



## Bel-Wood Country Club

Thank you for choosing Bel-Wood Country Club for your upcoming event. As the preferred caterer for Bel-Wood Country Club, we at Vonderhaar's Catering are excited about the prospect of working with you to design a delicious and unique menu package. Located in Reading, Ohio, Vonderhaar's Catering has been serving the Greater Cincinnati region for 50 years. No event is too large or challenge too great as we strive to provide the best food, service, and value in the area. Our experience is unequalled and our dedication to the success of each event is unequivocal.

Coupled with the beautiful facility and exceptional staff at Bel-Wood Country Club, Vonderhaar's is excited to be part of the team that will make your event a huge success which will allow you to sit back, relax and be a guest at your own party. Our packages are very comprehensive, featuring extensive menu selections, professional services, and competitive prices; all of which provide an excellent value. The prices you see are the prices you pay; there are no additional staffing fees, services fees or hidden charges.

We have designed a menu specifically for Bel-Wood Country Club that is representative of some of our most popular offerings, but by no means is this an exhaustive list of what we can do. Our capabilities are only limited by your imagination and desires. If desired, allow our culinary team to flex their creative muscles and design a customized menu specifically for you. When reviewing our menus please keep in mind that there are some very simple things that you may wish to consider to enhance the basic menu package. Adding hors d'oeuvres or late night food is a great way to make your event that much more special. If you are looking for something really fun and creative, consider interactive stations and allow our culinary staff to create food to your guests' desires and individual tastes. No matter what menu you ultimately select, your food will be prepared with the freshest ingredients, expertly seasoned and beautifully displayed.

One of the primary rules of catering is to never run out of food. For that reason, quite frequently, we have extra food after our events. Unfortunately, due to insurance restrictions and Board of Health regulations we are not permitted to send leftover food home with our clients. In those instances where we have excess food, we are happy to support several organizations such as:

- ***Corpus Christi Food Pantry***
- ***St. Francis Seraph Soup Kitchen***
- ***St. Rita School for the Deaf***

Please inquire about ways to save even more by scheduling your food packages with Vonderhaar's. You may also be eligible for a 2 % discount by paying 'cash' for all of your services; one of our sales and event specialists will be happy to discuss this with you. We look forward to working with you in conjunction with the staff at Bel-Wood Country Club to plan an amazing event.

**You can reach our Bel-Wood Country Club liaison, Lori Haines, at our office, 513.554.1969 or her cell phone, 513.218.8509.**

## **Bel-Wood Country Club Menu:**

### *A la Carte Hors d'oeuvres Selections*

#### ***Hot Selections***

Reuben Tartlets

\$ 2.25 *each*

Short Rib and Fontina Panini

\$2.25 *each*

Wellingtons (Beef, Buffalo or Skyline)

\$ 2.25 *each*

Roasted Corn and Edamame Quesadilla

\$ 2.25 *each*

Chicken Pot Pie Bites

\$ 2.25 *each*

Pecan Chicken Waffle Bites

\$ 2.45 *each*

Caramelized Onion Tartlets

\$ 2.45 *each*

Breaded Ravioli

\$ 2.25 *each*

Cocktail Meatballs (*Italian, Spicy Plum or Barbecue*)

\$ 1.25 *each*

Vegetarian Spring Rolls with Sweet and Sour Dipping Sauce

\$ 2.25 *each*

Crab Cakes with Chili Mayonnaise  
\$ 2.75 *each*

Stuffed Mushrooms  
\$ 2.25 *each*

(Choice of Sausage or Herb Cream Cheese—not available for drop off service)  
Spinach and Artichoke Dip with Gourmet Tortilla Chips  
\$ 2.75 *per person*

### **Chilled Selections**

Charcuterie Board  
\$ 6.95 *per person*

Antipasto Platter  
(display of cured meats and choice cheeses served with crackers)  
\$ 6.95 *per person*

