

# Cooper Creek Event Center

[Cooper Creek – Located in Blue Ash, OH | www.CooperCreekBlueAsh.com](http://www.CooperCreekBlueAsh.com)

*Vonderhaar's Catering has been privileged to serve the Greater Cincinnati area for over 50 years. Vonderhaar's features a culinary and event planning team with hundreds of years of experience. There is no culinary challenge we haven't either seen 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 standard menus and packages to suit many needs, but also enjoy creating specialty menus for clients who are looking for something customized. As you will find here in our menu, we offer Plated, Buffet and Stationed offerings. 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 thus allowing you to confidently relax and be a guest at your own event.*

## Cooper Creek Wedding Reception & Social Dinner Menu

### Hors d' oeuvres

*(Priced per 50 pieces/servings when ordered a la carte)*

*Items suitable to be Butler Passed*

#### **Crab Cakes**

w/Chili Mayonnaise

\$200

#### **Buffalo Chicken Wonton Cups**

w/Bleu Cheese Dressing

\$175

#### **Stuffed Mushroom Bruschetta**

\$125

#### **Stuffed Mushroom**

w/Sun Dried Tomatoes and Fresh Herbs

\$125

#### **Stuffed Mushrooms**

w/Choice of Boursin Cheese or Spinach Artichoke

\$175

**Bacon Wrapped Scallops**

w/Choice of Sweet Tomato BBQ Glaze or Maple Glaze  
\$200

**Bacon Wrapped Potato Barrel**

w/Six Pepper Cheese Sauce Blend  
\$175

**Bacon Wrapped Chicken Medallions**

\$175

**Brown Sugar Bacon Wrapped Pineapple Bites**

\$150

**Seared Scallop**

w/Sriracha Drizzle  
\$150

**Almond Crusted Chicken Bites**

w/ Honey Dijon Drizzle  
\$150

**Yukon Gold Potato Slice**

w/Caramelized Onions and Marinated Flank Steak  
\$150

**Chicken Artichoke Phyllo Bites**

\$175

**Coconut Shrimp**

w/Sweet Chili Sauce  
\$200

**Tortilla Crusted Shrimp**

w/Southwest Cocktail Sauce  
\$200

**Petit Tacos**

w/Choice of Barbacoa, Carnitas, Pollo or Vegetarian Selection  
\$150

**Short Rib & Fontina Crostini**

w/Gremolata  
\$150

**Spicy Plum Meatballs**

w/Sesame Seed & Green Onion Garnish

\$100

**Petite Twice Baked Potatoes**

\$175

**Grilled Cheese Bites**

w/Sun Dried Tomato Relish

\$150

**Roasted Corn & Edamame Quesadilla**

\$150

**Fried Ravioli**

w/Parmesan Garnish and Marinara Dipping Sauce

\$150

*Items suitable to be Displayed at Stations*

**Coconut Chicken Satays**

w/Sweet and Sour Sauce

\$200

**Pecan Chicken Strips**

w/Dijon Mustard Dipping Sauce

\$125

**Meatballs**

w/Choice of BBQ, Marinara or Spicy Plum Sauce

\$100

**Buffalo Chicken Dip**

w/Homemade Tortilla Chips

\$150

**Hors d' oeuvres**

*(Priced per 50 pieces/servings when ordered a la carte)*

*Items suitable to be Butler Passed*

**Sweet Potato and Avocado Bites**

\$125

**Thai Chicken Salad Wonton Cup**

w/Peanut Sauce Drizzle

\$150

**Brie Tartlet Phyllo Cups**

w/Brie and Grilled Peaches w/Balsamic Drizzle

\$150

**Rosti Potatoes**

w/Horseradish Apple and Smoked Pork

\$150

**Jerk Chicken with Mango Chutney**

on a Sweet Potato Pancake

\$175

**Caprese Phyllo Cups**

Drizzled w/Balsamic Glaze

\$150

**Ahi Tuna Wonton Crisp**

w/Avocado Relish and Wasabi Cream Sauce

\$175

**Thai Shrimp Shooter**

\$200

**Jumbo Shrimp Shooter**

\$200

**Smoked Paprika and Garlic Shrimp Wonton Cup**

w/Avocado Corn Relish

\$250

**Ramen Lettuce Cups**

w/Thai Chicken, Noodles and Rice Nori Crumble

\$150

**Spicy BBQ Bacon Deviled Eggs**

\$75

**Tomato Bruschetta Phyllo Cups**

w/Red Pepper and Mozzarella

\$125

*Items suitable to be Displayed at Stations*

**Charcuterie Board**

*(Variety of Cured Meats, International & Domestic Cheeses, Olives, Fig Spread, Dried Apricots, Grapes and Berries)* served with Gourmet Crackers

