

# Cooper Creek Event Center

[Cooper Creek – Located in Blue Ash, OH | www.CooperCreekBlueAsh.com](http://www.CooperCreekBlueAsh.com)

*Vonderhaar's Catering has been privileged to serve the Greater Cincinnati area for over 50 years. Vonderhaar's features a culinary and event planning team with hundreds of years of experience. There is no culinary challenge we haven't either seen or are unwilling to tackle. Paired with our event planning and service staff, whose attention to detail is unequalled in this region, Vonderhaar's offers the perfect combination of exceptional service and delicious, creative culinary offerings. We offer a variety of standard menus and packages to suit many needs, but also enjoy creating specialty menus for clients who are looking for something customized. As you will find here in our menu, we offer Plated, Buffet and Stationed offerings. Our creativity, flexibility and talents make us the right caterer for any occasion. Vonderhaar's is proud to bring our knowledge and experience to every job we do thus allowing you to confidently relax and be a guest at your own event.*

## Cooper Creek Corporate & Social Breakfast & Lunch Menu

### Breakfast

Breakfast includes Regular and Decaffeinated Coffee, Hot Tea, Orange and Cranberry Juice

#### **Birdie Breakfast**

\$13.95 *per person*

Sliced Seasonal Fruit with Cream Cheese Dip  
Fresh Baked Granola Bars  
Assorted Breakfast Breads  
Fresh Baked Cinnamon Rolls with Icing  
Yogurt with Granola Topping

#### **Congressional Breakfast**

\$13.95 *per person*

Sliced Seasonal Fruit with Cream Cheese Dip  
Danish & Donuts  
Oatmeal with Crushed Pecans and Sliced Berries  
Bagels with Cream Cheese

#### **British Open Buffet**

\$16.95 *per person*

English Muffin Breakfast Sandwiches with Egg, Cheese, Bacon or Sausage  
Seasoned Breakfast Potatoes  
Assorted Breakfast Breads

Fresh Fruit Salad

### **Traditional Buffet**

\$17.95 *per person*

Fluffy Scrambled Eggs or Scrambled Egg & Cheddar Cheese Casserole

Crisp Bacon, Ham, Goetta or Sausage (choice of 2)

Seasoned Breakfast Potatoes

Breakfast Breads

Fresh Fruit Salad

### **PGA Buffet**

\$17.95 *per person*

Cinnamon Swirl French Toast and Waffles with Fruit Compote

Or

Homemade French Toast Casserole with Warm Maple Syrup, Powdered Sugar & Fresh Whipped Cream

Crispy Bacon, Ham, Goetta or Sausage (choice of 2)

Variety of Scones

Fresh Fruit Salad

### **Colonial Buffet**

\$18.95 *per person*

Chef Made Customized Omelets with Choice of Cheese, Savory Meats and Fresh Cut Vegetables

Seasoned Breakfast Potatoes

Bagels with Cream Cheese

Assorted Breakfast Breads

Fresh Fruit Salad

## **Breakfast A la Carte**

Bacon & Egg White Breakfast Burrito with Cheese

\$4.00 *each*

Egg & Cheese English Muffin or Croissant with choice of Sausage, Homemade Goetta or Bacon

\$4.00 *each*

Turkey Sausage, Spinach and Egg White Breakfast Burrito

\$4.00 *each*

Vegetarian Breakfast Burrito with Grilled Vegetables, Shredded Hash Brown and Cheese

