



Oktoberfest Sausages

Nello's Specialty Meats | 4 links/lb | 10lb box

Nello's Specialty Meats is a local artisan sausage maker producing traditional products in the Bavarian Style.

- **German Bratwurst** | (4NSB) | \$5.75/lb
The true classic. A masterpiece of coarsely ground pork and flavors creates a sausage that will appeal to a wide audience. (fresh)
- **Krainerwurst** | (4NKR) | \$6.95/lb
This pork and beef sausage is smoked and infused with garlic, giving it a powerful flavor. It is of Slavic origin. (smoked)
- **Weisswurst (Bockwurst)** | (4NWW) | \$5.75/lb
This traditional Bavarian sausage features a fine ground pork. This produces a unique texture that is very tender. Mild in taste, it is lighter in color than other sausages. You may even find light hints of lemon in this easy-eating sausage. (cooked)
- **Knockwurst** | (4NKW) | \$5.75/lb
Originally called "knackwurst" (knack is German for "snap"), the texture of this sausage will provide a nice crisp bite. Pork and beef are mixed in this wurst, a great "go-to" sausage for Oktoberfest rookies and pro's alike. (smoked)

Traditional German Entrées

- **Brathendl**
With its signature crispy brown, herb-and-spice infused skin, this chicken roasted on a spit is one of the most popular meals at the Munich Oktoberfest.
- **FreeBird Fryers** | 3.5lbs ea/12 per case | (5FB1427CL) | \$2.25/lb
- **Sauerbraten**
Sauerbraten translates to pickled roast meat. It is the German manner of making pot roast. Eye Rounds are perfect for this dish. They have little waste and hold their shape while cooking.
- **Choice Angus Eye Rounds** | ~6-8lbs each | (171CCH) | \$3.85/lb
- **Schweineschnitzel**
These breaded, pan-fried Pork cutlets are a year-round favorite.
- **Pork Cutlets** | 3,4, or 6oz | (4PCUT*) | \$6.50/lb
- **Rouladen**
In Germany, you typically find Rouladen, a braised beef roll-up with mustard, onions, bacon, and pickles.
- **Beef Top Round Rouladen** | 8/10oz | (1BBRA) | \$5.95/lb
- **Schweineshaxe**
Schweinehaxe, a tender juicy pork knuckle wrapped in a salty and roasted-crisp skin, is a recipe for a quintessential Oktoberfest feast.
- **Pork Shank (Whole, Skin-on)** | 5pcs., 2.5lb each | (4FHS/SO) | \$2.95/lb
- **Gulasch**
A hearty stew that is seasoned with paprika and a dollop of sour cream. Many people add sauerkraut during Oktoberfest.
- **Beef Cubes** | fresh, 10lb box | (135A) | \$5.95/lb
- **Pork Cubes** | frozen, 10lb box | (4PCZ) | \$1.75/lb

OKTOBERFEST FEATURES

Game Items

- **Wild Boar Shoulder (Boneless)**
(W31004) | \$7.50/lb
- **Venison Stew Meat**
(W48978) | \$9.50/lb
- **Wild Boar Sausage with Cranberries & Shiraz Wine**
5 links/lb | 9lb case | frozen | (W71025) | \$9.50/lb
- **Venison Sausage with Red Wine & Veal Demi-Glace**
3oz links/48 per case | 9lb case | frozen | (W235) | \$9.50/lb

Autumn Pasta

- **Talluto Rustico Butternut Squash Ravioli**
2-4lb packs | (81039-14) | \$65.00/case

Fall Flavor Enhancer

- **Sauerkraut**
12-2lb bags | (7SK) | \$28.00/case

Dessert

- **Hudson Valley Pumpkin Cheesecake**
Double baked short-bread crust cheesecake made with all-natural Vermont cream cheese and pumpkin puree.
2 cakes per case | (FH3PNY10) | \$58.00/case