

Sweet Strudels Serves 5-10

Sell Price \$18.00 each

Apple

Made with Jonathon Apples, our strudel is perfectly matched with the right balance of sweet and tart with cinnamon, nutmeg and brown sugar.

Allergens: Wheat, Milk, Soy

Apple Cheddar

Haralson apples mixed with our special blend of seasonings with grated sharp cheddar.

Allergens: Wheat, Milk, Soy

Banana Chocolate Hazelnut

The delicious combination of fresh bananas, hand-made caramel, Nutella and hazelnuts- all baked inside a perfect puff pastry shell.

Allergens: Tree Nuts, Wheat, Milk, Soy

Blueberry-Lemon

This is a perfect balance of cultivated Maine blueberries and fresh lemon combined with a touch of sugar, cinnamon and nutmeg.

Allergens: Wheat, Milk, Soy

Blueberry Lemon Cream Cheese

Add cream cheese to our already-lovely blueberry-lemon strudel and the taste factor reaches succulent.

Allergens: Wheat, Milk, Soy

Tart Cherry

Tart Michigan pie cherries and sweet Bing cherries are married to create a deliciously balanced strudel sure to please the cherry lover in your family.

Allergens: Wheat, Milk, Soy

Tart Cherry Almond Cream Cheese

Tart Michigan pie cherries and sweet Bing cherries are married to sweetened almond cream cheese and toasted almonds.

Allergens: Wheat, Milk, Soy, Almonds

Chocolate Covered Raspberry

This strudel is a scary-delicious blend of raspberries and bittersweet chocolate. A new favorite of many of our customers.

Allergens: Wheat, Milk, Soy

Colorado Peach

July-Sept

Fresh Colorado peaches in perfect ripeness, rich with flavor and succulence, seasoned with a hint of cinnamon and brown sugar, wrapped in our puff pastry.

Allergens: Wheat, Milk, Soy

Colorado Peach-Blueberry

July-Sept

Add Maine blueberries to our Colorado Peach strudel and you have something worth waking up for.

Allergens: Wheat, Milk

Fig, Honey and Goat Cheese

This strudel is made with Mission Figs, pure Minnesota honey and lovely goat cheese. A winner for breakfast or an after-dinner treats.

Allergens: Wheat, Milk, Soy

Raspberry-Rhubarb

Made from locally grown rhubarb and raspberries combined with the perfect balance of sugar, cinnamon and nutmeg.

Allergens: Wheat, Milk, Soy

Raspberry Almond Cream Cheese

Raspberries, on top of a layer of sweetened cream cheese blended with toasted almonds.

Mmmmmmm. Allergens: Almonds, Wheat, Milk, Soy

Strawberry-Rhubarb

Made from locally grown rhubarb and strawberries combined with the perfect balance of brown sugar, cinnamon and nutmeg.

Allergens: Wheat, Milk, Soy

Three-Berry

Raspberries, Blackberries and Blueberries and a bit of brown sugar and cinnamon are blended together for a satisfyingly delicious strudel.

Allergens: Wheat, Milk, Soy

Three-Berry Cream Cheese

Raspberries, Blackberries and Blueberries and a bit of brown sugar and cinnamon and cream cheese and brown sugar are blended together for a taste of Heaven.

Allergens: Wheat, Milk, Soy

Pear-Ginger

A wonderful combination of sweet Bartlett pears, brown sugar and crystallized ginger wrapped in a flakey puff pastry.

Allergens: Wheat, Milk, Soy

Poppy Seed

The rich taste of ground poppy seeds, cream, honey, sugar and currants make one harken back to the taste of the Old Country.

Allergens: Wheat, Milk, Soy



*Ruhland's Strudel Haus is a maker of fabulous hand-made, sweet and savory strudel. Since 2002 we have been a family-run business who is inspired by the belief that food is a celebration and is integrated in our relationship with the Earth and one another. Our hope is that what we make will gather people around the table to celebrate the love and community found in family and friends. Our mission is to create food that brings joy and delight. The **ultimate convenience food**, our strudels go from the freezer to the oven and in about 45 minutes you have **Love on a Plate**.*

Thank you for supporting our family business.-

Ruhland Family and Staff

Apple Strudel (Serving Suggestion)



Savory Strudels *Serves 5-10*

Not just for dessert anymore, our Savory Strudels are a perfect match for the hearty appetite. Breakfast, lunch, appetizer or dinner we have created the most delicious variety of handmade strudels sure to satisfy your whole family! Each strudel is approximately 15" long.

Sell Price \$25.00 each

Beef Tenderloin and Mushroom

Succulent beef tenderloin seared and finished in red wine until fork-tender combined with Portobello mushrooms, carrots and pearl onions.... And nestled inside a fabulous butter puff pastry.

Allergens: Wheat, Milk, Soy

Cheeseburger Bacon (really!)

