

Walden Ponds

Walden Ponds Golf Course

6090 Golf Club Lane

Indian Springs, Ohio 45011

We appreciate the opportunity to present the enclosed menus and services suggestions for the wedding reception or social event you are planning at Walden Ponds Golf Course. The menus, which are listed, have been designed for you as a guideline of what we offer. However, we will gladly make any adjustments you wish. The menu and services have been prepared for a guest count of 100 or more guests. Please inquire for smaller group pricing.

Pasta Bar Menu:

Light Hors D'oeuvres Selections

Fresh Fruit Display w/Cream Cheese Dip

Sliced Cheese Display w/Variety of Gourmet Crackers

Elegant Masterpiece Disposable Hors D'oeuvre Plates, Napkins, Forks & Fringed Toothpicks

Fresh Pasta Bar

Pasta Noodles

Penne, Cavatappi & Linguini Noodles

Sauce Selections

Marinara & Alfredo Sauces

Meat Selections

Meatballs & Julienne Grilled Chicken Breast Strips

Fresh Grated Parmesan Cheese

Warm Garlic Bread Sticks

Italian Style Vegetable Blend

Caesar Salad

Romaine Lettuce, Caesar Dressing, Croutons & Shredded Parmesan Cheese

or

Tossed Salad

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

Elegant Masterpiece Disposable Dinnerware includes Dinner Plates, Stainless Flatware & Linen Napkins

Dinner Price for Fresh Pasta Bar is \$24.95 per person

Silver Menu Selections:

Light Hors D'oeuvres Selections

Sliced Cheese Display w/Variety of Gourmet Crackers

Fresh Cut Vegetable Crudites w/Parmesan Pesto Dip

Elegant Masterpiece Hors D'oeuvre Plates, Cocktail Napkins, Forks & Fringed Toothpicks

Dinner Selections – Silver – Choice of one Beef or Poultry Selection

Beef Selection

Carved Beef Brisket w/Chef's Choice BBQ Sauce & Horseradish Sauce

Poultry Selection

Chicken Florentine w/Red Pepper Cream Sauce

Chicken Breast w/Chardonnay Butter Cream Sauce

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

Mango Glazed Chicken Breast w/Fresh Mango Salsa

Choice of One Starch Selection

Red Skin Potatoes w/Parsley & Butter

Garlic Roasted Red Skin Mashed Potatoes

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

Herbed Wild Rice

Herbed Confetti Orzo

White Cheddar Mashed Potatoes

Choice of One Vegetable Selection

Fresh Steamed Green Beans Tossed w/ Sesame Seeds

Lemon Pepper Asparagus (*additional \$1.50 per guest*)

Broccoli with Caraway Butter

Fresh Cut Vegetable Medley

Choice of One Salad Selection

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

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

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

Harvest Salad: Varietal Field Greens, Figs, Pepitas, Craisins, Aged Bleu Cheese w/Apple Cider Vinaigrette and Buttermilk Ranch Dressing

Burst of Citrus Salad: Varietal Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins and Toasted Almonds w/Orange Vinaigrette and Raspberry Vinaigrette

Fresh Baked Dinner Rolls & Butter

The above menu will be served on Elegant Masterpiece Disposable Dinner Plates, Linen Napkins & Stainless Flatware

Dinner Price for Silver Package is \$26.95 per person

Gold Menu Selections:

Passed Hors D'oeuvres Selections

Spinach & Artichoke Tartlets
Buffalo Chicken Wontons
Petit Twice Baked Potatoes
Cocktail Napkins

Dinner Selections – Gold – Choice of One Carving Selection & One Poultry Selections

Carving Selections

Carved Prime Rib of Beef w/Au Hus & Horseradish Sauce (*additional 3.95 per guest*)
Oven Roasted Turkey Breast
Bacon Wrapped Pork Loin w/ Bourbon BBQ Sauce

Poultry Selection

Chicken Florentine w/Red Pepper Cream Sauce
Chicken Breast w/Chardonnay Butter Cream Sauce
Chicken Breast Topped with Boursin Cheese, Roasted Red Pepper and Basil
Mango Glazed Chicken Breast w/Fresh Mango Salsa

Choice of One Starch Selection

Red Skin Potatoes w/Parsley & Butter
Garlic Roasted Red Skin Mashed Potatoes
Stacked Au Gratin Potatoes w/Sun Dried Tomatoes & Braised Kale
Herbed Wild Rice
Herbed Confetti Orzo
White Cheddar Mashed Potatoes

Choice of One Vegetable Selection

Fresh Steamed Green Beans Tossed w/ Sesame Seeds
Lemon Pepper Asparagus (*additional \$1.50 per guest*)
Broccoli with Caraway Butter
Fresh Cut Vegetable Medley

Choice of One Salad Selection

House Tossed Salad: Mixed Greens, Carrots, garnished w/Tomatoes, Cucumber Slices & Croutons w/Buttermilk Ranch and Balsamic Vinaigrette Dressing
Field Green Delight: Varietal Field Greens dressed with Toasted Sunflower Seeds, Mandarin Oranges and Aged Bleu Cheese w/Selection of Balsamic Vinaigrette and Creamy Buttermilk Ranch

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

Harvest Salad: Varietal Field Greens, Figs, Pepitas, Craisins, Aged Bleu Cheese w/Apple Cider Vinaigrette and Buttermilk Ranch Dressing

Burst of Citrus Salad: Varietal Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins and Toasted Almonds w/Orange Vinaigrette and Raspberry Vinaigrette

