

# Nathanael Greene Lodge Menu

Thank you for considering Nathanael Greene Lodge for your upcoming event. As the preferred caterer for Nathanael Greene Lodge, we at Vonderhaar's Catering are excited about the prospect of working with you to create a delicious and unique menu package. Located in Reading, Ohio, Vonderhaar's 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 Nathanael Greene Lodge, Vonderhaar's is excited to be part of the team that will make your event a huge success and allow you to sit back, relax and be a guest at your 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 Nathanael Greene Lodge 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. Allow our culinary team flex their creative muscles and design a menu specifically for you, but when reviewing your menu 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, deliciously seasoned and beautifully displayed. Not only do we take our food offerings very seriously, we are also happy to be able to provide a full array of beverage services. Vonderhaar's can handle all of your beverage needs, from basic non-alcoholic beverages to complete bar service including a full range of liquors, wines, and beers. As with our menu, our knowledge and experience can assist you in planning an excellent beverage package featuring some of the hottest trends including craft beers, trendy wines, and signature cocktails.

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 reasons 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 and beverages 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 that with you.

We look forward to working with you in conjunction with the staff at Nathanael Green Lodge to plan an amazing event. You can reach our Nathanael Greene liaison, Lori Haines, at our office, 513.554.1969 or cell phone, 513.218.8509.

## **Breakfast Selections**

*Served from 7:00am-10:00am*

*Prices based on 25 guests for Breakfast Menu*

### ***Continental***

**\$13.95 per person**

Mini Muffins, Bagels, Danish, Donuts, Flavored Breads, and Mini Croissants  
Butter, Jelly, and Cream Cheese  
Seasonal Fresh Fruit Tray with Cream Cheese Dip *(add \$2.00 per person)*

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### ***Breakfast Casserole***

**\$16.95 per person**

Choice of Ham and Cheese, Vegetarian, or Western Omelet (vegetarian or with meat)  
Bacon or Sausage Patties  
Turkey Sausage *(add \$ 1.00 per person)*  
Seasoned Breakfast Potatoes  
Mini Croissants, Bagels, and Mini Muffins  
Butter, Jelly, and Cream Cheese  
Seasonal Fresh Fruit Tray with Cream Cheese Dip *(add \$ 2.00 per person)*

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### ***Hot Morning Starter***

**\$16.95 per person**

Bacon or Sausage Patties  
Turkey Sausage (Add \$1.25 per person)  
Fluffy Scrambled Eggs  
Shredded Cheddar Cheese for the Eggs available on the side  
Seasoned Breakfast Potatoes  
Mini Croissants, Bagels, and Mini Muffins  
Butter, Jelly, and Cream Cheese  
Seasonal Fresh Fruit Tray with Cream Cheese Dip (add \$ 2.00 per person)

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### ***Breakfast Sandwiches***

**\$14.45 per person**

Flaky, buttery croissants and English Muffins filled with Eggs, American cheese,  
And bacon or sausage

Seasonal Fresh Fruit Tray with Cream Cheese Dip  
Assorted Mini Muffins with Butter

*(add \$2.95 per person to any other breakfast package as listed above)*

### ***Yogurt Bar***

*Served from 7:00am-10:00am*

*Prices based on 25 guests for Breakfast Menu*

Vanilla Yogurt

Fresh Seasonal Berries (Blueberries, Strawberries and Raspberries)

Granola and Toasted Coconut

(Served in parfait cups)

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### ***Smoked Salmon Display***

With diced onions, capers and hard boiled eggs

***\$4.95 per person***

When added to breakfast buffet

Sliced Cheese and Cured Meat Display

Garnished with Grapes and Strawberries

Served with Assorted Crackers

***\$4.25 per person***

When added to a breakfast buffet

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### ***Breakfast Burritos with Egg, Cheese and Choice of:***

Sausage

Bacon

Turkey Bacon

Garden

Assortment of Fresh Baked Breads

Fresh Cut Fruit Salad

***\$14.45 per person***

### ***DELI AND LUNCH SELECTIONS***

*Served from 10:00am-2:00pm*

*Minimum 25 guests*

### ***LET US DO THE WORK***

***\$16.45 per person***

Tray of Assorted Sandwiches stuffed with Old Fashioned Smoked Ham, Oven Roasted Turkey,  
Top Round of Beef

