



Hors d'oeuvres

CHILLED HORS D'OEUVRE SELECTIONS

Charcuterie Board

(Display of Cured Meats and Choice Cheeses, Olives, Dried Apricots, Mixed Nuts, Fig Spread & accompanied w/Crackers)

\$7.95 per person

Sliced Assorted Domestic Cheeses & Pepperoni Display w/Crackers

\$2.95 per person

Smoked Salmon Display w/Dill Cream Sauce & Flatbread

(Minimum 25 guests)

\$3.95 per person

Antipasto Platter

(Fresh Mozzarella, Artichoke Hearts, Roasted Red Peppers, Kalamata Black & Green Olives, Pepperoncinis, Marinated Mushrooms and Pepperoni. Served w/Gourmet Crackers)

\$4.95 per person

Chilled Beef Tenderloin Sandwich

(Accompanied w/Creamy Bleu Cheese Horseradish Sauce)

\$3.50 each

Grilled Thai Shrimp Skewers

(w/Grilled Pineapple)

\$3.00 *each*

Beef Tenderloin Whole Grain Crostini

(prepared w/Red Pepper Aioli & topped w/Ratatouille Slaw)

\$2.50 *each*

Grilled Marinated Vegetable Platter

\$2.50 *per person*

Sweet Potato Avocado Bites

\$2.50 *each*

Ramen Lettuce Cups w/ Thai Chicken, Noodles, & Rice Nori Crumble

\$3.00 *each*

Jumbo Shrimp Shooters

\$2.50 *each*

Fresh Cut Fruit Display w/Dip

\$2.50 *per person*

Fresh Cut Raw Vegetable Display w/Parmesan Pesto or Buttermilk Ranch Dip

\$2.50 *per person*

Yellow Fin Tuna w/ Avocado Relish atop Crispy Wontons w/Wasabi Cream Sauce

\$2.50 *each*

Brie Cheese Wheel

(Served w/Gourmet Crackers, Various Toppings offered)

\$2.50 per person

Grilled BLT Polenta Cakes

\$2.25 each

Tapenade Bar

(Hand Cut Homemade Tortilla Chips accompanied w/choice of two tapenades: Homemade Black Bean Salsa, Southwest Corn & Shrimp Tapenade, Red Pepper Hummus or Philly Chicken Tapenade)

\$2.50 per person

Cous Cous Cake served w/an Olive & Tomato Tapenade

\$2.00 each

Jumbo Shrimp & Cocktail Sauce

\$2.00 each

Caramelized Onion Tartlet

\$1.75 each

Artichoke & Spinach Tartlet

\$1.75 each

Antipasto Skewers w/ Balsamic Drizzle

\$2.50 each

Baby Red Skin Potatoes Stuffed w/Dill Cream Cheese

\$2.00 *each*

BLT Stuffed Cherry Tomatoes

\$2.00 *each*

Caprese Phyllo Cups

\$2.00 *each*

Fig & Goat Cheese Bruschetta Crostini

\$1.75 *each*

Homemade Beer Cheese

(Served w/Pretzel Slices for dipping)

\$1.75 *per person*

Grilled Cheese Bites

(w/Sundried Tomato Relish)

\$2.00 *each*

Spicy BBQ Bacon Deviled Eggs

\$0.75 *each*

Elegant Masterpiece Hors d'oeuvre Plates, Cocktail Napkins, Forks and Toothpicks

\$0.75 SET

GOURMET SLIDER SELECTIONS

\$3.00 each

Our Homemade Hand Pattied Ground Beef Burgers (*for On-Site Event Only*) prepared in the following varieties:

Texas

Bacon, BBQ Sauce, Cheddar Cheese, Crunchy Onions

Fiesta

Salsa, Pepper Jack Cheese, Guacamole Spread, Fried Jalapeño

Italian

Spicy Marinara Sauce, Pepperoni, Mozzarella Cheese, Fresh Basil

Hawaiian

Grilled Pineapple, Teriyaki, Asian Slaw

Cincinnati

Goetta, Rhinegeist Mustard, Apple Caraway, Kraut

Caprese

Smoked Fresh Mozzarella Cheese, Tomato, Fresh Basil, Bacon Aioli

Black-n-Bleu

Onion Jam, Grilled Sweet Potato, Melted Bleu Cheese

Super Burger Sliders

(Homemade Specialty)

