

Oktoberfest

RECEPTION MENU 2026



Festive favourites and
Bavarian-inspired hospitality.



BINGEMANS
CATERING **@Work**

BEBAVARIAN
WITH FOOD!



PLATTERS

Bavarian Charcuterie Platter (serves 10 people)

Westphalian Style Ham, Cured Meats, Baked Potato Salad Skewers, Kale Chips, Shave Radish and Celeriac with Whipped Herb & Garlic Cream Cheese Dip

Assorted Pickle and Cheese Display (serves 10 people)

Featuring Domestic and German Cheese with Stone Fruit Chutney

Chips and Dip (10)

Including Sweet Potato, Fried Tortilla, and Potato Chips with Cheese Dip

Pretzel Tree Display (12pc)

With Beer Cheese Dip and Mustard Dip (Drop Off Orders do not Include Pretzel Tree)

DESSERTS

Bing Cherry Filled Black Forest Cupcake

Glazed Apple Strudel

Mini Apple Fritters (2)

With Caramel and Dark Chocolate Dips

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN | VG VEGAN

All pricing is plus HST

Labour fees may apply if staffing is requested

PASSED ITEMS

Canapes – minimum 3 dozen of any one kind

Summer Sausage and Cheese Skewers

With Dill and Apple Cider Aioli

Roasted Potato Salad Skewer

With Toasted Breadcrumbs (GF | VG)

Cambazola Rye Bread Crostini

With Sour Cherry Compote (V)

HORS D'OEUVRES

Minimum 3 dozen of any one kind

Pork Schnitzel Slider

With Pulled Pig Tail, Kraut and Grain Mustard Aioli (DF)

Kassler Pork Loin Slider

With Caraway Slaw and Oktoberfest Style Mustard (DF)

Crispy Smoked Meat Kraut Balls

With Mustard Dip (GF)

Pretzel Wrapped Sausage Bites

With Creamy Dill Dip and Cheese Dips (V)

Forestiere Phyllo Tarts

Wild Mushroom Ragout in Flaky Phyllo Pastry Cup (VG)