

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 Wedding Reception & Social Dinner Menu

Hors d' oeuvres

(Priced per 50 pieces/servings when ordered a la carte)

Items suitable to be Butler Passed

Crab Cakes

w/Chili Mayonnaise

\$200

Buffalo Chicken Wonton Cups

w/Bleu Cheese Dressing

\$175

Stuffed Mushroom Bruschetta

\$125

Stuffed Mushroom

w/Sun Dried Tomatoes and Fresh Herbs

\$125

Stuffed Mushrooms

w/Choice of Boursin Cheese or Spinach Artichoke

\$175

Bacon Wrapped Scallops

w/Choice of Sweet Tomato BBQ Glaze or Maple Glaze
\$200

Bacon Wrapped Potato Barrel

w/Six Pepper Cheese Sauce Blend
\$175

Bacon Wrapped Chicken Medallions

\$175

Brown Sugar Bacon Wrapped Pineapple Bites

\$150

Seared Scallop

w/Sriracha Drizzle
\$150

Almond Crusted Chicken Bites

w/ Honey Dijon Drizzle
\$150

Yukon Gold Potato Slice

w/Caramelized Onions and Marinated Flank Steak
\$150

Chicken Artichoke Phyllo Bites

\$175

Coconut Shrimp

w/Sweet Chili Sauce
\$200

Tortilla Crusted Shrimp

w/Southwest Cocktail Sauce
\$200

Petit Tacos

w/Choice of Barbacoa, Carnitas, Pollo or Vegetarian Selection
\$150

Short Rib & Fontina Crostini

w/Gremolata
\$150

Spicy Plum Meatballs

w/Sesame Seed & Green Onion Garnish

\$100

Petite Twice Baked Potatoes

\$175

Grilled Cheese Bites

w/Sun Dried Tomato Relish

\$150

Roasted Corn & Edamame Quesadilla

\$150

Fried Ravioli

w/Parmesan Garnish and Marinara Dipping Sauce

\$150

Items suitable to be Displayed at Stations

Coconut Chicken Satays

w/Sweet and Sour Sauce

\$200

Pecan Chicken Strips

w/Dijon Mustard Dipping Sauce

\$125

Meatballs

w/Choice of BBQ, Marinara or Spicy Plum Sauce

\$100

Buffalo Chicken Dip

w/Homemade Tortilla Chips

\$150

Hors d' oeuvres

(Priced per 50 pieces/servings when ordered a la carte)

Items suitable to be Butler Passed

Sweet Potato and Avocado Bites

\$125

Thai Chicken Salad Wonton Cup

w/Peanut Sauce Drizzle

\$150

Brie Tartlet Phyllo Cups

w/Brie and Grilled Peaches w/Balsamic Drizzle

\$150

Rosti Potatoes

w/Horseradish Apple and Smoked Pork

\$150

Jerk Chicken with Mango Chutney

on a Sweet Potato Pancake

\$175

Caprese Phyllo Cups

Drizzled w/Balsamic Glaze

\$150

Ahi Tuna Wonton Crisp

w/Avocado Relish and Wasabi Cream Sauce

\$175

Thai Shrimp Shooter

\$200

Jumbo Shrimp Shooter

\$200

Smoked Paprika and Garlic Shrimp Wonton Cup

w/Avocado Corn Relish

\$250

Ramen Lettuce Cups

w/Thai Chicken, Noodles and Rice Nori Crumble

\$150

Spicy BBQ Bacon Deviled Eggs

\$75

Tomato Bruschetta Phyllo Cups

w/Red Pepper and Mozzarella

\$125

Items suitable to be Displayed at Stations

Charcuterie Board

(Variety of Cured Meats, International & Domestic Cheeses, Olives, Fig Spread, Dried Apricots, Grapes and Berries) served with Gourmet Crackers

\$400

Gourmet Natural Cheese Board

(Variety of International & Domestic Cheeses, Grapes and Berries) served with Gourmet Crackers

\$200

Sliced Domestic Cheese & Pepperoni Display

with Gourmet Crackers

\$150

Brie Cheese Wheel

Topped w/Caramel, Diced Apples, Crushed Pecans and Craisins and served with Gourmet Crackers

\$150

Smoked Salmon Display

\$175

Fruit Display

w/Cream Cheese Dip

\$150

Vegetable Crudité Basket

w/ Parmesan Pesto Dip

\$150

Grilled Marinated Vegetable Platter

\$200

Tapenade Bar

Variety of Homemade Cut Tortilla Chips, Served with Red Pepper Hummus, Philly Chicken Tapenade and Black Bean Salsa

\$3.00 *per person*

Plated Dinner

Dinner Menus include a selection of four hors d'oeuvres, double entree selection, a starch and vegetable selection, choice of one signature salad and dinner rolls/bread and butter presentations.

