



ANYTIME GERMAN AT THE SHERMAN
Call for a telephone or
in-person appointment
812.934.1000
Order online at
www.the-sherman.com/cater.

Welcome to Anytime German at The Sherman

Please allow three (3) full days prep time for all our German-Sherman catering orders.

This menu is recommended for groups about 10 or more. For smaller groups or shorter waiting times, you may want to order from our BOX LUNCH TO-GO menu or directly from our LUNCH, DINNER, or EARLY DINERS menus.

We understand plans change; please give us 24-hour cancellation notice for a full refund.

QUESTIONS? Call us at 812-934-1000 or send an email to Info@The-Sherman.com.

Starters

Finger foods

Bavarian Bier Cheese Spread (1.5 oz. per serving) 2
Just the right mix of sweet onion and tangy garlic. A sure pleaser to start your event off right.

Toast Points (4-5 pieces per serving) 1
Two of our favorites, sour dough and rye, are lightly buttered and toasted to perfectly complement our Bier Cheese.

Soft Pretzels (two (2) per serving 2.5 oz. each) 4
Salted, soft and chewy on the inside with slightly crusty exterior. Eat alone or with butter, bier mustard, our house-made Bier Cheese.

Soups

Black Forest Borscht Soup (8 oz. per serving) 5
Golden beets, green cabbage, carrots, yellow potatoes and our own chicken stock. Served with whipped sour cream (optional).

Broccoli Bier Soup (8 oz. per serving) 6
Tongue-tantalizingly creamy with pureed broccoli and Bitburger Bier simmered gently.

Amish Chicken Soup (8 oz. per serving) 5
Roasted chicken, our own chicken stock, a Spätzle-type dumpling, celery, onion and old world spices simmered for hours for a flavorful light meal or to complement an entree. Healthy and hearty.

The Sherman

35 SOUTH MAIN STREET, BATESVILLE, INDIANA
812.934.1000 • THE-SHERMAN.COM • info@the-sherman.com

Hungarian Goulash Soup (8 oz. per serving) 6
(Also called "Mock Turtle Soup" in the surrounding Batesville area)
Melt-in-your-mouth, bite-size chunks of tender beef with carrots, paprika spices etc., produces a savory soup reminiscent of the originating recipe from the medieval Kingdom of Hungary. Served with sour cream (optional).

Sausages

Bratwurst (Two (2) 4-oz. sausages per serving) 6
Savory pork delivering a juicy, tangy flavor.

Bier Bratwurst (Two (2) 4-oz. sausages per serving) 6
Offers a delicious variation of the tang from our regular bratwurst.

Cheddar Bratwurst (Two (2) 4-oz. sausages per serving) 7
Applewood smoked pork around a real cheddar cheese core. An instant favorite.

Nürnbergger (Four (4) 1-oz. sausages per serving) 7
Smaller pork sausages seasoned with marjoram for a distinct, sweet and juicy taste. Recommend serving with sauerkraut for a traditional German complete meal (purchased separately under Sides Dishes).

Main Courses – Prices include Dinner Rolls and Butter

Vegetarian

Swabian Maultaschen (Six (6) ravioli per serving) 8
A delicious vegetarian delicacy with spinach, cream cheese, and spices stuffed in our house-made ravioli and topped with frizzled onions.

Pork

Krautfleisch (Pork with Sauerkraut) 8
Using an 100-year-old Austrian-German recipe of onion, garlic, caraway seeds, paprika, and other spices, our seasoned kraut is combined and gently simmered with pork tenderloin. Served with seasoned boiled red potatoes.

Beef

Hungarian Goulash Soup (10 oz. per serving) 8
NOTE: This is a larger portion than as a soup order.
Melt-in-your-mouth, bite-size chunks of tender beef with carrots, paprika spices etc., produces a savory soup reminiscent of the originating recipe from the medieval Kingdom of Hungary. Served with sour cream (optional).

Chicken

Geschnetzeltes Zürcher Art served with white rice (10 oz. per serving) 12

Large chunks of roasted chicken in a robust Swiss-German white wine sauce that tastes ever-so-slightly tangy. Expect requests for seconds or even thirds with this one.

Heidelberger Rahm (10 oz. per serving) 14

Pulled roasted chicken sautéed with onion and sliced mushrooms tossed in a light Marsala Cream Sauce. Served with spätzle. Rich and satisfying.

Bier-Cheese Chicken (10 oz. per serving) 12

Grilled seasoned chicken breasts topped with our Bavarian Bier Cheese served with sautéed peppers and onions.

Entrées — Prices include Dinner Rolls and Butter

Pork

Schnitzel Wiener Art (6 oz. per serving) 9

Two thin-sliced, house-breaded pork cutlets, fried crisp and golden brown.