Lean ground beef; onions, diced tomatoes and diced bacon, combined with cheddar, mozzarella and provolone make this strudel a crowd-pleaser.

Allergens: Wheat, Milk, Soy

Chicken Asparagus Alfredo

Take white meat of chicken, add diced onions, fresh asparagus, Parmesan and mozzarella and the perfect amount of creamy Alfredo sauce, wrap it in a flakey puff pastry and **voila PERFECTION!**

Allergens: Wheat, Milk, Soy

Chicken Marinara Mozzarella

Chicken, mozzarella, Parmesan and a touch of onion, then married to a marinara sauce baked to perfection inside a puff pastry.

Allergens: Wheat, Milk, Soy

Chicken Pot Pie

Crazy though it seems, we have gone over-the-top with a filling combination that blends chicken, hand-made gravy, peas, carrots, pearl onions, celery, cauliflower and broccoli to create a delicious taste of comfort.

Allergens: Wheat, Milk, Soy

Cider Braised Pork & Red Cabbage

Pork shoulder braised in apple cider until fork-tender. Add sweet and sour red cabbage sautéed with fennel, onions, apples and bacon- and a bit of sugar and apple cider vinegar.

Allergens: Soy, Wheat, Milk

Chicken Cordon Bleu

Diced chicken breast blended with a béchamel sauce and Swiss cheese, seasoned with nutmeg and thyme, wrapped in smoked ham and puff pastry. Makes a lovely entrée with a side salad.

Allergens: Wheat, Milk, Soy

Country Morning Breakfast

Pancakes, scrambled eggs and sausage with a hint of REAL Maple Syrup. Wake up and smell the coffee!

Allergens: Wheat, Milk, Eggs, Soy

Cuban

A fresh perspective on a classic sandwich, our Cuban strudel is a fusion of slow-roasted pulled pork, Swiss cheese, off the bone Ham with pickles and mild banana peppers.

Allergens: Wheat, Milk, Soy

Goodie's Breakfast Skillet

Scrambled eggs, bacon, mushrooms, green pepper, diced potatoes, onions and sharp cheddar cheese. All-butter puff dough. Can we say more?

Allergens: Wheat, Eggs, Milk, Soy

Reuben

Corned Beef brisket, sauerkraut, Swiss cheese and Thousand Island dressing make this a new favorite of many.

Allergens: Wheat, Milk, Soy

Monte Cristo

Roasted free-range turkey breast from Ferndale Turkey Farms in Cannon Falls, MN, smoked off-the-bone ham, Swiss cheese and strawberries. **UTTERLY FABULOUS**

Allergens: Soy, Wheat, Milk

Italian Stallion

If Guido were German, this would be his favorite strudel. Pepperoni, spicy Italian sausage, onions, mozzarella,

Provolone, Parmesan and a touch of pizza sauce.

Bellissimo pisan!

Allergens: Soy, Wheat, Milk

Turkey Cranberry Swiss

Roasted free-range turkey breast from Ferndale Turkey Farms in Cannon Falls, MN, is married to dried cranberries, Swiss cheese and a hint of turkey gravy. **Think Thanksgiving on a fork.**

Allergens: Wheat, Milk, Soy

Southwestern Chipotle

Lean ground pork, onions, black beans, diced tomatoes and green chilies, combined with oven-roasted Poblano peppers, sweet corn, Cheddar and Monterey Jack cheeses make this a wonderful choice for the spicy appetite. *Allergens: Wheat, Milk, Soy*

Twin City Cheese Steak

Thinly sliced beef, sautéed with onions, mushrooms, green and sweet red peppers combined with a hint of garlic, provolone and mozzarella cheeses bring the tastes of the East Coast to the Midwest. *Allergens: Wheat, Milk, Soy*

Vegetarian *Serves 5-10*

Spinach, Feta, Artichoke Heart and Roasted Red Pepper

Mozzarella, ricotta, Parmesan, lemon, mint and garlic round off this wonderful and hearty strudel.

Allergens: Wheat, Milk, Soy, Eggs

Roasted Vegetable w/ White Bean

Oven-roasted carrots, sweet red peppers, sweet yellow peppers, and red onions, mushrooms and zucchini tossed with a four-cheese Italian blend of Asiago, Provolone, Fontina and Parmesan and lovingly paired with white beans.

Allergens: Wheat, Milk, Soy

Lorraine

Breakfast never tasted so good. Eggs, cream, spinach, sundried tomatoes and Swiss cheese are skillfully combined to create this unique and delicious strudel. *Allergens: Eggs, Wheat, Milk, Soy*

Mushroom Medley & Goat Cheese

A mix of Portabella, Oyster and Button mushrooms sautéed with shallots, thyme and other seasonings and finished with white wine and cream. *Allergens: Wheat, Milk, Soy*

Hand Made for You and Yours
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