\$3.50 *each*

Fresh Baked Cinnamon Rolls with Icing

\$2.50 *each*

Assorted Danish  
\$26.00 *per dozen*

Assorted Donuts  
\$22.00 *per dozen*

Assorted Cookies  
\$15.00 *per dozen*

Assorted Bagged Snacks  
\$2.00 *per bag*

Assorted Bagels & Cream Cheese  
\$2.50 *each*

Energy Bars  
\$3.00 *each*

Fresh Baked Granola Bars  
\$3.00 *each*

Gourmet Trail Mix  
\$2.50 *per person*

Variety of Assorted Scones  
\$3.00 *each*

Yogurt with Granola  
\$3.00 *each*

## **Morning / Afternoon Snacks**

### **Select Four Menu Items**

\$8.95 *per person*

### **Select Two Menu Items**

\$4.95 *per person*

Gourmet Trail Mix

Cinnamon Toasted Candied Almonds

Assorted Bag Snacks

Fresh Baked Granola Bars

Fresh Baked Assorted Cookies

Caramel Toffee Popcorn with Nuts and White and Dark Chocolate Chips

Cheese, Caramel and White Cheddar Gourmet Popcorn

Grilled Focaccia and Flatbread with Tomato Basil Bruschetta  
Hickory Seasoned or Traditional Saratoga Chips with BBQ Sauce  
Sliced Variety of Cheeses and Pepperoni with Gourmet Crackers  
Vegetable Crudité with Parmesan Pesto Ranch Dip  
Whole Fresh Fruit or Sliced Fresh Fruit  
Yogurt Cups with Granola  
Mixed Nuts  
Energy Bars  
Apple Wedges and Bananas with Peanut Butter and Caramel Sauce  
Individual Cups of Vegetables with Hummus or Ranch Dressing  
Homemade Chocolate Dipped Items: Pretzels, Rice Krispies on a Stick, Nutter Butter, Oreos

## Hot Lunch Buffets & Plated Meals

### Hot Lunch Buffet: Double Entrée

\$25.95 per person / Single Entrée \$22.95 per person

### Hot Lunch Plated: Double Entrée

\$30.95 per person / Single Entrée \$27.95 per person

*This package includes entrée selection(s), one signature salad, starch and vegetable, warm dinner rolls/bread and butter.*

### Beef Selection

#### Braised Beef Short Ribs

**Carved Seasoned Beef Tenderloin** (additional \$3.00 per person)

**Filet Mignon** (additional \$4.00 per person)

***Choice of the following:** with Choice of One Sauce: Bourbon Mushroom Cream Sauce, Diablo Sauce, Cabernet Peppercorn Demi Glace, Steak Diane Sauce, Béarnaise Sauce, Bordelaise Reduction, Red Wine or Blueberry Demi Glace*

***Compound Butter for Filet Mignon:** Compound Blue Cheese Bacon Butter, Compound Garlic and Herb Butter or Apricot Jalapeno Butter*

**Carved Hand Rubbed Prime Rib of Beef** with Au Jus and Horseradish Sauce (Buffet Only)

**Carved Grilled Garlic Rubbed Flank Steak** with Bourbon BBQ Sauce and Horseradish Sauce (Buffet Only)

**Carved Seasoned Roasted Beef Brisket** with Horseradish Sauce and Chef's Choice BBQ Sauce (Buffet Only)

### Poultry Selection

**Breast of Chicken** with Roasted Garlic & Tomato with a Chardonnay Butter Cream Sauce

**Breast of Chicken Florentine** Stuffed with Ricotta & Spinach with a Red Pepper Cream Sauce

**Breast of Chicken** with Boursin Cheese topped with Roasted Red Pepper and Basil  
**Breast of Chicken** Caprese topped w/Fresh Mozzarella, Basil, Tomato, Olive Oil and Fresh Herbs  
**Breast of Chicken** with choice of Queso Blanco, Boursin Cream Sauce or Mushroom Asiago  
**Breast of Chicken** with Pancetta and Three Cheese Cream Sauce  
**Breast of Chicken** with Fire Roasted Pineapple & Melon Salsa

### Seafood Selection

**Grouper** with Champagne Citrus Beurre Blanc  
**Salmon Fillet** Pan seared with choice of Teriyaki Glaze, Pineapple Pico De Gallo or Cucumber Dill Relish  
**Mahi Mahi** Grilled and topped with Parmesan Pesto and Shaved Parmesan  
**Shrimp Scampi with Herb Pasta** Jumbo Tiger Shrimp in a Garlic Lemon Butter Sauce Tossed with Fresh Herbs  
**Pepper Seared Tuna Fillet** with an Avocado Relish and Wasabi Cream Drizzle  
**Lobster Tail** (Market Price)

### Pork Selection

**Orchard Pork** *Stuffed Boneless Pork Chop Filled with Apples, Piemonte Rice and Celery, Drizzled with Apple Cream Sauce*  
**Pork Medallions** in a Rich Bourbon Mushroom Cream Sauce

### Vegetarian Selections

**\$29.95**

**Butternut Squash Stuffed Shells** with Spinach Cream Sauce  
**Eggplant Parmesan** served with Chef's Choice Pasta  
**Polenta Cakes** with Red Pepper Zucchini Salsa  
**Stuffed Zucchini Boat** Stuffed with Mélange of Vegetables & Rice with Red Pepper Cream Sauce  
**Marinated Portobello Mushroom** Stuffed with Mélange of Vegetables & Rice with Red Pepper Cream Sauce  
**Stuffed Red Pepper** with Mélange of Vegetables & Rice or Lentils and topped with Red Pepper Zucchini Salsa  
**Pasta Primavera** Cavatappi Tossed in Olive Oil with Garden Vegetables and Fresh Herbs