Beef Selection

\$42.95 per person

Braised Beef Short Ribs

Seasoned Beef Tenderloin

Filet Mignon

Choice of one of the following: 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 offerings for Filet Mignon: Compound Blue Cheese Bacon Butter, Compound Garlic and Herb Butter or Apricot Jalapeno Butter

Beef Oscar (additional \$4.00 per person)

Seafood Selection

\$37.95 per person

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)

Poultry Selection

\$36.95 per person

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

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

Pork Selection

\$34.95 per person

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 per person

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

Buffet Dinner

Dinner Menus include a selection of four hors d'oeuvres, double entree selection, a starch and vegetable selection, choice of one signature salad and dinner rolls/bread and butter presentations.

Beef Selection

\$39.95 per person

Carved Hand Rubbed Prime Rib of Beef with Au Jus and Horseradish Sauce

Carved Grilled Garlic Rubbed Flank Steak with Bourbon BBQ Sauce & Horseradish Sauce

Carved Seasoned Roasted Beef Brisket with Horseradish Sauce & Chef's Choice BBQ Sauce

Braised Beef Short Ribs

Carved Seasoned Beef Tenderloin (additional \$2.00 per person)

Filet Mignon (Additional \$3.00 per person)

Choice of one of the following for Braised Short Ribs, Carved Tenderloin or Filet

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

Poultry Selection

\$33.95 per person

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

\$34.95 *per person*

Grouper with Champagne Citrus Beurre Blanc

Seared Salmon w/choice of Teriyaki Glaze, Pineapple Pico DeGallo , Bourbon Glaze or Cucumber Dill Relish

Mahi Mahi Grilled and topped with Parmesan Pesto and Shaved Parmesan

Shrimp Scampi with Herb Pasta Jumbo Tiger Shrimp in Garlic Lemon Butter Sauce w/Fresh Herbs

Pepper Seared Tuna Fillet with an Avocado Relish and Wasabi Cream Drizzle

Lobster Tail (*Market Price*)

Pork Selection

\$29.95 *per person*

Orchard Pork *Boneless Pork Chop Stuffed w/Apples, Piemonte Rice & Celery, Drizzled w/Apple Cream Sauce*

Pork Medallions in a Rich Bourbon Mushroom Cream Sauces

Vegetarian Selections

\$29.95 *per person*

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 w/Red Pepper Cream Sauce

Marinated Portobello Mushroom Stuffed w/Mélange of Vegetables & Rice w/Red Pepper Cream Sauce

Stuffed Red Pepper w/Mélange of Vegetables & Rice or Lentils & topped w/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 Salads

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

Varietal Field Greens tossed w/Mixed Greens dressed w/Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Pretzel Croutons and Shaved Parmesan w/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

Late Night Additions

Sampling of Cincinnati Favorites

Gourmet Slider Bar

\$5.00 per person

Our Homemade Hand Pattied Ground Beef Burgers

Choice of Three Styles of Sliders:

Texas – Bacon, BBQ Sauce, Cheddar, Crunchy Onions

Fiesta – Salsa, Pepper Jack, Guacamole Spread, Fried Jalapeno

Italian – Spicy Marinara, Pepperoni, Mozzarella Cheese, Fresh Basil

Hawaiian – Grilled Pineapple, Teriyaki, Asian Slaw

New York Deli – Shaved Pastrami, Swiss, 1000 Island Dressing

Cincinnati – Goetta, Rhinegeist Mustard, Apple Caraway Kraut

All sliders served with Homemade Saratoga Chips

Skyline Chili Cheese Cones

\$4.95 per person

LaRosa's Pizza

(Choice of THREE Selections)

\$4.95 per person

Bite Sized Big Boys and Homemade Saratoga Chips

\$4.95 per person

Three Bone Rib Sections with Montgomery Inn BBQ Sauce

\$6.95 per person

Chips with Dip

\$3.95 per person

Saratoga Chips with Sweet-n-Bold BBQ Sauce, & Servatii's Pretzel Slices with Garlic Cheese Dip & Artichoke Dip

Graeter's Ice Cream

\$5.00 per person

Choice of Two Flavors: Black Raspberry Chip

Buckeye Blitz

Chocolate Chip Cookie Dough

Mint Chocolate Chip

Strawberry

Vanilla

Chocolate Chip

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

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