



## Elegant Menu Selections

Customize Your Elegant Dinner Menu. Prices shown reflect single entree pricing. To add an additional entree or vegetarian entree selection, please add \$4.45 to the higher priced entree. *(for groups of less than 25 guests, additional costs may apply).*

All Entrees include choice of ONE Starch, ONE Vegetable, ONE Signature Salad and Dinner Rolls, Breads & Butter.

"Carving Entrees" require our staff on site for your event. *(for groups of less than 25 guests, additional costs may apply).*

### **CARVED BEEF SELECTIONS**

Carved Seasoned & Roasted Beef Tenderloin accompanied w/Creamy Horseradish Sauce & Choice of Demi Glace

\$24.95 *per person*

Carved Seasoned Prime Rib of Beef accompanied w/Creamy Horseradish Sauce & Au Jus

\$18.95 *per person*

Carved Seasoned & Roasted Beef Brisket accompanied w/Creamy Horseradish Sauce & Chef's Choice BBQ Sauce

\$15.95 *per person*

### **CHOICE BEEF SELECTIONS**

Grilled Seasoned Choice Filet Mignon

*(accompanied w/Creamy Horseradish Sauce, Red Wine Demi Glace & Jalapeno Steak Sauce)*

6 oz \$24.95 *per person*

8 oz. \$28.95 *per person*

Sliced Beef Tenderloin w/choice of Demi Glace

\$20.95 *per person*

Braised Short Ribs w/choice of Demi Glace

*DEMI GLACE OPTIONS: Red Wine, Italian, Blueberry, Caramelized Onion, Mushroom or Gorgonzola*

\$16.95 *per person*

## ***POULTRY SELECTIONS***

Chicken Breast Topped with Boursin Cheese, Roasted Red Pepper and Basil

\$14.95 *per person*

Chicken Breast Stuffed with Poblano Cheese, Corn and topped with Poblano Cream

\$14.95 *per person*

Mushroom Asiago Chicken Breast

\$14.95 *per person*

Mango Glazed Chicken Breast w/Fresh Mango Salsa

\$14.95 *per person*

Chicken Breast w/Chardonnay Butter Cream Sauce

\$14.95 *per person*

Chicken Florentine w/ Red Pepper Cream Sauce

\$14.95 *per person*

Chicken Breast w/choice of the following sauce: Dijon Cream Sauce or Creamy Sage Sauce

\$13.95 *per person*

Sun Dried Tomato & Artichoke Chicken Breast

\$13.95 *per person*

Balsamic Chicken Breast w/Vine Ripened Tomatoes & Red Onions

\$14.95 *per person*

## ***TURKEY SELECTIONS***

Carved Oven Roasted Fresh Breast of Turkey accompanied w/Apple Cranberry Relish

\$13.95 *per person*

Pre-Carved Oven Roasted Turkey Breast w/Homemade Gravy

\$13.95 *per person*

## ***PORK SELECTIONS***

Carved Bacon Wrapped Pork Loin w/Bourbon BBQ Sauce

\$14.95 *per person*

Carved Seasoned Pork Tenderloin accompanied w/Mango Chutney, Creamy Horseradish & Bourbon BBQ Sauce

\$14.95 *per person*

Carved Hand Rubbed Garlic & Herb Crusted Boneless Pork Loin

*(accompanied w/Creamy Horseradish Sauce, Mango Chutney & Bourbon BBQ Sauce)*

\$12.95 *per person*

Pre-Carved Herb Crusted Roasted Boneless Pork Loin w/Homemade Gravy

\$11.95 *per person*

Carved Old Fashioned Baked Ham w/Brown Sugar Glaze accompanied w/Dijon Mustard Sauce & Mango Chutney

\$11.95 *per person*

## **SEAFOOD SELECTIONS**

*Chilean Sea Bass*

*(Inquire for pricing)*

Grouper w/ Champagne Citrus Beurre Blanc

\$19.95 *per person*

Baked Mahi Mahi w/Pesto & Fresh Parmesan

\$15.95 *per person*

Seasoned Salmon Fillet w/fresh Pineapple Cilantro Salsa

\$15.95 *per person*

Cajun Dusted Salmon Fillet w/Remoulade *(on the side)*

\$14.95 *per person*

## **VEGETARIAN SELECTIONS**

Grilled Polenta Cake

*(w/Roasted Red Pepper & Zucchini Salsa)*

\$13.95 *per person*

Butternut Squash Stuffed Shells w/Spinach Cream Sauce

\$13.95 *per person*

Marinated Portabello Mushroom Stuffed w/ Melange of Vegetables and Rice w/ Diablo Sauce

