



VONDERHAAR'S *Catering*

Vonderhaar's Catering has been privileged to serve the Greater Cincinnati area for over 52 years and we embrace the opportunity to be a preferred Caterer at the Little Miami Brewing Company Event Center. Vonderhaar's features a culinary and event planning team with hundreds of years of experience. There is no culinary challenge we haven't either experienced or are unwilling to tackle. Paired with our event planning and service staff, whose attention to detail is unequalled in this region, Vonderhaar's offers the perfect combination of exceptional service and delicious, creative culinary offerings. We offer a variety of menus and packages to suit many needs, but also enjoy creating specialty menus for clients who are looking for something customized.

Our creativity, flexibility and talents make us the right caterer for any occasion. Vonderhaar's is proud to bring our knowledge and experience to every job we do, allowing you to confidently relax and be a guest at your own event.

All menus are priced per guest. Staff service fees will apply and are priced based on staffing needs to meet your menu and equipment selections. Event details will be discussed during your private consultation with your personalized sales associate. Thank you for considering Vonderhaar's Catering. We look forward to meeting you soon and planning your event with you.

Don Vonderhaar

*Vonderhaar's Catering
Corporate and Social Menus*

Breakfast

Menu I \$13.95 per person

Sliced Seasonal Fruit Cream Cheese Dip
Fresh Baked Granola Bars
Assorted Breakfast Breads
Fresh Baked Cinnamon Rolls Icing
Yogurt Granola Topping

Menu II \$14.95 per person

English Muffin Breakfast Sandwiches Egg, Cheese, Bacon OR Sausage
Seasoned Breakfast Potatoes OR French Toast Casserole Maple Syrup
Assorted Breakfast Breads
Fresh Fruit Salad

Menu III \$16.95 per person

Fluffy Scrambled Eggs OR Scrambled Egg and Cheddar Cheese Casserole
Choice of Two Protein Selections Crisp Bacon, Ham, Homemade Goetta OR Sausage
Seasoned Breakfast Potatoes
Breakfast Breads
Fresh Fruit Salad

Please Inquire about our Chef Attended Made to Order Stations to Compliment the above Menus

Pancake Bar Variety of Toppings – additional \$4.95 per person

French Toast Station Variety of Toppings – additional \$5.95 per person

Omelet Station Variety of Toppings- additional \$7.95 per person

Each Menu includes Upscale Disposable Plates, Flatware and Napkins

Breakfast Beverage Selections

Orange Juice

Cranberry Juice

Apple Juice

Regular Coffee

Decaffeinated Coffee

Disposable Coffee Cups, Creamer, Sugar and Sweetener

Bottled Water

Additional \$3.95 per person

Lunch Menus

Cincinnati Style BBQ \$18.95 per person

Choice of Two Meat Selections Pulled Seasoned Pork, Pulled Seasoned Beef OR Pulled Rotisserie Seasoned Chicken

Vonderhaar's Signature BBQ Sauces "LMBC Smoke on the Water" BBQ Sauce & Carolina BBQ Sauce

Saratoga Chips, Citrus Kale Slaw, Hot Baked Beans, White Cheddar Cavatappi Macaroni & Cheese, Petite Bakery Buns

South of the Boarder Mexican Fiesta \$18.95 per person

Shredded Barbacoa Beef and Shredded Mexican Chicken

Tortillas to Build Your Own Burritos or Create Your Own Burrito Bowl

Shredded Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Guacamole, Sliced Jalapeno Peppers, Salsa, Sour Cream, Fiesta Style Rice, Mexican Black Beans, Grilled Peppers & Onions

Gourmet Homemade Tortilla Chips and Salsa

Pasta Menu Offerings prices range from \$16.95 - \$22.95 per person

Include Warm Garlic Bread Sticks and Choice of Salad Selection Below

Linguini with Spicy Tomato Beer Sauce Italian Seared Chicken Breast, Sundried Tomatoes, Capers, Chilies, Olives, Tomatoes, LMBC Dark Beer, Shredded Parmesan