\$400

**Gourmet Natural Cheese Board**

*(Variety of International & Domestic Cheeses, Grapes and Berries)* served with Gourmet Crackers

\$200

**Sliced Domestic Cheese & Pepperoni Display**

with Gourmet Crackers

\$150

**Brie Cheese Wheel**

Topped w/Caramel, Diced Apples, Crushed Pecans and Craisins and served with Gourmet Crackers

\$150

**Smoked Salmon Display**

\$175

**Fruit Display**

w/Cream Cheese Dip

\$150

**Vegetable Crudité Basket**

w/ Parmesan Pesto Dip

\$150

**Grilled Marinated Vegetable Platter**

\$200

**Tapenade Bar**

Variety of Homemade Cut Tortilla Chips, Served with Red Pepper Hummus, Philly Chicken Tapenade and Black Bean Salsa

\$3.00 *per person*

# Plated Dinner

*Dinner Menus include a selection of four hors d'oeuvres, double entree selection, a starch and vegetable selection, choice of one signature salad and dinner rolls/bread and butter presentations.*

*Customized Pricing Available Upon Inquiry, Market Pricing Varies at this Time*

## Beef Selection

### Braised Beef Short Ribs

### Seasoned Beef Tenderloin

### Filet Mignon

**Choice of one of the following:** *Bourbon Mushroom Cream Sauce, Diablo Sauce, Cabernet Peppercorn Demi Glace, Steak Diane Sauce, Béarnaise Sauce, Bordelaise Reduction, Red Wine or Blueberry Demi Glace*

**Compound Butter offerings for Filet Mignon:** *Compound Blue Cheese Bacon Butter, Compound Garlic and Herb Butter or Apricot Jalapeno Butter*

**Beef Oscar** (additional \$4.00 per person)

## Seafood Selection

**Grouper** with Champagne Citrus Beurre Blanc

**Salmon Fillet** Pan seared with choice of Teriyaki Glaze, Pineapple Pico De Gallo or Cucumber Dill Relish

**Mahi Mahi** Grilled and topped with Parmesan Pesto and Shaved Parmesan

**Shrimp Scampi with Herb Pasta** Jumbo Tiger Shrimp in a Garlic Lemon Butter Sauce Tossed with Fresh Herbs

**Pepper Seared Tuna Fillet** with an Avocado Relish and Wasabi Cream Drizzle

**Lobster Tail** (Market Price)

## Poultry Selection

\$36.95 *per person*

**Breast of Chicken with Roasted Garlic & Tomato** with a Chardonnay Butter Cream Sauce

**Breast of Chicken Florentine** Stuffed with Ricotta & Spinach with a Red Pepper Cream Sauce

**Breast of Chicken with Boursin Cheese** topped with Roasted Red Pepper and Basil

**Breast of Chicken Caprese** topped w/Fresh Mozzarella, Basil, Tomato, Olive Oil and Fresh Herbs

with choice of Queso Blanco, Boursin Cream Sauce or Mushroom Asiago

**Breast of Chicken with Pancetta and Three Cheese Cream Sauce**

**Breast of Chicken with Fire Roasted Pineapple & Melon Salsa**

## Pork Selection

**Orchard Pork** Stuffed Boneless Pork Chop Filled with Apples, Piemonte Rice and Celery, Drizzled with Apple Cream Sauce

**Pork Medallions** in a Rich Bourbon Mushroom Cream Sauce

## Vegetarian Selections

**Butternut Squash Stuffed Shells** with Spinach Cream Sauce

**Eggplant Parmesan** served with Chef's Choice Pasta

**Polenta Cakes** with Red Pepper Zucchini Salsa

**Stuffed Zucchini Boat** Stuffed with Mélange of Vegetables & Rice with Red Pepper Cream Sauce

**Marinated Portobello Mushroom** Stuffed with Mélange of Vegetables & Rice with Red Pepper Cream Sauce

**Stuffed Red Pepper** with Mélange of Vegetables & Rice or Lentils and topped with Red Pepper Zucchini Salsa

**Pasta Primavera** Cavatappi Tossed in Olive Oil with Garden Vegetables and Fresh Herbs

## Buffet Dinner

*Dinner Menus include a selection of four hors d'oeuvres, double entree selection, a starch and vegetable selection, choice of one signature salad and dinner rolls/bread and butter presentations.*

*Customized Pricing Available Upon Inquiry, Market Pricing Varies at this Time*

### Beef Selection

**Carved Hand Rubbed Prime Rib of Beef** with Au Jus and Horseradish Sauce

**Carved Grilled Garlic Rubbed Flank Steak** with Bourbon BBQ Sauce & Horseradish Sauce

**Carved Seasoned Roasted Beef Brisket** with Horseradish Sauce & Chef's Choice BBQ Sauce

**Braised Beef Short Ribs**

**Carved Seasoned Beef Tenderloin** (additional \$2.00 per person)

**Filet Mignon** (Additional \$3.00 per person)

**Choice of one of the following for Braised Short Ribs, Carved Tenderloin or Filet**

**Mignon:** Bourbon Mushroom Cream Sauce, Diablo Sauce, Cabernet Peppercorn Demi Glace, Steak Diane Sauce, Béarnaise Sauce, Bordelaise Reduction, Red Wine or Blueberry Demi Glace