Thai Beef Salad Cucumber Cups  
\$2.25 each  
Seasonal Fresh Fruit Tray with Cream Cheese Dip  
\$2.95 *per person*

Marinated Grilled Vegetable Platter  
\$3.75 *per person*

Shrimp Shooters:

- Bayou Shrimp
  - Lemon Pepper Shrimp
  - Shrimp Cocktail
  - Thai style
- \$3.25 *per person*

Spoons full of Love  
\$6.95 *per person*

Ginger Chili Rubbed Pork Loin with Fennel Salad on a Flatbread Triangle  
\$2.95 *each*

Tomato Bruschetta  
\$2.95 *per person*

Caprese Skewers  
\$2.25 *each*

Fresh Vegetable Crudités with Southwest Buttermilk Ranch Dip  
\$3.45 *per person*

Cheese Display and Gourmet Cheese Terrine with Crackers  
\$4.95 *per person*

Black Bean Salsa with Gourmet Tortilla Chips  
\$2.95 *per person*

Fruit Kabobs with Cream Cheese Dip  
\$2.25 *each*

Anti-Pasta Satays with a Balsamic Drizzle  
\$2.45 *each*

***Allow us to customize a selection of hot and cold hors d'oeuvres for your before dinner enjoyment!***

**Dinner Buffet Packages**

*Includes a selection of the following: Entrée, Starch, One Vegetable, Salad, and Dinner Rolls*

**Carved Selections**

Carved Seasoned Roasted Beef Tenderloin  
\$29.45 *per person*

Carved Seasoned Roasted Prime Rib of Beef with Au Jus & Horseradish Sauce  
\$23.95 *per person*

Carved Smoked Tri Tip Beef  
\$24.95 *per person*

Carved Brisket with house barbecue and horseradish sauce  
\$22.95 *per person*

Carved Crusted Pork Loin with Citrus Sauce  
\$19.95 *per person*

Carved Barbecue Pork Loin  
\$18.95 *per person*

Carved Honey Glazed Ham  
\$17.95 *per person*

Carved Marinated Breast of Turkey  
\$17.95 *per person*

Carved Rotisserie Chicken Breast  
\$17.95 *per person*

### **Beef Selections**

Teres Major Beef Served with a Rich Burgundy Sauce  
\$18.95 *per person*

Braised Short Ribs with Italian Demi Glace  
\$20.95 *per person*

### **Poultry Selections**

Stuffed Sicilian Chicken with Tomato Alfredo Sauce  
\$20.95 *per person*

Classic Chicken Cordon Bleu with Creamy Sage Sauce  
\$19.95 *per person*

Chicken Milanese with  
Lemon Parmesan Cream Sauce  
\$19.95 *per person*

Cajun Dusted Grilled Chicken with Salsa Verde  
\$18.95 *per person*

Pecan Chicken with Honey Dijon Sauce  
\$19.95 *per person*

Grilled Marinated Boneless Breast of Chicken  
(selection of sauces: Dijon cream, sage cream, mango chutney)  
\$18.45 *per person*

Dreamland Chicken  
\$18.45 *per person*

### **Pork Selections**

Walnut Apple Pork  
\$18.95 *per person*

Pre-Carved Boneless Pork Loin with Homemade Rosemary Sage Sauce \$ 18.45 per person

### **Pasta Selections**

Italian Meat Lasagna (Vegetarian Lasagna also available)

\$17.95 *per person*

Chicken Parmesan with Penne Pasta

\$18.4 *per person*

Pasta Alfredo with Chicken or Seafood

\$18.95 *per person*

### **Seafood Selections**

Pesto Parmesan Crusted Mahi Mahi

\$19.95 *per person*

Citrus Poached Salmon with Dijon Dill Sauce

\$19.95 *per person*

Baked Lemon Pepper Cod

\$17.95 *per person*

Cajun Dusted Salmon with Remoulade Sauce

\$19.95 *per person*

***Select a second entrée for an additional***

***\$ 5.95 per person***

## **Signature Salad Selections:**

***Salads will be served 'Family Style' to each table***

**Tossed Garden Salad-** A blend of iceberg, romaine, spinach and spring mix garnished with cucumbers, tomatoes, red onions, carrots, radishes and garlic croutons