Cavatappi Cajun Alfredo Seasoned Prawns OR Strips of Beef Tenderloin

Mediterranean Penne Seared Salmon Filet OR Diver Scallops (additional \$5.50), Garlic, Tomatoes, Artichokes, Black Olives, Fresh Herbs, Olive Oil, Lemon Juice, Feta

Chicken Pasta San Pablo Herb Grilled Chicken, Cheesy Tomato Alfredo, Spices, Scallions, Colby Jack Cheese

Pasta Bake Meatballs OR Italian Sausage Slices, Marinara, Mozzarella,

Choice of One Salad Selection

Italian Salad Varietal Field Greens, Julienne Red Onion, Cherry Tomatoes, Sliced Black Olives, Pepperoncini Peppers, Italian Bread Crumbs, Italian Dressing

Caesar Salad Crisp Romaine, Tomatoes, Sweet Red Onions, Crouton Crisp, Shaved Parmesan, Caesar Dressing

Each Menu includes Upscale Disposable Plates, Flatware and Napkins

Lunch Menus Continued

Hand Crafted Boar's Head Meat Gourmet Sandwiches \$17.95 per person

Choice of three Sandwich Options

Not Another Club Flaky Buttered Croissant, All-Natural Turkey, House Maple Espresso Bacon, White Cheddar Cheese, Tomatoes, Greens, Red Pepper Aioli

Sunflower Chicken Salad Flaky Buttered Croissant, Red Leaf Lettuce

Growler Pretzel Bun, Old Fashioned Ham, Amish Swiss Cheese, Leaf Lettuce, Vine Ripened Tomatoes, Honey Dijon Dressing

Vonderhaar's LMBC Dagwood Sub Roll, Old Fashioned Ham, Genoa Salami, Pepperoni, Provolone Cheese, Vine Ripened Tomatoes, Greens, Italian Seasoning, Italian Dressing

Grilled Caesar Chicken Wrap Fresh Tortilla, Sliced Grilled Chicken Breast, Greens, Parmesan, Caesar Dressing

Ratatouille Wrap Fresh Tortilla, Greens, Zucchini, Yellow Squash, Red Onion, Red Pepper, Cherry Tomatoes, Mozzarella Cheese, Sun-Dried Tomato Vinaigrette Spread

Side Items Choice of Three

Garden Pasta Salad

Baked Potato Pasta Salad

Hot Macaroni & Cheese

Vegetable Crudités Creamy Parmesan Pesto Dip

Fresh Cut Seasonal Fruit Salad

Saratoga Chips

Tossed House Salad Choice of Two Dressings (additional \$3.00)

Each Menu includes Upscale Disposable Plates, Flatware and Napkins

"LMBC" Boxed Lunch \$16.95 per person

The Brew Master Salt and Pepper Bun, Thinly Sliced Tenderloin, Havarti Cheese, Greens, Horseradish Aioli

The Porkopolis Pretzel Bun, Thinly Sliced Pork and "Smoke on the Water" BBQ Sauce

Not Another Club Flaky Buttered Croissant, All-Natural Turkey, House Maple Espresso Bacon, White Cheddar Cheese, Tomatoes, Greens, Red Pepper Aioli

The Growler Pretzel Bun, Old Fashioned Ham, Amish Swiss Cheese, Leaf Lettuce, Vine Ripened Tomatoes, Honey Dijon Dressing

Vonderhaar's LMBC Dagwood Sub Roll, Old Fashioned Ham, Genoa Salami, Pepperoni, Provolone Cheese, Vine Ripened Tomatoes, Greens, Italian Seasoning, Italian Dressing

LMBC Bird Oven Roasted Turkey Breast, Provolone Cheese, Greens, Cranberry Mayonnaise

Ratatouille Wrap Fresh Tortilla, Greens, Zucchini, Yellow Squash, Red Onion, Red Pepper, Cherry Tomatoes, Mozzarella Cheese, Sun-Dried Tomato Vinaigrette Spread