### Starch Selection (Choose One)

Garlic Red Skin Mashed Potatoes  
Bleu Cheese Gourmet Macaroni & Cheese  
White Cheddar Mashed Potatoes  
Herbed Confetti Orzo  
Oven Roasted Seasoned Red Skin Potatoes  
Mashed Sweet Potatoes (seasonal)  
Roasted Yukon Gold & Sweet Potatoes  
Orzo Cruz

Oven Roasted Tri-Color Potatoes with Garlic & Herbs  
Stacked Au Gratin Potatoes with Sun Dried Tomatoes & Braised Kale

**Vegetable Selection** (Choose One)

Fresh Steamed Green Beans Tossed with Roasted Sesame Seeds  
Lemon Pepper Asparagus  
Grilled Seasoned Asparagus with Balsamic Glaze and Shaved Parmesan  
Roasted Balsamic Brussel Sprouts with Pancetta and Shaved Parmesan  
Roasted Marinated Vegetables  
Seasoned Vegetable Medley  
Seasoned Broccoli Florets with Caraway Butter  
Key West Julienne Vegetable Blend  
Apple Cinnamon Glazed Carrots with Candied Pecans

**SIGNATURE SALAD SELECTIONS** (*Pre-Set, Served or Family Style*)

**COOPER CREEK SALAD**

Field Greens, Red and Gold Beets, Salted Pistachios, Dried Cherries, Boursin Cheese with Champagne Vinaigrette

**FOUR SEASON SALAD**

Field Greens, Toasted Pecans, Beets, Mandarin Oranges, Feta Cheese, Thinly Sliced Shallots with White Balsamic Vinaigrette

**LAGER SALAD**

Romaine Tossed with Mixed Greens, Dressed with Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Shaved Parmesan, Pretzel Croutons & Lager Vinaigrette

**HEARTS OF HEARTS APPLE SALAD**

Hearts of Hearts with Shaved Fennel, Sliced Apples, Shaved Parmesan and Tarragon Vinaigrette

**HARVEST SALAD**

Field Greens, Figs, Pepitas, Craisins, Aged Bleu Cheese served with Apple Cider Vinaigrette

**SPINACH SALAD**

Spinach with Bacon, Tomato, Sliced Egg, Onion, Croutons with Sweet & Sour or Italian Dressing

**BURST OF CITRUS SALAD**

Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins and Toasted Almonds with Orange Vinaigrette or Raspberry Vinaigrette

**CAESAR SALAD**

Baby Romaine with Tomatoes, Sweet Red Onions, Crouton Crisps, Shredded Parmesan & Creamy Caesar Dressing

### **HOUSE GARDEN SALAD**

Mixed Greens, garnished with Tomatoes, Carrots, Cucumber Slices & Croutons served with Buttermilk Ranch or Italian Dressing

## **Soup & Salad Lunch**

### **Camargo Buffet**

\$18.95 *per person*

Choose one salad from our Signature Salad Selections (on page 6)

Choice of Salmon Fillet, Seared Chicken Breast or Sliced Beef Tenderloin (*For two options add \$5.95 per person*)

Fresh Cut Fruit Display

Two Homemade Soup Selection

Fresh Baked Dinner Rolls & Butter

### **Triple Bogie Buffet**

\$16.95 *per person*

Egg, Tuna, and Chicken Salad

Petit Buttery Croissants and Gourmet Crackers

Selection of one of our Signature Salads (*on page 6*)

Seasonal Fruit Salad

One Homemade Soup Selection

### **Greenbriar Buffet**

\$16.95 *per person*

House Garden Salad (*on Page 6*) accompanied by:

Sliced Chicken Breast, Chopped Ham, Tomatoes, Onions,

Cheddar Cheese, Mushrooms, Chopped Egg & Cucumbers

Seasonal Fruit Salad

One Homemade Soup Selection

### **Homemade Soup Selections**

(customized soups available upon request)

Vegetarian Vegetable, Tomato Florentine with or without Cheese Filled Tortellini,