Hand Crafted on Ciabatta Bread, Artisan Breads & Rolls, and Buttery Croissants with American, Swiss, or Provolone Cheese and Dressed with Lettuce and Tomato Mayonnaise and Mustard *(on the side)*  
Choice of Two Deli Side Options  
Individually Bagged Snacks

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### ***WRAPS***

**\$16.45 per person**

Flour, Spinach, and Sun Dried Tomato Tortillas Stuffed with: Old Fashioned Smoked Ham, Oven Roasted Turkey, Top Round of Roast Beef with Lettuce, Tomato, and Cheddar Cheese Mayonnaise and Mustard *(on the side)*  
Choice of Two Deli Options  
Individually Bagged Snacks  
*(Chicken Salad, Egg Salad, or Tuna Salad available for \$ .95 more per person)*  
*(Vegetarian Option also available)*

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### ***VIRTUAL GRILL OUT***

**\$16.95 per person**

*(Grilled at our commissary and brought to you)*  
Hamburgers and Marinated, Grilled Chicken Breasts  
Bakery Fresh Buns, Lettuce, Tomato, Onion, and Dill Pickle Slices  
American and Swiss Cheese and Condiments  
Choice of Two Deli Side Options  
Individually Bagged Snacks  
*(Portabella Mushrooms, Black Bean Burgers, Brats, Metts, and Hot Dogs available upon request for an additional charge)*

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### ***BBQ, CINCINNATI STYLE OR TRADITIONAL***

**\$16.95 per person**

Pulled Smoked Pork, Pulled Rotisserie Chicken, Pulled Beef  
Traditional BBQ Sauce and Golden BBQ Sauce on the side  
or  
Pork BBQ, Chicken BBQ or Beef BBQ  
Round buns  
Cole slaw  
Choice of Two Deli Side Selections

### ***TRADITIONAL LUNCH SELECTIONS***

*Served from 10:00am-2:00pm*  
*Minimum 25 guests*

## ***SOUP, SALAD AND SANDWICH***

***\$15.95 per person***

Homemade Soup\* with Crackers  
Tossed Garden Salad with Dressings  
Fresh Cut Fruit Salad  
Assorted Gourmet Sandwiches (*1/2 sandwich per person*)

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## ***BAKED PATATO BAR***

***\$15.45 per person***

Toppings: Butter, Sour Cream, Cheddar Cheese, Steamed Broccoli, Salsa, Bacon Bits, and Spicy Taco Meat or Spicy Chicken Meat  
Fresh Cut Fruit Salad  
Tossed Garden Salad  
Homemade Soup (*add \$2.50 per person*)

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## ***TRIPLE SALAD***

***\$16.45 per person***

Homemade Egg, Tuna, and Signature Chicken Salad  
Petit Flaky Croissants  
Tossed Garden Salad or Homemade Soup  
Fresh Cut Fruit Salad  
Mini Muffins and Crackers

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## ***HOMEMADE SOUP SELECTIONS***

Baked Potato Soup  
Broccoli and Cheddar  
Tomato Florentine  
Chicken Noodle  
Creamy Chicken with Rice  
Vegetarian Vegetable  
Beefy Noodle  
Spicy Chili (*additional \$1.50 per person*)

## **INTERNATIONAL LUNCH SELECTIONS**

*Served from 10:00am-2:00pm*

*Minimum 25 guests*

## ***MEXICAN FIESTA***

***\$15.95 per person***

Soft and Hard Tacos

Taco Beef or Spicy Chicken

Cheddar Cheese, Tomatoes, Onions, Lettuce, Salsa, and Sour Cream, Guacamole,

Caribbean Black Beans

Spicy Mexican Rice

Tortilla Chips

Substitute Fajita Beef and Chicken served with grilled peppers and onions

*(Additional \$ 1.95 for fajita substitution)*

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## ***LASAGNA***

***\$16.95 per person***

Sicilian Style meat or vegetable lasagna

Italian Vegetables or Italian Green Beans

Breadsticks

Choice of Signature Salad

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## ***SPAGHETTI AND MEATBALLS***

