

Brezel Haus Catering Menu

Welcome to Brezel Haus, your authentic Bavarian Pretzel House catering service. Our menu features artisanal hand-crafted pretzels and creative pretzel-based dishes perfect for your next event. From elegant charcuterie boards to hearty sliders, we offer a unique catering experience that combines traditional Bavarian flavors with modern culinary techniques. Each item is freshly prepared with premium ingredients to ensure a memorable dining experience for you and your guests.

-Brezel Haus-

Menu list

- **Charcuterie Pretzel Board (3-4PPL)**
- **Fresh Pretzel with Egg**
- **Flammkuchen Pretzel**
- **Pretzel Sliders**
- **Fresh Pretzel with Obazda & Chive Butter**



Charcuterie Pretzel Board

A Bavarian Feast for Sharing

Our signature Charcuterie Pretzel Board is a showstopper at any gathering. Perfect for 2-4 people, this impressive spread features our freshly baked Bavarian pretzel as the centerpiece, surrounded by a carefully curated selection of premium meats and cheeses.

The authentic German butterkäse offers a creamy, mild flavor that pairs perfectly with the nutty Emmental cheese. These are complemented by thinly sliced Black Forest ham, salami, and prosciutto – all cured according to traditional German methods.

Green olives add a briny contrast, while our homemade chive butter and Bavarian beer mustard provide rich, flavorful dipping options that enhance the pretzel's distinctive taste. This board is ideal for sharing with drinks or as the centerpiece of a brunch gathering.

Price: \$34



What's Included

- Freshly baked Bavarian pretzel
- German butterkäse & Emmental cheese
- Black Forest ham, salami, prosciutto
- Green olives
- Homemade chive butter
- Authentic Bavarian beer mustard
- Obazda (German beer cheese)

Pretzel with Egg



A Hearty Individual Portion

Our Pretzel with Egg is a delightful twist on the traditional breakfast. This individual portion features a warm, **freshly baked pretzel** as the base, topped with melted **Swiss cheese** that perfectly complements the salty pretzel flavor.

Crispy bacon adds a smoky crunch, while the **egg** (your choice of one or two) provides a rich, creamy element that brings everything together. The dish is finished with fresh **scallions** and a light **arugula salad**, adding brightness and a peppery note to balance the savory components.

This dish is perfect for breakfast or brunch events, offering a sophisticated yet approachable option that will impress your guests.

Price: 1 egg \$15 / 2 eggs \$17 per serving

Flammkuchen Pretzel

Traditional German Inspiration

Our Flammkuchen Pretzel reimagines the classic German "flame cake" (similar to a flatbread) using our signature pretzel as the base. This fusion creates a unique texture that's both chewy and crisp.

German flavor Toppings

We layer each **pretzel** with a thin spread of **sour cream**, then add generous amounts of **scallions**, **bacon bits**, and thinly sliced **red onion**. A hint of freshly grated **nutmeg** adds the authentic German flavor profile.

This German-inspired savory pretzel offers a unique taste experience that combines traditional Bavarian pretzel flavors with the beloved toppings of a classic Flammkuchen. It's an excellent choice for those seeking something different yet approachable. Each serving provides a generous portion that can be enjoyed as an individual meal or cut into sections for sharing.

Price: \$14 per serving

Pretzel Sliders

Our Pretzel Sliders offer a delightful twist on traditional sandwiches, featuring our signature **mini Bavarian pretzel buns**. Each slider is carefully crafted to balance flavors and textures, creating a memorable bite-sized experience.



1

Black Forest Ham

Black Forest ham, creamy butter cheese, fresh cucumber slices, and a touch of Dijon mustard for a perfect balance of flavors.

2

Egg Salad with Bacon

Homemade egg salad, topped with crispy bacon bits and fresh greens for a satisfying contrast.

3

Vegetarian Egg Salad

Our delicious egg salad paired with sundried tomatoes and crisp greens.

4

Vegetarian Artichoke

Butterkäse cheese, sliced egg, artichoke hearts, fresh greens and homemade sauce.

