

## OUR HISTORY



Hubert's love for food started early. He grew up in Bavaria, where his parents bought a little restaurant and butcher shop when he was just six years old. From then on, he was always in the kitchen—helping out, learning how to make sausages, and picking up family recipes. On trips to Munich, he spent time with a

friend who ran a traditional Bavarian restaurant, where he learned dishes you wouldn't find in any cooking school. Watching his mother cook and being part of the process at home inspired him to follow his passion for food.

After school, Hubert trained under Master Chef Fred Jasper and Garde Manger Horst Heidhausen. Soon after, he served in the German Army's culinary program, working his way up to Kitchen Sergeant. He didn't stop there—he earned a degree in butchering and sausage-making to round out his skills.

In 1981, Hubert came to Springfield, Massachusetts, and joined the kitchen at the Student Prince and Fort. Under the guidance of Rupprecht Scherff, he learned how to run an American kitchen while keeping true to his German roots. That experience inspired him to eventually open Munich Haus in 2004, together with his son, Patrick.

Patrick was born in Germany the same year his dad came to the U.S. He spent summers back in Bavaria with his Oma, Erna, who sent him off to the baker, butcher, and grocer every morning. Those traditions, along with time spent with his big extended family in Germany, shaped who he is today—and you'll see that influence in everything here at Munich Haus.

Today, we're proud to carry on the Gottschlicht family's Bavarian heritage. Munich Haus is all about bringing people together over the same kind of hearty, homemade food Hubert grew up with—made with love, and meant to be shared.



## BIERGARTEN

In Munich, a refreshing mug of beer—or a wheat beer in the Biergarten—is an essential part of a summer's day. Now you can experience an authentic Biergarten right here in Chicopee. A touch of Bavaria—passport not required!



## HUNTER'S ROOM

Our Hunter's Room accommodates up to 50 guests and is perfect for any event. We'll create a limited menu customized for your special occasion using your own photos, and each guest will receive a copy of this personalized menu.



## BANQUETS

Our Banquet Hall accommodates up to 175 guests. We offer a variety of menus for every occasion, and if your special tastes or needs aren't fully covered, we'll gladly work with you to create a customized menu. Whether your party has 50 guests or 175, our culinary and banquet staff will ensure that every detail is attended to—making your event both successful and memorable.

### Please Note:

- Due to licensing and insurance requirements, outside food and beverages are not permitted on the property. The only exception is cakes for dessert.
- Due to fluctuations in raw material costs, we cannot guarantee prices more than 90 days prior to your event. We are happy to provide current pricing and an estimate of what to expect.
- All quoted prices do not include a 7% tax.
- Gratuity is included with Plated Meals and Buffet Packages served in the Private Hunter's Room. Banquet Hall Buffets do not include gratuity. An 18% Hall Charge applies to Banquet Hall events to cover the use of the hall, linens, and related services.



# Munich Haus

GERMAN RESTAURANT

## BANQUET MENU



HOURS OF OPERATION  
SUNDAY-THURSDAY | 11:30AM-9:00PM  
FRIDAY & SATURDAY | 11:30AM-10:00PM

*To Reserve, Contact Us*

13 Center Street | Chicopee, MA 01013  
413-594-8788 | [www.MunichHaus.com](http://www.MunichHaus.com)

# LIMITED MENUS

INCLUDE A PERSONALIZED PICTURE (OPTIONAL) ALONG SIDE THE MENU AND 18 ENTRÉE CHOICES (UP TO 50PP WITH A MINIMUM OF 20PP)

## LUNCH 21.95 per person

## DINNER 28.95 per person

- **OUR SIGNATURE CHIPS & DIP**
- **OUR SIGNATURE MUENCHNER SALAD**  
*Served with house-made ranch and vinaigrette dressings*

- **ENTREES**  
*Each Guest Chooses One*  
CHICKEN FRANCAISE  
BAKED OR PRETZEL HADDOCK  
WIENER SCHNITZEL  
JAGER SCHNITZEL  
ZIGEUNER SCHNITZEL  
RAHM SCHNITZEL  
PAPRIKA SCHNITZEL  
BERLINER SCHNITZEL  
PARMESAN SCHNITZEL  
SAUERBRATEN  
CHICKEN FORESTIERE  
PFALZER BRATWURST  
NÜRNBERGER BRATWURST  
KNOCKWURST  
CHICKEN BRATWURST  
KIELBASA  
KASE SPATZLE

- **MASHED POTATOES**
- **SEASONAL VEGETABLE**
- **DESSERT STATION**  
ASSORTED TORTES  
COFFEE/TEA

- **OUR SIGNATURE CHIPS & DIP**
- **HOUSE-MADE SOUP-OF-THE-DAY**
- **OUR SIGNATURE MUENCHNER SALAD**  
*Served with house-made ranch and vinaigrette dressings*