Chicken Noodle, Creamy Chicken w/ Rice, Broccoli Cheddar, Chicken Tortilla w/ Tortilla Strips,

Loaded Baked Potato Soup, Chili w/ Beans (*Chili Option an additional \$2.00 per person to menu price listed above*)

## **Cincinnati Style BBQ Lunch and Sandwich Lunch**

### **Cincinnati Style BBQ**

\$17.95 *per person*

Choice of Two Meat Selections

Pulled Rotisserie Seasoned Chicken, Pulled Seasoned Pork or Pulled Seasoned Beef

Our Signature BBQ Sauces: Sweet-n-Bold, Carolina Style & Chipotle

*(Montgomery Inn BBQ Sauce available for an additional \$0.75 per person)*

Saratoga Chips, Creamy Cole Slaw, Hot Baked Beans, Hot Macaroni & Cheese, Bakery Fresh Round Buns

### **Hand Crafted Gourmet Sandwiches**

\$18.95 *per person*

Sandwiches Prepared with a choice of three sandwich options:

**Not Another Club** – All Natural Turkey with House Maple Espresso Bacon, White Cheddar Cheese, Tomatoes and Greens finished with Red Pepper Aioli on a Buttered Croissant

**Sunflower Chicken Salad** with Artisan Greens on a Buttered Croissant

**The Hawaiian** – Old Fashioned Ham with Amish Swiss Cheese and sliced Pineapples on Pretzel Bun with Honey Dijon Dressing

**Cooper Creek Dagwood** – Old Fashioned Ham, Genoa Salami, Pepperoni, Provolone Cheese, Tomatoes, Greens and Italian Seasoning, finished with Italian Dressing on a Sub Roll

**MRB** – Sliced Mozzarella, Tomatoes and Fresh Basil with Red Pepper Aioli on Artisan Bread

**The Vegetarian** – Roasted Vegetable Sandwich with Roasted Pepper Hummus on Artisan Bread

### **Fresh Tortilla Wrap Sandwiches**

\$18.95 *per person*

Fresh Tortillas Prepared with Sliced Oven Roasted Turkey Breast, Top Round of Beef, Old Fashion Ham, Hard Salami, Sunflower Chicken Salad or Albacore Tuna Salad (choice of two) Provolone Cheese, Lettuce and Tomatoes

### **Side Items**

*(Choice of three for the Hand Crafted Gourmet Sandwich Menu and Wraps Menu)*

Garden Pasta Salad

Bowtie Caesar Pasta Salad

Homemade Macaroni Salad

Red Skin Potato Salad

Baked Potato Pasta Salad

Hot Macaroni & Cheese

Vegetable Crudités with Creamy Parmesan Pesto Dip

Fresh Cut Seasonal Fruit Salad

Saratoga Chips

Tossed House Salad with Dressings – add \$2.50 per person

Homemade Soup Selection – add \$3.00 per person



## **Boxed Lunch**

*Lunches include Regular and Decaffeinated Coffee, Hot Tea, and Iced Tea*

### **Pebble Beach Boxed Lunch**

*\$16.95 per person*

Choice of one with specialty condiments:

Thinly Sliced Tenderloin with Red Pepper Aioli on Salt and Pepper Bun

Thinly Sliced Pork with Peach BBQ on Pretzel Bun

Cobb Sandwich with Ham, Egg, Romaine and Avocado

MRB – Sliced Mozzarella, Tomatoes and Fresh Basil with Red Pepper Aioli on Artisan Bread

#### **Lunch Includes:**

Fresh Seasonal Fruit Salad

Garden Pasta Salad

Bagged Snack

Fresh Baked Cookie

### **Masters Boxed Lunch**

*\$15.95 per person*

Choice of one:

Not Another Club

The Hawaiian

Dagwood

The Vegetarian

#### **Lunch Includes:**

Fresh Seasonal Fruit Salad

Garden Pasta Salad

Bagged Snack

Fresh Baked Cookie

Spicy Brown Mustard and Mayonnaise Packets

### **Back Nine Classic Boxed Lunch**

*\$13.95 per person*

Choice of one:

Oven Roasted Turkey Breast, Top Round of Beef, Old Fashion Ham, Sunflower Chicken Salad