Fresh Baked Dinner Rolls & Butter

The above menu will be served on Elegant Masterpiece Disposable Dinner Plates, Linen Napkins & Stainless Flatware

Dinner Price for Gold Package is \$29.95 per person

Platinum Menu Selections:

Hors d'oeuvres Selections

Sweet Potato Avocado Bites – Passed

Chicken Artichoke Phyllo Cups – Passed

Hand Cut Homemade Tortilla Chips w/Black Bean Salsa and Tomato Bruschetta

Elegant Masterpiece Hors D'oeuvre Plates, Cocktail Napkins, Forks & Fringed Toothpicks

Dinner Selections – Platinum – Choice of one Beef Selection & one Poultry Selection

Beef Selection

Seasoned & Roasted Beef Tenderloin

Beef Short Ribs w/Blueberry Demi Glace

Poultry Selection

Chicken Florentine w/Red Pepper Cream Sauce

Chicken Breast w/Chardonnay Butter Cream Sauce

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

Mango Glazed Chicken Breast w/Fresh Mango Salsa

Choice of One Starch Selection

Red Skin Potatoes w/Parsley & Butter

Garlic Roasted Red Skin Mashed Potatoes

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

Herbed Wild Rice

Herbed Confetti Orzo

White Cheddar Mashed Potatoes

Choice of One Vegetable Selection

Fresh Steamed Green Beans Tossed w/ Sesame Seeds

Lemon Pepper Asparagus (*additional \$1.50 per person*)

Broccoli with Caraway Butter

Fresh Cut Vegetable Medley

Choice of One Salad Selection

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

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

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

Harvest Salad: Varietal Field Greens, Figs, Pepitas, Craisins, Aged Bleu Cheese w/Apple Cider Vinaigrette and Buttermilk Ranch Dressing

Burst of Citrus Salad: Varietal Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins and Toasted Almonds w/Orange Vinaigrette and Raspberry Vinaigrette
Fresh Baked Dinner Rolls & Butter

The above menu will be served on Elegant Masterpiece Disposable Dinner Plates, Linen Napkins & Stainless Flatware

Dinner Price for Platinum Package is \$38.95 per person

A la Carte Hors D'oeuvres Selections

Please inquire with our Sales Team.

Pig Roast/Any Occasion Grill Out

PIG ROAST

(Min. 75 People)

**Pig Roast w/Side Selections (listed below) from Any Occasion Grill Out
\$25.95 per person**

Grilling Fee – \$125.00.

\$500.00 Non-Refundable Deposit when Reserving a Pig Roast or Grill Out

ANY OCCASION GRILL OUT

*1/4 lb. Hamburgers, Black Bean Burgers or Impossible Burgers, Hot Dogs, Brats, & Metts
See Side Selections Listed Below*

Additions

Marinated Grilled Chicken Breast
(Additional \$3.00 per person)

No. People Price

50-99 \$20.95 per person

100-149 \$19.95 per person

150 + \$18.95 per person

Side Selections

(Choice of Four)

Mustard Potato Salad

Red Skin Potato Salad

German Potato Salad

Macaroni & Cheese

Baked Beans

Deviled Eggs

Homemade Macaroni Salad

Saratoga Chips w/ Homemade BBQ Sauce
Cole Slaw
Corn on the Cob

Included Relish Tray:

Dill & Sweet Pickles and Olives
Round and Hot Dog Buns
Mustard, Mayonnaise, Horseradish, Pickle Relish and Ketchup. Sliced Tomatoes, Red Sweet Onions, Leaf Lettuce, Dill Pickle Slices and American Cheese

Elegant Masterpiece Disposable Dinnerware, Stainless Flatware & Linen Napkins

Pig Roast/Special Occasion Grill Out

PIG ROAST

(Min. 75 People)

Pig Roast w/Side Selections (listed below) from Special Occasion Grill Out
\$27.95 per person

Grilling Fee – \$125.00

\$500.00 Non-Refundable Deposit when Reserving a Pig Roast or Grill Out

Special Occasion Grill Out

Filet Mignon 6-8 oz.

\$32.95 per person

Beef Tenderloin Shish-Ka-Bob

\$25.95 per person

BBQ Baby Loin Back Pork Ribs

\$23.95 per person

Amish Chick Breast Shish-Ka-Bob

\$23.95 per person

Blackened Salmon Fillet

\$21.95 per person

Marinated Boneless Chicken Breast

\$19.95 per person

Choice of One Starch Selection

Red Skin Potatoes w/Parsley & Butter

Garlic Roasted Red Skin Mashed Potatoes

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

Herbed Wild Rice

Herbed Confetti Orzo

White Cheddar Mashed Potatoes

Choice of One Vegetable Selection

Fresh Steamed Green Beans Tossed w/ Sesame Seeds
Lemon Pepper Asparagus (*additional \$1.50 per person*)
Broccoli with Caraway Butter
Fresh Cut Vegetable Medley

Choice of One Salad Selection

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

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

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

Harvest Salad: Varietal Field Greens, Figs, Pepitas, Craisins, Aged Bleu Cheese w/Apple Cider Vinaigrette and
Buttermilk Ranch Dressing

Burst of Citrus Salad: Varietal Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins and
Toasted Almonds w/Orange Vinaigrette and Raspberry Vinaigrette
Fresh Baked Dinner Rolls & Butter

Elegant Masterpiece Disposable Dinnerware, Stainless Flatware & Linen Napkins

Vonderhaar's Catering

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