***\$15.95 per person***

Spaghetti noodles

Italian meatballs and Marinara Sauce

Italian Vegetables or Italian Green Beans

Breadsticks

Choice of Signature Salad

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## ***CLASSIC DELI BUFFET***

***\$15.95 per person***

Oven Roasted Turkey, Old Fashion Baked Ham, and Hard Genoa Salami

Lean Top Round of Roast Beef in Hot Au Jus

White, Rye, Whole Wheat Breads and Bakery Fresh Buns

Swiss, American, and Provolone Cheese

Lettuce, Tomato, Onion, and Pickles

Mayonnaise, Mustard, Horseradish

*(All the above items are included with this menu)*

Accompaniments:

*(Please select three items from the deli side item listed below)*

Add Shredded Beef or Pulled Pork or Barbeque to the "Deli" Menu

Additional \$3.95 per person *(includes cole slaw and buns)*

### ***DELI SIDE OPTIONS:***

Redskin Dill Potato Salad  
Bow Tie Caesar Pasta Salad  
Creamy Cole Slaw  
Home-Style Macaroni Salad  
'Baked Potato' Pasta Salad  
Au Gratin Potatoes  
Macaroni and Cheese  
Creamy Cole Slaw  
Fresh Cut Fruit Salad  
'Baked Potato' Pasta Salad  
Marinated Vegetable Salad  
Deviled Eggs (*Add \$ 1.50 per person*)  
Signature Salad (*Add \$ 2.00 per person*)  
Country Green Beans  
Penne Pasta Alfredo  
Penne Pasta Marinara  
Baked Beans  
Fresh Vegetable Crudités with Southwest Buttermilk Ranch Dip  
(*Add \$ 1.50 per person*)  
Seasonal Fresh Fruit Tray with Cream Cheese Dip

## **HOR D'OEUVRES A LA CARTE SELECTIONS**

*\$750 minimum order and requires a minimum quantity order of 50 pieces of each*

### ***Hot Selections***

Slider bar  
\$6.95 *Per Person*

Thinly Shaved Pork Loin, Tenderloin of Beef, Philly Chicken, and Mini Big Boy Reuben Tartlets  
\$ 2.25 *each*

Short Rib and Fontina Panini  
\$2.25 *each*

Wellingtons (Beef, Buffalo or Skyline)  
\$1.95 *each*

Roasted Corn and Edamame Quesadilla  
\$1.95 *each*

Chicken Pot Pie Bites  
\$1.95 *each*

Pecan Chicken Waffle Bites  
\$1.95 *each*

Caramelized Onion Tartlets  
\$2.25 *each*

Tortilla Crusted Chicken with Southwest Ranch Dipping Sauce  
\$3.00 *each*

Breaded Ravioli  
\$2.25 *each*

Margherita Pizza Triangles  
\$2.50 *per person*

Bacon Wrapped Chicken Bites with Jalapeno Jelly  
\$1.95 *each*

Hot Pretzels with Queso Dipping Sauce  
\$2.25 *each*

Sausage and Peppers with Crusty Bread  
\$2.45 *per person*

Cocktail Meatballs (*Italian, Spicy Plum or Barbecue*)  
\$.95 *each*

Vegetarian Spring Rolls with Sweet and Sour Dipping Sauce  
\$2.25 *each*

Crab Cakes with Chili Mayonnaise  
\$2.50 *each*

Stuffed Mushrooms  
\$2.25 *each (Choice of Sausage or Herb Cream Cheese-not available for drop off service)*

Warmed Italian Style Dagwood  
\$2.45 *per person*

Cheese Tortellini with Marinara or Pesto Cream Sauce  
(*Served with Crusty Bread*)  
\$2.95 *per person*

Pecan Chicken Strips with Dijon Dipping Sauce  
\$2.50 *each*



Apple Pork Satays with Cinnamon Glaze  
\$2.95 *each*

Jerk Pork Satays  
\$2.75 *each*

Spinach and Artichoke Dip with Gourmet Tortilla Chips  
\$2.25 *per person*

Black Bean Quesadilla served with Salsa and Sour Cream  
\$2.25 *each*

Spicy Chicken Quesadilla served with Salsa and Sour Cream  
\$2.25 *each*

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### ***Chilled Selections***