**Compound Butter offerings for Filet Mignon:** Compound Blue Cheese Bacon Butter, Compound Garlic and Herb Butter or Apricot Jalapeno Butter

### Poultry Selection

**Breast of Chicken** with Roasted Garlic & Tomato with a Chardonnay Butter Cream Sauce

**Breast of Chicken Florentine** Stuffed with Ricotta & Spinach with a Red Pepper Cream Sauce

**Breast of Chicken** with Boursin Cheese topped with Roasted Red Pepper and Basil

**Breast of Chicken** Caprese topped w/Fresh Mozzarella, Basil, Tomato, Olive Oil and Fresh Herbs

**Breast of Chicken** with choice of Queso Blanco, Boursin Cream Sauce or Mushroom Asiago

**Breast of Chicken** with Pancetta and Three Cheese Cream Sauce

**Breast of Chicken** with Fire Roasted Pineapple & Melon Salsa

### **Seafood Selection**

**Grouper** with Champagne Citrus Beurre Blanc

**Seared Salmon** w/choice of Teriyaki Glaze, Pineapple Pico DeGallo , Bourbon Glaze or Cucumber Dill Relish

**Mahi Mahi** Grilled and topped with Parmesan Pesto and Shaved Parmesan

**Shrimp Scampi with Herb Pasta** Jumbo Tiger Shrimp in Garlic Lemon Butter Sauce w/Fresh Herbs

**Pepper Seared Tuna Fillet** with an Avocado Relish and Wasabi Cream Drizzle

**Lobster Tail** (*Market Price*)

### **Pork Selection**

**Orchard Pork** *Boneless Pork Chop Stuffed w/Apples, Piemonte Rice & Celery, Drizzled w/Apple Cream Sauce*

**Pork Medallions** in a Rich Bourbon Mushroom Cream Sauces

### **Vegetarian Selections**

**Butternut Squash Stuffed Shells** with Spinach Cream Sauce

**Eggplant Parmesan** served with Chef's Choice Pasta

**Polenta Cakes** with Red Pepper Zucchini Salsa

**Stuffed Zucchini Boat** Stuffed with Mélange of Vegetables & Rice w/Red Pepper Cream Sauce

**Marinated Portobello Mushroom** Stuffed w/Mélange of Vegetables & Rice w/Red Pepper Cream Sauce

**Stuffed Red Pepper** w/Mélange of Vegetables & Rice or Lentils & topped w/Red Pepper Zucchini Salsa

**Pasta Primavera** Cavatappi Tossed in Olive Oil with Garden Vegetables and Fresh Herbs

### **Starch Selection (Choose One)**

Garlic Red Skin Mashed Potatoes

Bleu Cheese Gourmet Macaroni & Cheese

White Cheddar Mashed Potatoes

Herbed Confetti Orzo

Oven Roasted Seasoned Red Skin Potatoes

Mashed Sweet Potatoes (*seasonal*)

Roasted Yukon Gold & Sweet Potatoes

Orzo Cruz

Oven Roasted Tri-Color Potatoes with Garlic & Herbs

Stacked Au Gratin Potatoes with Sun Dried Tomatoes & Braised Kale

### **Vegetable Selection (Choose One)**

Fresh Steamed Green Beans Tossed with Roasted Sesame Seeds

Lemon Pepper Asparagus

Grilled Seasoned Asparagus with Balsamic Glaze and Shaved Parmesan



Roasted Balsamic Brussel Sprouts with Pancetta and Shaved Parmesan  
Roasted Marinated Vegetables  
Seasoned Vegetable Medley  
Seasoned Broccoli Florets with Caraway Butter  
Key West Julienne Vegetable Blend  
Apple Cinnamon Glazed Carrots with Candied Pecans

## **Signature Salads**

SIGNATURE SALAD SELECTIONS *(Pre-Set, Served or Family Style)*

### **COOPER CREEK SALAD**

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

### **FOUR SEASON SALAD**

Field Greens, Toasted Pecans, Beets, Mandarin Oranges, Feta Cheese, Thinly Sliced Shallots with White Balsamic Vinaigrette

### **LAGER SALAD**

Varietal Field Greens tossed w/Mixed Greens dressed w/Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Pretzel Croutons and Shaved Parmesan w/Lager Vinaigrette

### **HEARTS OF HEARTS APPLE SALAD**

Hearts of Hearts with Shaved Fennel, Sliced Apples, Shaved Parmesan and Tarragon Vinaigrette