Brie

Crispy Onion, Brie, Bacon Aioli, Shiitake Mushroom

VEGETARIAN OPTIONS

Impossible Burger w/ Sun-dried Tomato Relish

Grilled Polenta, Red Pepper Hummus, Smoked Provolone Cheese, Roasted Garlic Aioli

Californian Grilled Tofu, Siracha Aioli, Avocado Spread, Bean Sprouts

Grilled Portobella Mushroom w/Mozzarella and Fresh Basil

TRADITIONAL SLIDER SELECTIONS

\$2.50 each

Black Angus Burger w/ Cheddar

Baked Old Fashioned Ham & Swiss Sliders (*Petit Hawaiian Roll w/Honey Dijon*)

Reuben Sliders (*Open Faced*)

Buffalo Chicken Sliders (*w/Bleu Cheese Dressing*)

Thinly Sliced Pork Sliders (*w/our Signature BBQ Sauce*)

HORS D'OEUVRE PIZZA SELECTIONS

Specialty Flatbread Pizza – **On-Site Event Only** – \$2.25 per person

(*Margherita, Traditional Pepperoni, BBQ Chicken w/Bacon, Jalapeños & Grilled Pineapple*)

WARM HORS D'OEUVRE SELECTIONS

Tortilla Crusted Shrimp

(*w/Southwestern Cocktail Sauce*)

\$3.00 each

Coconut Breaded Shrimp

(*Accompanied w/Sweet Chili Sauce*)

\$3.00 each

Santa Fe Chicken & Vegetable Spring Roll

(Served w/Salsa and Sour Cream)

\$3.00 *each*

Pizza Spring Roll

(w/spicy Marinara Sauce)

\$3.00 *each*

Chicken Artichoke Phyllo Bites

\$2.50 *each*

Buffalo Chicken Wonton Cups

\$2.50 *each*

Fingerling Potato Slice w/Caramelized Onions and Marinated Flank Steak

\$3.00 *each*

Petit Crab Cakes

(w/Remoulade)

\$2.50 *each*

Bacon Wrapped Scallops

(w/choice of Maple Glaze or Sweet BBQ Glaze)

\$2.50 *each*

Bacon Wrapped Jalapeno

\$2.50 *each*

Short Rib & Fontina Crostini

\$2.50 *each*

Skyline Coney Bite

\$2.50 *each*

Coconut Chicken Satays

(Accompanied w/Sweet & Sour Sauce)

\$2.50 *each*

Breaded Ravioli

(w/Marinara Dipping Sauce)

\$2.25 *each*

Bacon Wrapped Potato Barrel w/Six Pepper Blend Cheese Sauce

\$2.25 *each*

Roasted Corn & Edamame Quesadilla

\$2.25 *each*

Empanadas

(Goetta, Turkey Rueben or Carnitas)

\$2.25 *each*

Petit Tacos – **On-Site Event Only** –

(Choice of ONE: Barbacoa, Carnitas, Chicken, or Vegetarian)

\$2.50 *each*

Stuffed Mushrooms – **Prepared On-Site** –

(Choice of Spinach & Artichoke, Boursin Cheese or w/ Fresh Herbs)

\$2.50 *each*

Vegetarian Egg Rolls

(w/Sweet n' Sour Sauce)

\$2.50 *each*

Fresh Dough Soft Pretzel Sticks

(Served w/Warm Cheddar Cheese)

\$2.50 *each*

Pecan Chicken Waffle Bites – **On-Site Event Only** –

\$2.50 *each*

Warm Spinach Artichoke Dip

(Served w/Homemade Tortilla Chips)

\$2.00 *each*

Chicken Tender Fritters

\$2.50 *each*

Petite Twice Baked Potatoes

\$2.50 *each*

Pepper Jack Pigs Encroute w/ Tequila Spiked Mustard

\$2.50 *each*

Breaded Buffalo Chicken Tenders

\$2.50 *each*

Pecan Crusted Chicken Strips

(Served w/Honey Mustard Sauce)

\$2.50 *each*

Jumbo Chicken Wings

(Choice of Rotisserie, Buffalo, BBQ or Teriyaki)

\$2.25 *each*

Cocktail Meatballs

(Choice of ONE Sauce: Sweet-n-Bold BBQ, Marinara or Spicy Plum Sauce)

\$0.85 *each*

Elegant Masterpiece Hors d'oeuvre Plates, Cocktail Napkins, Forks and Toothpicks

\$0.75 SET

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