\$14.95 *per person*

Stuffed Zucchini Boat Stuffed w/ Melange of Vegetables and Rice w/ Diablo Sauce

\$14.95 *per person*

Penne Pasta w/Sundried Tomatoes & Artichoke Hearts Tossed in Olive Oil

\$13.95 *per person*

Pasta Primavera w/Julienne Vegetables & Tomato Alfredo Sauce

\$13.95 *per person*

## **STARCH, VEGETABLE & SIGNATURE SALAD SELECTIONS**

*STARCH SELECTIONS - Selection of ONE*

Garlic Roasted Red Skin Mashed Potatoes

Red Skin Potatoes w/Parsley & Butter

White Cheddar Mashed Potatoes

Quartered Oven Roasted Seasoned Red Skin Potatoes

Herbed Confetti Orzo

Roasted Yukon Gold & Sweet Potatoes

Herbed Wild Rice

Mashed Potatoes

Mashed Sweet Potatoes

Oven Roasted Tri-Color Potatoes w/Garlic & Herbs

Stacked Au Gratin Potatoes w/Sun Dried Tomatoes & Braised Kale

Baked Sweet Potato w/ Cinnamon Butter

*VEGETABLE SELECTIONS - Selection of ONE*

Fresh Steamed Green Beans Tossed w/Roasted Sesame Seeds

Parisian Green Beans

Lemon Pepper Asparagus – **ON-SITE CATERING EVENTS ONLY.** *(additional \$1.50 per person)*

Roasted Marinated Vegetables *(additional \$1.50 per person)*

Fresh Cut Seasoned Vegetable Medley

Melange of Vegetables tossed w/Pesto & Olive Oil

Seasoned Broccoli Florets

Julienne Key West Vegetable Blend – **ON-SITE CATERING EVENTS ONLY**

Apple Cinnamon Glazed Carrots

Country Style Green Beans w/ Ham

Green Bean Casserole *(October – December Only)*

*SIGNATURE SALAD SELECTIONS – Choose from one of our Signature Salads*

### **Farm To Table Salad**

Field Greens, Red & Gold Beets, Salted Pistachios, Dried Cherries & Feta Cheese w/ Champagne Vinaigrette

### **Mixed Field Greens Salad**

Varietal Field Greens dressed with Toasted Sunflower Seeds, Mandarin Oranges and Aged Bleu Cheese w/Selection of Balsamic Vinaigrette and Creamy Buttermilk Ranch

### **Lager House 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 Salad**

Hearts of Hearts Lettuce with Shaved Fennel, Sliced Apples, Shaved Parmesan w/Tarragon Vinaigrette

### **House Tossed Salad**

Mixed Greens, Carrots, garnished w/Tomatoes, Cucumber Slices & Croutons w/Buttermilk Ranch and Balsamic Vinaigrette Dressing

### **Ratatouille Salad**

Varietal Field Greens with Peppers, Onions, Tomatoes, Julienne Zucchini, Squash, sprinkled w/Mozzarella Cheese, w/Sun Dried Tomato Vinaigrette and Buttermilk Ranch Dressing

### **Spinach Salad**

Baby Spinach with Bacon, Tomatoes, Diced Eggs, Onion, Croutons, w/Sun Dried Tomato Vinaigrette and Celery Seed Dressing

### **Burst of Citrus Salad**

Varietal Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins and Toasted Almonds w/Orange Vinaigrette and Raspberry Vinaigrette

### **Caesar Salad**

Crisp Romaine with Tomatoes, Sweet Red Onions, Crouton Crisp and Shaved Parmesan w/Caesar Dressing

### **Italian Salad**

Varietal Field Greens, with Julienne Red Onion, Cherry Tomatoes, Sliced Black Olives, Pepperoncini Peppers and Italian Bread Crumbs w/Italian Dressing

Fresh Baked Dinner Rolls & Butter

Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives

### ***INTERACTIVE STATIONS***

Interactive Stations – Great Addition to Any of Our Elegant Menu Selections.  
Our Sales Team will be glad to discuss the components of our Interactive Stations.

### ***MADE TO ORDER PASTA STATION***

***\$7.95 per person***

*IN ADDITION TO EXISTING MENU SELECTION*

Bowtie and Penne Pasta

Tender White Meat Chicken, Sausage, Baby Shrimp

Peppers, Mushrooms, Onions, Chopped Tomatoes, Zucchini, Squash, Broccoli, Spinach

Marinara and Creamy Alfredo

Served w/Breadsticks and Italian Salad

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### ***CHEF ATTENDED STIR FRY STATION***

***\$7.95 per person***

*IN ADDITION TO EXISTING MENU SELECTION*

Chef Cut Vegetables

Chicken, Pork, Beef, or Shrimp Choice of THREE Meats

Teriyaki Glaze and Thai Peanut Sauce

Served over Long Grain Rice

Includes Egg Rolls and Cashew Pea Pod Salad

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### ***MADE TO ORDER FAJITA BAR***

***\$7.95 per person***

*IN ADDITION TO EXISTING MENU SELECTION*

Soft Tortillas

Julienne Grilled Chicken Breast Strips

Sautéed Peppers and Onions

Fiesta Rice, Mexican Black Beans, Gourmet Tortilla Chips

Shredded Cheddar Cheese, Pico de Gallo, Diced Tomatoes,

Guacamole, Shredded Lettuce, Salsa, Sour Cream, Enchilada Sauce

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