General Sherman's Schweinebraten (7–8 oz. per serving) 11

Tender, slow-cooked pork roast with dark bier sauce

Beef

Rolf's Sauerbraten (7–8 oz. per serving) 13

Ultra-tender, German-style roast braised and marinated in a rich tangy-sour red wine sauce.

Schloss Schmorbraten (7–8 oz. per serving) 12

Bier-braised chuck pot roast served with gravy and a hint of bay leaf. Fit for a King (or a Queen).

Broiled Beef Rouladen (two rolled pieces or about 10 oz. total per serving) 14

Thinly sliced beef rolled around juicy bacon, onions and pickles in a broth that is made into a creamy rich sour-cream gravy. True old-world savory for when you really want to impress your guests.

Falscher Hase (Munich-style meatloaf) (7–8 oz. per serving) 8

Starting with our favorite Munich-burger house blend of ground beef and pork, which delivers a mouth-watering hearty meat flavor, we mix in onions, garlic and other savory vegetables. This is a meatloaf-lovers dream come true.

Fish

Dunkel Salmon with Port Wine Glaze (6 oz. per serving) 14

Blackened Faroe Island Salmon with Port Wine glaze makes for a fancy and filling meal.

Vegetarian

Käsespätzle (German Macaroni and Cheese – sort of) (10 oz, per serving) 7

Sauteed spätzle (dumplings) with our creamy three-cheese blend topped with frizzled onion and fresh chives

Add speck per serving 2

Sides (4 oz. servings)

Bratkartofflen 4

Potato Dumpling 3

Red Boiled Potatoes 3

Spätzle 3

Green Beans with Speck 3

Braised Red Cabbage 3

Sauerkraut 3

Cold German potato salad 4

Warm German potato salad 4

Pretzels (2) 4

Salad

Totally Fresh House Salad 4

Mixed greens, cucumber, grape tomatoes, red onion

Salad Dressings

Boehringer ranch dressing, Pomegranate Vinaigrette, White Balsamic Vinaigrette, Bleu Cheese and Bier Mustard Vinaigrette

Desserts

Death by Lemon by the slice 6

Death by Lemon whole cake (serves 12) 60

Double Cream Cheese Cake with homemade graham cracker crust by the slice 6

Double Cream Cheese Cake, graham cracker crust whole cake (serves 12) 60

Black Forest Dark Chocolate Cake by the slice 6

Black Forest Dark Chocolate Cake whole cake (serves 14) 65

Bavarian Cream in pre-served 6 oz. dish

Mousse au chocolat in pre-served 6 oz. dish 4

Glossary

Bavaria – a region in Southern Germany known for its unique dialect, King Ludwig who built dozens of castles and most famously, for inventing OKTOBERTEST.

Bier – beer

Black Forest – a region in Southern Germany known for its thick forest and the setting for popular fairy tales

Boehring – in 1859, German immigrant Henry Boehring became Batesville's first major builder. A three-story building with a basement on East Pearl Street (formerly known as Broadway Street) became known as the Boehring Hall because of the dance floor on the third story. The Sherman honors his memory and accomplishments with a banquet hall and exclusive ranch dressing named after Mr. Boehring.

Borscht – a soup popular in several Eastern European cuisines. The variety most commonly associated with the name in English is of Ukrainian origin and includes beetroots as one of the main ingredients. Our variation takes a German spin, and uses golden beets, which deliver a milder flavor than traditionally used red beets. Borscht derives from an ancient soup originally cooked from pickled stems, leaves and umbels of common hogweed, a herbaceous plant growing in damp meadows, which lent the dish its Slavic name. Ours is made by combining our house made chicken stock and vegetables, which includes beets, green cabbage, carrots, yellow potatoes and spices.

Bratkartoffeln – Potatoes first boiled, then peeled and finally fried with spices.

Chocolat – Chocolate

Dunkel – blackened or dark

Falscher – fake, an imposter

Geschnetzeltes – meat cut into strips

Golden Beets – flavor is milder than red beets with a slightly earthy, but with a nuttiness to them reminiscent of walnuts, and a mild sweetness like the smell of apples or apricots

Hase – Rabbit

Käsespätzle – German macaroni and cheese, sort of

Maultaschen – ravioli; literally translated “mouth pocket”

Pomegranate – A fruit-bearing deciduous shrub or small tree that bears a ruby red, delicious and nutrient rich fruit

Potato Dumpling – Cooked potatoes mashed and then mixed with flour and egg, shaped into a ball and boiled.

Rouladen – served in the form of a roll

Schloss – a castle, palace or manor house

Spätzle – a kind of soft, egg and flour noodle

Speck – small diced pieces of bacon, fully cooked adds both flavor and texture

Swabian – someone or something from the southwestern part of Germany

Zürcher – someone or something from Zürich, Switzerland