Dressing Selections (please select two):

Ranch, Italian, Sun-dried Tomato Basil (fat free), French, Honey Mustard or Balsamic Vinaigrette

**Spinach Salad-** Tender spinach leaves with chopped eggs, bacon, red onions, tomatoes and garlic croutons; served with celery seed and Italian dressings

**Italian Salad-** Mixed greens tossed with parmesan cheese, red onions, Italian bread crumbs and zesty Italian dressing; garnished with tomatoes, black olives and pepperoncinis

**Seasonal Fresh Cut Fruit Salad-** Cubes of seasonal melons, grapes, pineapples, fresh berries and oranges

**Caesar Salad Platter-** Wedges of baby romaine garnished with parmesan cheese, sweet red onions, tomatoes, pesto croutons and drizzled with Caesar dressing

**Raspberry Spring Mix Salad-** Varietal greens tossed with mandarin oranges, sweet red onions, walnuts, sliced strawberries tossed with raspberry vinaigrette dressing

**Ratatouille Salad-** Romaine, spring mix, and spinach leaves with zucchini, yellow squash, red peppers, sweet red onions, tossed with sun dried tomato basil vinaigrette dressing; garnished with shredded provolone cheese and tomatoes

**Citron Salad** – Mixed greens with pineapples, mandarin oranges, julienne red onion, slivered red peppers tossed with orange vinaigrette dressing; garnished with sliced strawberries, toasted coconut and slivered almonds

**Lager House Salad-** Spring mix and romaine lettuces dressed with cucumbers, tomatoes, cantaloupe, toasted sunflower seeds, pretzel croutons and shaved parmesan; tossed with Vonderhaar's special recipe lager vinaigrette dressing

**Caprese Salad** – *(add \$ 1.25 per person)* Sliced roma tomatoes, fresh basil, fresh mozzarella and grilled asparagus drizzled with extra virgin olive oil and salt and cracked black pepper

**Fiesta Salad** – Mixed greens drizzled with Fiesta Ranch and topped with pepper jack cheese, roasted corn, black beans, julienne onions, candied jalapenos and tomatoes; garnished with fried tortilla strips

***Starch selections:***

Au Gratin Potatoes

White Cheddar Mashed Potatoes with Scallions

Long Grain Wild Rice

Herb Buttered Noodles

Garlic Buttered Parsley New Potato

Pasta Alfredo with Vegetables

Tuscan Pasta

Bowtie Pasta with Blue Cheese Alfredo

Confetti Orzo

Oven Roasted Dijonaise Potatoes

Oven Roasted Sweet Potatoes and Yukon Gold Potatoes

Garlic Roasted Red Skin Mashed Potatoes

Savory Roasted Sweet Potatoes

***Vegetable selections:***

Seasoned Country Style Green Beans

Teriyaki Glazed Vegetables

Steamed Green Beans tossed with Roasted Sesame Seeds

Buttered Corn O'Brien

Steamed Broccoli with Cheddar Cheese Sauce

Apple Glazed Carrots

Baby Buttered Basil Carrots

***Vonderhaar's*** Key West Vegetable Medley

(Carrots, Yellow Squash, Red Peppers and Zucchini)

***Vonderhaar's Style*** Ratatouille

Balsamic Roasted Brussels Sprouts with Crispy Bacon and Parmesan Cheese

Lemon Asparagus (add \$ 1.50 per person)

Mélange of Vegetables tossed with Pesto and Olive Oil

Roasted Asparagus with Sun dried Tomato Vinaigrette, grape tomato and shaved parmesan cheese (add \$1.50)

Chef Cut Vegetable Medley

Parisian Green Beans

### **Vonderhaar's Catering**

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