



# Hermann Wurst Haus

234 East First Street • Hermann, Missouri 65041  
Phone: 573.486.2266 • [www.hermannwursthaus.com](http://www.hermannwursthaus.com)



## Motor Coach Luncheon Menu

### MOTOR COACH LUNCHEON MENU

**\$22.95/PERSON tax/tip included – Minimum 35people**

#### Entrées (select 1)

Wurst Haus Bratwurst (46 Flavors)  
Schnitzel w/ Gravy  
German Rouladen w/ Gravy  
Pit-Smoked Beef Brisket  
BBQ Pork Steaks  
Slow-Roasted Beef Top Round  
Honey-Glazed Ham  
Garlic Butter Chicken Breast  
Currywurst  
BBQ Pulled Pork  
Sweet Southern Molasses Grilled Pork Loin Chop  
¼ Smoked Chicken

#### Starches (select 1)

Potato salad (German or American)  
Hash Brown Casserole  
Oven-Roasted Baby Red Potatoes  
Baked Beans with House Bacon  
Home-style Macaroni and Cheese  
Potatoes Au Gratin  
Natural Mashed Potatoes  
Twice Baked Potato Salad  
Buttered Parsley Potatoes

#### Vegetables (select 1)

Red Cabbage  
Green Beans w/ Grand Champion Bacon  
Buttered Corn  
Glazed Carrots  
Brussels Sprouts w/ Grand Champion Bacon  
California Blend w/ Grand Champion Bacon  
Cole Slaw

#### Dessert • Peach Bread Pudding

Includes Ice Tea, Lemonade or Coffee

Brats come with sauerkraut and a pretzel bun.

Dessert Upgrade - Cheesecake or German Chocolate Cake for \$3.00/person

Beer and wine are available for an additional charge.

All prices include 17% gratuity and all local and state taxes.

Delivery & set up charges may apply. Prices are subject to change.

Ask about our Haus sausage/cheese trays to go for the trip home for your guests.



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## About us

The Hermann Wurst Haus is located in historic, downtown Hermann, Missouri. Mike and Lynette Sloan, owners of the Hermann Wurst Haus, opened the doors on September 1, 2011. Combined they have more than 70 years of experience in the meat processing business and produce more than 62 varieties of fresh and smoked wursts, bacon, summer sausages and hams. All sausages and bratwurst are handcrafted in-house by three-time hall of famer, Wurstmeister Mike Sloan. Wurstmeister Mike has won more than 500 international, national, regional and state awards; including 14 best of show honors. The Hermann Wurst Haus also brews 4 craft beers and 5 specialty sodas to complement our fine wurst.

### Hermann Wurst Haus

- Customers are greeted by our friendly and knowledgeable staff.
- Browse our beautiful tasting room and gift shop with an array of unique eats, including more than 40 varieties of fresh and smoked sausages and bratwursts and Amish products.
- Full deli with indoor and outdoor seating.
- Award-winning Missouri wines and beers are available on-site.
- Our products can be shipped anywhere in the continental United States.
- Top quality hand-cut steaks, roasts, chops, ribs, hams and bacon are available in-store.
- Fundraising opportunities are available to schools and organizations.

### Group Tours

- Motorcoach friendly! VIP parking available.
- Guided tours are available for groups of 15 or more; advanced reservations, allow approximately one hour.
- Group purchases will be loaded on the motorcoaches for you. Coolers are recommended.
- Group menu selections must be made one month in advance and a final count is due four business days prior to function. Billing will be made from that number.
- A boxed lunch option is available and is a perfect meal for groups heading back home on Amtrak in the afternoon or for their motorcoach ride home.

### Special Event Catering

- Full service catering; available on- or off-site. Perfect for company picnics, weddings, rehearsal dinners, anniversaries, family reunions, holiday parties and more.
- Hermann Wurst Haus can seat up to 100 people on-site, private parties.
- Extensive catering menu, featuring a deluxe build your own menu.
- Special event menus must be finalized one month in advance and a final count is due seven business days prior to function. Billing will be made from that number.
- A \$250 Space Rental Fee is due at the time of booking an in house event, and a \$250 delivery and setup fee is due at the time of booking an off site event. These fees are non-refundable.

**Come enjoy the “Best of the Wurst!”**