### **HARVEST SALAD**

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

### **SPINACH SALAD**

Spinach with Bacon, Tomato, Sliced Egg, Onion, Croutons with Sweet & Sour or Italian Dressing

### **BURST OF CITRUS SALAD**

Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins and Toasted Almonds with Orange Vinaigrette or Raspberry Vinaigrette

### **CAESAR SALAD**

Baby Romaine with Tomatoes, Sweet Red Onions, Crouton Crisps, Shredded Parmesan & Creamy Caesar Dressing

### **HOUSE GARDEN SALAD**

Mixed Greens, garnished with Tomatoes, Carrots, Cucumber Slices & Croutons served with Buttermilk Ranch or Italian Dressing

## Late Night Additions

*Sampling of Cincinnati Favorites*

### Gourmet Slider Bar

*\$5.00 per person*

Our Homemade Hand Pattied Ground Beef Burgers

#### **Choice of Three Styles of Sliders:**

**Texas** – Bacon, BBQ Sauce, Cheddar, Crunchy Onions

**Fiesta** – Salsa, Pepper Jack, Guacamole Spread, Fried Jalapeno

**Italian** – Spicy Marinara, Pepperoni, Mozzarella Cheese, Fresh Basil

**Hawaiian** – Grilled Pineapple, Teriyaki, Asian Slaw

**New York Deli** – Shaved Pastrami, Swiss, 1000 Island Dressing

**Cincinnati** – Goetta, Rhinegeist Mustard, Apple Caraway Kraut

*All sliders served with Homemade Saratoga Chips*

### **Skyline Chili Cheese Cones**

*\$4.95 per person*

### **LaRosa's Pizza**

*(Choice of THREE Selections)*

*\$4.95 per person*

### **Bite Sized Big Boys and Homemade Saratoga Chips**

*\$4.95 per person*

### **Three Bone Rib Sections with Montgomery Inn BBQ Sauce**

*\$6.95 per person*

### **Chips with Dip**

*\$3.95 per person*

Saratoga Chips with Sweet-n-Bold BBQ Sauce, & Servatii's Pretzel Slices with Garlic Cheese Dip & Artichoke Dip

### **Graeter's Ice Cream**

*\$5.00 per person*

Choice of Two Flavors: Black Raspberry Chip

Buckeye Blitz

Chocolate Chip Cookie Dough

Mint Chocolate Chip

Strawberry

Vanilla

Chocolate Chip

## **Dessert Selections**

### **GOURMET BROWNIES**

\$3.75 *each*

Salted Caramel Brownie

Brookie Brownie

Peanut Butter Brownie

German Chocolate Brownie

Traditional Brownie

Not a Nutter Brownie

### **CHEESECAKE & DESSERT BARS**

\$3.75 *each*

Chocolate Chip Cheesecake Bar

Cheesecake Swirl Chocolate Brownie

Keylime Cheesecake Bar

Oreo Cheesecake Bar

Carrot Cake Bar

Raspberry Cheesecake Bar

Pecan Pie Bar

Lemon Bar

### **ICE CREAM SUNDAE BAR**

Hand Dipped Old Fashioned Ice Cream with Chocolate, Strawberry and Caramel Sauce, Chopped Nuts, Whipped Cream and Cherries

\$4.95 *per person*

### **BAKERY FRESH CHEESECAKES**

Traditional Cheesecake with Raspberry or Chocolate Sauce

Turtle Cheesecake

Honey Almond

Crème Brûlée Cheesecake with Mixed Berry Garnish

\$4.95 *each*

### **BAKERY FRESH CAKES**

Carrot Cake with Cream Cheese Icing and Chopped Nuts

German Chocolate Cake with Shaved Coconut

Red Velvet Cake or Peanut Butter Cake

Tiramisu (*additional \$1.00 per slice*)

\$3.95 *each*

### **FRESH BAKED PIE SELECTIONS**

Apple or Dutch Apple Pie, Cherry Pie, Chocolate Cream Pie, Coconut Cream Pie,

Lemon Meringue Pie, Peanut Butter Cream Pie, Pecan Pie (Seasonal), Pumpkin Pie (Seasonal)

\$3.95 *each*

**Fresh Baked Assorted Cookies**

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar, Double Chocolate Chip

\$15.00 *per dozen*

Dark Chocolate Shell with Choice of Homemade Chocolate Mousse, Peanut Butter Mousse or Vanilla Custard, Garnished with Chocolate Shavings and Fresh Raspberries

\$5.95 *each*

*Staff Service Fees will apply and be discussed during your private tasting or menu consultation with one of our sales professionals.*

*Thank you for considering Vonderhaar's Catering; we look forward to working with you on planning your event.*

**Vonderhaar's Catering**

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