Charcuterie Board  
\$5.95 *per person*  
*(display of cured meats and choice cheeses served with crackers)*

Thai Beef Salad Cucumber Cups  
\$2.25 *each*

Homemade Beer Cheese *(served with pretzel slices for dipping)*  
\$1.50 *per person*

Spicy BBQ Bacon Deviled Eggs  
\$ 0.85 *each*

Seasonal Fresh Fruit Tray with Cream Cheese Dip  
\$2.95 *per person*

Soup Shooters- Harvest Bisque, Spring Pea, or Gazpacho  
\$2.95 *each*

Marinated Grilled Vegetable Platter  
\$3.50 *per person*

Shrimp Shooters  
\$2.95 *each*

Bayou Shrimp  
\$2.95 *each*

Lemon Pepper Shrimp  
\$2.95 *each*

Shrimp Cocktail  
\$2.95 *each*

Spoons full of Love  
\$6.95 *per person*

Assortment of Santa Fe Shrimp Salad, Southwest Chicken Salad, Taco Bite, and Carnitas Bite served on edible spoons Meal in a Bite Beef Tenderloin, mashed potatoes and ratatouille slaw on a multi grain crostini  
\$3.45 *each*

Ginger Chili Rubbed Pork Loin with Fennel Salad on a Flatbread Triangle  
\$2.25 *each*

Antipasto Platter  
\$4.95 *per person*

Tomato Bruschetta  
\$2.95 *per person*

Caprese Skewers  
\$2.25 *each*

Fresh Vegetable Crudités with Southwest Buttermilk Ranch Dip  
\$2.95 *per person*

Cheese Display and Gourmet Cheese Terrine with Crackers  
\$3.95 *per person*

Salami Horns stuffed with Dill Cream Cheese  
\$1.95 *each*

Red Skin New Potatoes stuffed with Dill Cream Cheese  
\$2.25 *each*

Petit Gourmet Sandwiches prepared with Assorted Meats and Cheeses  
\$2.95 *each*

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

Seven Layer Dip with Tortilla Chips  
\$2.95 *per person*

Fruit Kabobs with Cream Cheese Dip  
\$1.95 *each*

Anti-Pasta Satays with a Balsamic Drizzle  
\$2.25 *each*

Anti Pasta Platter  
\$4.95 *per person*

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## **SUGGESTED HOR D'OEUVRES MENU GROUPINGS**

### ***Option 1 Hors D'oeuvre Package***

**\$28.95 *per person***

Black Angus Cheddar Sliders with Lettuce & Tomato Mustard, Red Pepper Mayonnaise & Ketchup

Coney Wellingtons featuring Skyline Chili

Goetta Empanadas with Raspberry Maple Espresso Drizzle

Rosti Potatoes with Horseradish

Apple Cream Sauce and Country Ham

Maple Glazed Bacon Wrapped Scallops

Buffalo Chicken Spring Rolls with Blue Cheese Dipping Sauce

Cocktail Meatballs in Spicy Plum Sauce

Hand-cut Tortilla Chips with Spinach Artichoke Dip and Black Bean Salsa

Fresh Cut Fruit Display w/Cream Cheese Fruit Dip

Fresh Cut Raw Vegetable Display w/Parmesan Pesto Dip

Sliced Cheese & Pepperoni Display w/Crackers

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### ***Option 2 Hors D'oeuvre Package***

**\$28.95 *per person***

Pecan Crusted Chicken Strips with Honey Dijon Dipping Sauce

Beef Wellingtons with Demi Glaze Drizzle

Mini Twice Baked Potatoes

Vegetarian Egg Rolls with Sweet and Sour Dipping Sauce

BBQ Cocktail Meatballs

Tortellini Alfredo with Crusty Bread

Fresh Cut Fruit Display w/Cream Cheese Fruit Dip

Fresh Cut Raw Vegetable Display w/Parmesan Pesto Dip

Sliced Cheese & Pepperoni Display w/Crackers  
Mini Croissant and Pretzel Bun Sandwiches stuffed with Old Fashioned Ham, Oven Roasted Turkey and Hand Rubbed Top Round of Beef