Box Lunch Includes

Fresh Seasonal Fruit Salad, Garden Pasta Salad and Bagged Snack

Fresh Baked Cookie

**Homemade Saratoga Chips to replace Bagged Snack (additional \$1.00)*

Soup & Salad Lunch

Camargo Buffet \$18.95 per person

One Signature Salad Selection

Salmon Fillet, Seared Chicken Breast OR Sliced Beef Tenderloin (For two options add \$5.95 pp)

Fresh Cut Fruit Display

Two Homemade Soup Selections

Petite Croissants & Butter

Homemade Soup Selections with crackers

Vegetarian Vegetable, Chicken Noodle, Creamy Chicken w/Rice, Broccoli Cheddar, Chicken Tortilla w/Tortilla Strips

Chili w/Beans Sour Cream, Shredded Cheddar Cheese, Onions, Hot Sauce (*additional \$3.95*)

Each Menu includes Upscale Disposable Plates, Flatware and Napkins. Bowls and Spoons added when Homemade Soup added to your order.

Signature Salads Selections

LITTLE MIAMI BREWING COMPANY SALAD

Field Greens, Red and Gold Beets, Salted Pistachios, Dried Cherries, Boursin Cheese, Champagne Vinaigrette

LMBC LAGER SALAD

Romaine Tossed with Mixed Greens, Dressed with Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Shaved Parmesan, Pretzel Croutons, Lager Vinaigrette

THE MILFORD SALAD

Arugula, Romaine, White Wine Poached Pears, Crispy Pork Belly, Toasted Walnuts, White Balsamic Vinaigrette

FOUR SEASON SALAD

Field Greens, Toasted Pecans, Roasted Tomatoes, Feta Cheese, Roasted Shallots, Sun Dried Tomato Vinaigrette

BREWMASTER HARVEST SALAD

Field Greens, Figs, Pepitas, Craisins, Aged Bleu Cheese, Apple Cider Vinaigrette

Snack Selections

Select Four Menu Items - \$8.95 per person

Select Two Menu Items - \$4.95 per person

Gourmet Trail Mix

Assorted Bag Snacks, Mixed Nuts

Fresh Baked Granola Bars

Fresh Baked Assorted Cookies

Caramel Popcorn Nuts, White Chocolate Chips, Dark Chocolate Chips

Flavored Gourmet Popcorn Cheddar Cheese, White Cheddar Cheese OR Caramel

Hickory Seasoned OR Traditional Saratoga Chips "Smoke on the Water" BBQ Sauce

Sliced Variety of Cheeses and Cured Meats Gourmet Crackers

Vegetable Crudité Parmesan Pesto Ranch Dip

Individual Cups of Vegetables Hummus OR Sour Cream Ranch Dip

Individual Servings of Layered Mexican Dip Homemade Tortilla Chips

Sliced Fresh Fruit Display Cream Cheese Dip

Homemade Dessert Selections

Brownies, Dessert Bars and Tarts \$3.00 each

Chocolate Fudge Brownies "Earth Cookie" Chantilly

Salted Caramel Brownie

Brookie Brownies

Lemon Curd Tarts Fresh Berries

Pecan Pie Bars "Earth Cookie" Chantilly

Cheesecake Bars \$3.00 each

Oreo Cheesecake Bars

Key Lime Cheesecake Bars

Raspberry Swirl Cheesecake Bars

Chocolate Chip Cheesecake Bars

Cupcakes and Cakes \$2.50 each

Petite Chocolate Lava Cake "Peace Frog" Dessert Glaze (additional \$2.00 per cake)

Carrot Cake Truffle Balls

Variety of Flavored Cake Pops

Variety of Petite Cupcake Selections

Cookies \$14.95 per dozen

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Macadamia Nut, Sugar

Each Menu includes Upscale Disposable Plates, Flatware and Napkins