Prepared on Gourmet Rolls with Lettuce and Cheddar or Provolone Cheese

#### **Lunch Includes:**

Garden Pasta Salad

Bagged Snack

Fresh Baked Cookie

Mustard (Yellow) and Mayonnaise Packets

## **International Buffet**

### **Taste of Italy**

\$19.95 *per person*

Zesty Sicilian Meat Lasagna

Vegetarian Lasagna

Italian Salad

Warm Garlic Breadsticks

### **Create Your Own Pasta**

\$20.95 *per person*

Penne Pasta and Tri-Color Farfalle

Meatballs

Roasted Chicken Strips

Sautéed Peppers and Mushrooms

Alfredo and Marinara Sauce

House Garden Salad

Warm Garlic Breadsticks

### **Mexican Fiesta**

\$22.95 *per person*

Shredded Barbacoa Beef and Shredded Mexican Chicken

Tortillas to Build Your Own Burritos or Burrito Bowl

Top off your selection with the following:

*Shredded Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Guacamole, Sliced Jalapeno Peppers, Salsa, Sour Cream, Fiesta Style Rice, Mexican Black Beans, and Grilled Peppers & Onions*

Gourmet Homemade Tortilla Chips and Salsa

### **Grande Fiesta**

\$20.95 *per person*

Seasoned Fajita Chicken Strips

Marinated Fajita Beef Strips

Peppers and Onions

Mexican Black Beans

Citrus Rice

Soft Tortilla Shells

Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Salsa

Gourmet Homemade Tortilla Chips and Salsa

### **Indian Cuisine**

\$26.95 *per person*

Choice of One Salad: Slaw with Cumin Lime Vinaigrette, Raita or Mango Bean Sprout Salad

Choice of Two Entrees: Chicken Tikka Masala, Chicken in Ginger Sauce, Hot & Sour Pork Curry,

Curried Shrimp Kabobs or Lentil Stuffed Peppers (Vegetarian Option)

Choice of Two Side Selections: Curried Chick Peas, Basmati Rice, Mixed Vegetable Curry, Curried Cauliflower, Fragrant Rice, Spiced Brown Lentils & Saag Paneer, Naan & Butter

## **Dessert Selections**

### **GOURMET BROWNIES**

\$3.75 *each*

Salted Caramel Brownie

Brookie Brownie

Peanut Butter Brownie

German Chocolate Brownie

Traditional Brownie

Not a Nutter Brownie

### **CHEESECAKE & DESSERT BARS**

\$3.75 *each*

Chocolate Chip Cheesecake Bar

Cheesecake Swirl Chocolate Brownie

Keylime Cheesecake Bar

Oreo Cheesecake Bar

Carrot Cake Bar

Raspberry Cheesecake Bar

Pecan Pie Bar

Lemon Bar

### **ICE CREAM SUNDAE BAR**

Hand Dipped Old Fashioned Ice Cream with Chocolate, Strawberry and Caramel Sauce, Chopped Nuts, Whipped Cream and Cherries

\$4.95 *per person*

### **BAKERY FRESH CHEESECAKES**

Traditional Cheesecake with Raspberry or Chocolate Sauce

Turtle Cheesecake

Honey Almond

Crème Brulee Cheesecake with Mixed Berry Garnish

\$4.95 *each*

### **BAKERY FRESH CAKES**

Carrot Cake with Cream Cheese Icing and Chopped Nuts

German Chocolate Cake with Shaved Coconut

Red Velvet Cake or Peanut Butter Cake

Tiramisu (*additional \$1.00 per slice*)

\$3.95 *each*

### **FRESH BAKED PIE SELECTIONS**

Apple or Dutch Apple Pie, Cherry Pie, Chocolate Cream Pie, Coconut Cream Pie,

Lemon Meringue Pie, Peanut Butter Cream Pie, Pecan Pie (Seasonal), Pumpkin Pie (Seasonal)  
\$3.95 *each*

**Fresh Baked Assorted Cookies**

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar, Double Chocolate Chip

\$15.00 *per dozen*

Dark Chocolate Shell with Choice of Homemade Chocolate Mousse, Peanut Butter Mousse or  
Vanilla Custard, Garnished with Chocolate Shavings and Fresh Raspberries

\$5.95 *each*

*Staff Service Fees will apply and be discussed during your private tasting or menu consultation  
with one of our sales professionals.*

*Thank you for considering Vonderhaar's Catering; we look forward to working with you on  
planning your event.*

**Vonderhaar's Catering**

19 W. Pleasant Street  
Reading, Ohio 45215

513-554-1969 Tel  
877-477-4192 Toll Free  
513-554-0255 Fax