## **WE'RE GOING TO PARTY LIKE IT'S 1999**

*(Celebrating the 20th anniversary of Nathanael Greene Lodge)*

Starters *(please select 2)*

Domestic cheese tray with crackers

Grilled vegetable platter

BBQ meatballs

Salad *(please select one)* *(Served Family Style)*

Caesar Salad

Citron Salad

Entrées *(please select 2)*

Teres Major Beef with Burgundy Sauce

Walnut Apple Pork Loin

Chicken Carbonara

Dreamland chicken

Cajun Dusted Salmon with Remoulade

Side Items *(please select 2)*

Parisian Green Beans

Apple Glazed Carrots

Julienne Key West Vegetables

Roasted Dijon Potatoes

Cheddar Mashed Potatoes

Parsley Buttered Redskin Potatoes

Dinner rolls with butter

**\$ 27.99 per person**

### ***Late night food selections:***

*(Minimum 50 guests)*

Cookies and Milk \$ 1.99 per person

Nacho Bar \$ 2.99 per person

Slider Bar \$ 3.99 per person

Skyline Coney Station \$ 1.99 each

#### ***Add:***

Tier I beverage package

\$8.99 per person

Tier II beverage package

\$11.99 per person

Tier III beverage package

\$13.99 per person

Tier IV beverage package

\$15.99 per person

## **DINNER BUFFET PACKAGES**

### ***Carved Selections***

Carved Seasoned Roasted Beef Tenderloin

\$29.45 *per person*

Carved Seasoned Roasted Prime Rib of Beef with Au Jus & Horseradish Sauce

\$21.65 *per person*

Carved Brisket with house barbecue and horseradish sauce

\$21.65 *per person*

Carved Crusted Pork Loin with Citrus Sauce

\$17.95 *per person*

Carved Barbecue Pork Loin

\$17.95 *per person*

Carved Honey Glazed Ham

\$16.95 *per person*

Carved Marinated Breast of Turkey

\$16.95 *per person*

Carved Rotisserie Chicken Breast

\$16.65 *per person*

### ***Beef Selections***

Teriyaki Beef over Rice Pilaf

\$16.95 *per person*

Teres Major Beef Served with a Rich Burgundy Sauce

\$16.95 *per person*

Braised Short Ribs with Italian Demi Glace

\$16.95 *per person*

### ***Poultry Selections***

Stuffed Sicilian Chicken with Tomato Alfredo Sauce

\$18.95 *per person*

Classic Chicken Cordon Bleu with Creamy Sage Sauce

\$18.95 *per person*

Chicken Milanese with Lemon Parmesan Cream Sauce

\$18.95 *per person*

Cajun Dusted Grilled Chicken with Salsa Verde

\$16.95 *per person*

Pecan Chicken with Honey Dijon Sauce

\$18.95 *per person*

Grilled Marinated Boneless Breast of Chicken

\$16.95 *per person*

Dreamland Chicken

\$17.45 *per person*

Teriyaki Chicken over Rice Pilaf  
\$17.45 *per person*

### ***Pork Selections***

Walnut Apple Pork  
\$17.95 *per person*  
Pre-Carved Boneless Pork Loin with Homemade Rosemary Sage Sauce  
\$17.95 *per person*

### ***Pasta Selections***

Italian Meat Lasagna (*Vegetarian Lasagna also available*)  
\$17.95 *per person*  
Chicken Parmesan with Penne Pasta  
\$18.45 *per person*  
Pasta Alfredo with Chicken or Seafood  
\$18.95 *per person*

### ***Seafood Selections***

Pesto Parmesan Crusted Mahi Mahi  
\$17.95 *per person*  
Citrus Poached Salmon with Dijon Dill Sauce  
\$18.95 *per person*  
Baked Lemon Pepper Cod  
\$18.45 *per person*  
Cajun Dusted Salmon with Remoulade Sauce  
\$18.95 *per person*  
Select a second entrée for an additional  
\$5.45 *per person*

