

VONDERHAAR'S *Catering*

Hors d'oeuvres

Chilled & Warm Selections

CHILLED HORS D'OEUVRES SELECTIONS

Charcuterie Board

(Display of Three Cured Meats and Three Gourmet Cheeses, Kalamata Olives, Pickled Cauliflower, Dried Apricots, Mixed Nuts, Fig Spread, Clusters of Grapes, Fresh Berries & accompanied w/Crackers)

\$9.95 per person

Gourmet Cheese and Cured Meat Board

(Display of Two Cured Meats, Three Gourmet, Kalamata Olives, Pickled Cauliflower, Clusters of Grapes, Fresh Berries and assorted Crackers)

\$7.95 per person

Sliced Assorted Domestic Cheeses, Pepperoni & Summer Sausage 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, Pepperoncini, Marinated Mushrooms and Pepperoni. Served w/Gourmet Crackers)

\$4.95 per person

Grilled Thai Shrimp Skewers

(w/Grilled Pineapple)

\$2.75 each

Honey Lime Chicken Skewers w/ Avocado Cream Sauce Drizzle
\$2.50 *each*

Thai Chicken Salad Wonton Cups
\$2.25 *each*

Smoked Gouda & Apple Crostini w/ Honey Drizzle
\$2.25 *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
\$2.00 *each*

Ramen Lettuce Cups w/ Thai Chicken, Noodles, & Rice Nori Crumble
\$2.25 *each*

Belgian Endive Piped w/ Roasted Red Pepper Hummus & Topped with Salted Pistachios
\$2.25 *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
\$2.25 *each*

Brie Cheese Wheel
(Served w/Gourmet Crackers, Various Toppings offered)
\$2.25 *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*

Couscous 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
\$2.00 *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*

Spicy BBQ Bacon Deviled Eggs
\$0.75 *each*

Elegant Masterpiece Hors d'oeuvre Plates, Cocktail Napkins, Forks and Toothpicks
\$0.75 *SET*

FLATBREAD PIZZA HORS D'OEUVRES SELECTIONS

On-Site Event Only

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

\$2.25 per person

WARM HORS D'OEUVRES SELECTIONS

Tortilla Crusted Shrimp
(w/Southwestern Cocktail Sauce)
\$2.75 each

Coconut Breaded Shrimp
(Accompanied w/Sweet Chili Sauce)
\$2.75 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

Grilled Cheese Bites
(w/Sundried Tomato Relish)
\$1.75 each

Chicken Artichoke Phyllo Bites
\$2.25 each

Buffalo Chicken Wonton Cups
\$2.25 each

Fingerling Potato Slice w/ Caramelized Onions and Marinated Flank Steak
\$2.25 each

Petite Crab Cakes
(w/Remoulade)
\$2.50 each

Bacon Wrapped Chicken Medallions
\$2.25 each

Sriracha Glazed Seared Scallop w/ Sriracha Aioli & Microgreen Garnish
\$2.50 each

Bacon Wrapped Scallops
(w/choice of Maple Glaze or Sweet BBQ Glaze)
\$2.50 each

Bacon Wrapped Jalapeño
\$2.25 each

Short Rib & Fontina Crostini
\$2.50 each

Skyline Coney Bite
\$2.25 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 Rubeen or Carnitas)
\$2.25 each

Petite 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, Fresh Herbs or Bruschetta Stuffed)
\$2.25 each

Smoked Gouda & Bacon Stuffed Mushrooms
Prepared On-Site
\$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** –
\$2.25 each

Warm Spinach Artichoke Dip
(Served w/ Homemade Tortilla Chips)
\$2.00 each

Hand Breaded Chicken Tenders
\$2.25 each

Hand Breaded Buffalo Chicken Tenders
\$2.25 each

Petite Twice Baked Potatoes
\$2.25 each

Pepper Jack Pigs Encroute w/ Tequila Spiked Mustard
\$2.50 each

Pecan Crusted Chicken Strips
(Served w/ Honey Mustard Sauce)
\$2.25 each

Jumbo Chicken Wings
(Choice of Rotisserie, Buffalo, BBQ or Teriyaki)
\$2.25 each

Hand Breaded Fried Chicken Tenders w/ Spicy Honey Drizzle
\$2.25 each

Cocktail Meatballs
(Choice of Sauce: Spicy Plum Sauce and Sweet-n-Bold BBQ)
\$0.85 each

Elegant Masterpiece Hors d'oeuvre Plates, Cocktail Napkins, Forks and Toothpicks
\$0.75 SET

GOURMET SLIDER SELECTIONS

\$3.00 each

Our Homemade Hand Patted 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*)

Vonderhaar's Catering

19 W. Pleasant Street

Reading, Ohio 45215

513-554-1969 Tel

877-477-4192 Toll Free

513-554-0255 Fax