposal.

Entrées:

- Prime Rib (carved) Market Price
- Chateaubriand Market Price
- Roast Steamship Round of Beef (carved) \$16
- Roast Leg of Lamb (carved) \$16
- Pot Roast \$15
- Lamb Shanks \$12
- Baked Ham (with Fruit Sauce) \$12
- Roast Turkey \$11
- Honey-Glazed Chicken \$14
- Crepes A'Lorraine (Chicken & Mushrooms in a white wine sauce in a Crepe) \$16
- Cannelone (Pork & Veal Stuffed Crepe over Marinara Sauce and Topped with Cream Sauce and Parmesan Cheese) \$ 16.
- Lasagne (Vegetarian or Beef—Served with Rolls only, no sides) \$11
- Chicken or Vegetable Fettucine (in Olive Oil or Al Fredo Sauce—Served with Rolls only, no sides) \$10
- Seafood Etouffe \$13
- Salmon Florentine (Topped with Hollandaise Sauce) \$16
- Salmon Santa Fe (Grilled Salmon topped with a sauce that has chopped avocado, tomato, cilantro and green onion) \$18

Please see our Dinner or Neighborhood Menu for other Menu possibilities.

Sides:

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| Green Beans Almondine \$3.50 | Rice Pilaf \$3 |
| Glazed Carrots \$3.50 | Potatoes Lyonnaise \$3 |
| Mixed Vegetables \$3.50 | Twice-Baked Potatoes \$3 |

Salads:

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| Green Salad \$20* | Russian (Sweet Peas with Ham & Cheese & Boiled Egg) \$25* |
| Cucumber with Vinaigrette \$25* | Curry Rice \$25* |
| Cucumber with Sour Cream & Dill \$25* | Shrimp \$45 |
| Snappy Sweet Pea with Bacon Dressing \$25* | Chicken \$35 |
| Italian Vegetable \$25* | Duck & Apple \$40 |
| Tomato \$25* | Marinated Salmon (on a Tray with Garnish) \$75 |
| Mushroom \$25* | Marinated Asparagus (on a Tray) \$75 |
| Pasta Salad with Salami \$25* | |
| Carrot & Raisin with Cashews \$25* | |

** 7/8 filled 80-oz. bowl (which should feed 25 people)*

Desserts:

Apple Streudel \$5
Karl's Cheesecake (plain or with Strawberry Topping) \$5
Double Chocolate Brownie \$5
Chocolate Sin \$7
Fruit Tarts \$5

Bowl Offerings (approx. ¾ of an 80 oz. bowl-feeds 25+ people)

Bavarian Cream \$15
Almond Amaretto Mousse \$20
Chocolate Mousse \$20
Lemon Mousse \$20
White Chocolate Mousse \$20
Caramel Custard \$10
Swiss-English Trifle \$25

These prices were revised on May 26, 2011

All prices are subject to change without notice. Please confirm all pricing with Susie.

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