## **SPECIAL OCCASSION GRILL OUT SELECTIONS**

Includes a selection of the following: Entrée, Starch, One Vegetable, Salad, and Dinner Rolls  
(*a grill fee may apply for groups of less than 100*)

Filet Mignon, 8 oz.  
\$32.95 *per person*  
BBQ Baby Loin Back Pork Ribs  
\$25.95 *per person*  
Amish Chick Breast Shish-Ka-Bob  
\$25.95 *per person*  
Beef Tenderloin Shish-Ka-Bob  
\$27.95 *per person*  
Steak (assorted, Chef's selection)  
\$24.95 *per person*

Blackened Salmon Fillet

\$23.95 *per person*

Marinated Boneless Chicken Breast

\$22.95 *per person*

Select a second entrée for an additional

\$5.45 *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 Bpepper jack cheese, roasted corn, black beans, julienne onions, candied jalapenos and tomatoes; garnished with fried tortilla strips.

### ***STARCH SELECTIONS***

Rice Pilaf

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 Grilled Sweet Potatoes

Baked Sweet Potatoes with Cinnamon Butter

### ***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 per person*)  
Chef Cut Vegetable Medley

### ***That's Italian***

**\$26.95 per person**

#### **Light Hors D'oeuvre Selection**

Fresh Fruit Display w/Cream Cheese Dip  
Sliced Cheese Display w/Variety of Gourmet Crackers

#### **Pasta Noodles**

Penne & Linguini Noodles

#### **Sauce Selections**

Marinara & Alfredo

#### **Meat Selections**

Meatballs & Julienne Grilled Chicken Breast Strips, or Italian and Smoked Sausage  
Select Shrimp for additional \$1.50 per person  
Fresh Grated Parmesan Cheese  
Warm Garlic Bread Sticks  
Italian Style Vegetable Blend

#### **Caesar Salad**

Chopped romaine Lettuce, Caesar Dressing with Croutons & Shredded Parmesan Cheese  
or

#### **Tossed Salad**

Iceberg & Spring Mix Lettuce, red cabbage, carrots, shredded cheese, croutons & three dressings  
Buttermilk Ranch, Italian & Balsamic Vinaigrette  
or

#### **Italian Salad**

Mixed Green tossed with Golden Italian dressing, seasoned bread crumbs, black olives, red onions, tomatoes, parmesan cheese and pepperoncinis

### ***LATE NIGHT FOOD***

#### **Cookies and Milk**

Hot out of the oven, Freshly Baked Chocolate Chip and Sugar Cookies with White and Chocolate Milk  
*\$2.45 per person*

Nacho Bar

*(Minimum 50 people)*

*\$ 3.95 per person*

Tortilla Chips with Shredded Cheddar Cheese and Nacho Cheese  
Mexican Black Beans  
Black Bean Salsa, Traditional Salsa, Guacamole, Black Olives, Sour Cream, Scallions, Jalapenos,  
Diced Tomatoes,

### **Cincinnati Style Cheese Cones**

*(Minimum order 100)*

\$2.25 each

Coney Dogs with Buns

Skyline Chili

Shredded Cheddar Cheese, Diced Onions and Mustard

### **LaRosa's Pizza**

\$4.95 per person

Cheese Pepperoni Vegetarian

Mini Gourmet Burger Bar

*(Minimum order of 50)*

\$4.25 each

Assorted toppings to include: shredded lettuce, sliced tomatoes, caramelized onions, dill pickles, brown mustard, red pepper aioli, ketchup, salsa, cheddar cheese

Petit Buns

Hickory scented Saratoga Chips with BBQ Sauce

Late night food available only with complete service catered event

*All dinner selections include use of Nathanael Greene Lodge china, flatware and linen napkins in conjunction with Vonderhaar's roll top chafers and professional serving equipment.*

*Please address dietary restrictions, children's menus and specialty menus with Vonderhaar's Catering liaison to Nathanael Greene Lodge,*

*Lori Haines; office: 513.554.1969, cell: 513.218.5809.*

### **Vonderhaar's Catering**

19 W. Pleasant Street

Reading, Ohio 45215

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