Single Slider Box

\$10

Mixed Box (2 kinds of sliders)

\$18

All sliders are served on our signature mini Bavarian pretzel buns, which offer the perfect chewy texture and distinctive pretzel flavor that elevates these small sandwiches above ordinary sliders.

Pretzel with Obazda & Chive Butter

A Vegetarian Bavarian Classic

Experience the authentic taste of Bavaria with our traditional pretzel served with **Obazda** and **homemade chive butter**. This vegetarian offering is a staple in Bavarian beer gardens and now available for your catering needs.

Obazda is a traditional Bavarian beer cheese spread made from aged soft cheese, butter, and spices. Our version follows the authentic recipe, creating a creamy, slightly tangy spread with a distinctive paprika flavor that pairs perfectly with our freshly baked pretzels.

The **homemade chive butter** offers a milder alternative, with the fresh herbaceous notes of chives complementing the rich, creamy butter. Both spreads enhance the pretzel's natural flavors while adding their own distinctive character.

Accompanied by **pickles** for a crisp, acidic contrast and **grainy mustard** for a spicy kick, this plate offers a complete taste experience that represents the best of Bavarian cuisine.

Price: \$14 per serving



What is Obazda?

Obazda (pronounced "oh-BATZ-da") is a traditional Bavarian cheese spread made from aged camembert or brie, mixed with butter, paprika, and spices. This bright orange-pink spread is a staple in Bavarian beer gardens and pairs perfectly with pretzels and beer.

Add-Ons

Enhance your Brezn Haus catering experience with our premium add-ons. Each add-on is made in-house using traditional recipes and premium ingredients.



Obazda (Beer Cheese)

Our authentic Bavarian beer cheese spread is made from brie cheese, butter, and traditional spices including paprika. This creamy, flavorful spread is perfect for dipping pretzels.

Price: +\$5



Chive Butter

Our homemade chive butter combines premium unsalted butter with freshly chopped chives for a subtle, herbaceous flavor that complements the salty pretzel perfectly.

Price: +\$3

Order Information

Minimum Order Requirements

To ensure we can provide the highest quality catering experience, we have established minimum order requirements. These minimums allow us to dedicate the necessary resources to prepare, deliver, and present your order with the attention to detail that our customers expect.

- Minimum order per menu: \$600
- Total minimum order: \$750

Gratuity

A 10% gratuity will be automatically added to all catering orders. This gratuity helps us ensure fair compensation for our dedicated team members who work diligently to prepare and deliver your order.

Dietary Accommodations

We understand the importance of accommodating various dietary preferences and restrictions. Vegetarian substitutions are available upon request for most menu items. Please inform us of any specific dietary needs when placing your order, and we will work with you to create a menu that satisfies all of your guests.

To place an order or discuss your specific catering needs, please contact our catering team. We recommend booking at least 48 hours in advance to ensure availability, though we may be able to accommodate last-minute requests depending on our schedule.

Design Elements & Presentation

Bavarian-Inspired Aesthetics

Our catering presentation embraces authentic Bavarian design elements to enhance your dining experience. Each order is carefully arranged to showcase the beauty of our food while paying homage to traditional Bavarian aesthetics.

We use elegant serving platters with subtle wood grain textures that complement our pretzel-based offerings. The presentation includes thoughtful touches of Bavarian blue accents against cream backgrounds, creating a sophisticated yet approachable appearance.

Menu cards can be provided upon request, featuring elegant serif fonts for dish names and clean sans-serif for descriptions. These cards include our signature pretzel icon and subtle references to the traditional Bavarian diamond pattern (Weiß-blau Rautenflagge).



Artisanal Touch

Hand-crafted pretzels with distinctive Bavarian shape and finish



Elegant Presentation

Premium serveware with traditional Bavarian design elements



Cultural Details

Subtle Bavarian diamond pattern accents throughout the presentation

Our overall visual vibe is cozy yet refined, artisanal yet professional – perfect for corporate events, social gatherings, and special occasions where you want to offer something unique and memorable. The presentation is designed to create a brunch-friendly atmosphere that invites guests to gather, share, and enjoy the distinctive flavors of Bavaria