- **ENTREES**  
*Each Guest Chooses One*  
CHICKEN FRANCAISE  
BAKED OR PRETZEL HADDOCK  
WIENER SCHNITZEL  
JAGER SCHNITZEL  
ZIGEUNER SCHNITZEL  
RAHM SCHNITZEL  
PAPRIKA SCHNITZEL  
BERLINER SCHNITZEL  
PARMESAN SCHNITZEL  
SAUERBRATEN  
CHICKEN FORESTIERE  
PFALZER BRATWURST  
NÜRNBERGER BRATWURST  
CHICKEN BRATWURST  
KIELBASA  
CHICKEN RIESLING  
KASE SPATZLE

- **MASHED POTATOES**
- **SEASONAL VEGETABLE**
- **DESSERT STATION**  
ASSORTED TORTES  
COFFEE/TEA

# BUFFET PACKAGES

BUFFET PACKAGES ARE A 30 PERSON MINIMUM  
50 PERSON MINIMUM FOR BANQUET HALL USE

## BREAKFAST 20.95 per person

## LUNCH 23.95 per person

## DINNER 29.95 per person

- **OUR SIGNATURE CHIPS & DIP**
- **ASSORTMENT OF FRESH FRUIT**
- **OUR OWN SAUSAGES**
- **HAM**
- **FRENCH TOAST**
- **SCRAMBLED EGGS**
- **HOME FRIES**
- **BACON ADD ON**  
\$2 PER PERSON
- **COFFEE, TEA & JUICE**



### Entree Selections

- CHICKEN**  
PRETZEL CRUSTED CHICKEN  
CHICKEN FRANCAISE  
CHICKEN FORESTIERE  
CHICKEN RIESLING  
CHICKEN PARMESAN

- PORK**  
ROAST PORK LOIN  
SAUSAGE (CHOOSE STYLE)  
SCHNITZEL (CHOOSE STYLE)  
STUFFED ROASTED PORK

- BEEF**  
SAUERBRATEN  
GOULASH  
POT ROAST

- SEAFOOD**  
BAKED HADDOCK  
HADDOCK FRANCAISE  
PRETZEL CRUSTED HADDOCK

- **OUR SIGNATURE CHIPS & DIP**
- **MIXED GREEN SALAD**  
*Served with house-made ranch and vinaigrette dressings*
- **CUCUMBER, 3 BEAN & SLAW SALADS**
- **CHOICE OF 2 ENTREES**  
*See selections*
- **CHOICE OF PASTA**  
ALFREDO  
MARINARA  
PRIMAVERA
- **CHOICE OF POTATOES**  
OVEN ROASTED  
MASHED
- **SEASONAL VEGETABLE**
- **DESSERT STATION**  
ASSORTED TORTES  
COFFEE/TEA

- **IMPORTED CHEESE & FRUIT DISPLAY**
- **OUR SIGNATURE CHIPS & DIP**
- **MIXED GREEN SALAD**  
*Served with house-made ranch and vinaigrette dressings*
- **CUCUMBER, 3 BEAN & SLAW SALADS**
- **CHOICE OF 3 ENTREES**  
*See selections*
- **CHOICE OF PASTA**  
ALFREDO  
MARINARA  
PRIMAVERA
- **CHOICE OF POTATOES**  
OVEN ROASTED  
MASHED
- **SEASONAL VEGETABLE**
- **DESSERT STATION**  
ASSORTED TORTES  
COFFEE/TEA

# ADD ONS

## STATIONS BUFFETS ONLY

- GERMAN** | 10 per person  
MEATBALLS SAUSAGES  
RED CABBAGE SAUERKRAUT

- POLISH** | 12 per person  
GOLUMPKI KIELBASA  
PIEROGIES RED CABBAGE  
SAUERKRAUT

- SCHNITZELS** | 8 per person  
CHOOSE ANY 3

- CARVINGS** | 7 per person  
ROAST PORK LOIN  
TURKEY BREAST  
HAM

- NY STRIP SIRLOIN** | MP

- DESSERTS** | 6.5 per person  
CAKES COFFEE & TEA

## HORS D'OEUVRES

### HOT

- MINI REUBEN'S** | 3

- FRIED CEMBERT CHEESE** | 2

- SHRIMP** | 3.5  
*Fried Butterfly Shrimp or Cold Jumbo Shrimp Cocktail*

- POTATO PANCAKES** | 2

- BACON WRAPPED SCALLOPS** | 3.50

- GERMAN STYLE MEATBALLS** | 2

- PRETZEL PIECES** | 2

### COLD

- CHEESE & FRUIT** | 4.95

- SEASONAL VEGETABLE CRUDITES** | 4.95

- SHRIMP COCKTAIL** | 6.95