

Little Miami Brewing Company

www.littlemiamibrewing.com

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.

Wedding Reception & Social Dinner Menus include:

- *Complimentary Tasting for up to Four People*
- *Choice of Four Butler Passed Hors d'oeuvres from LMBC Dinner Menus; Two Hors d'oeuvres Selections for Cincinnati Style Smoked Meats Menus, Mexican Fiesta and Taste of Italy Menus*
- *Single or Double Entrée Plated Dinner, Buffet Service or Dinner Stations*
- *Vegetable, Starch, Signature Salad and Dinner Rolls or Bread*
- *Stainless Flatware, Water Goblets and Dinner Water Service*
- *China Dinnerware available for an additional \$2.00 per person*
- *Special Dietary Needs Accommodated*
- *Dedicated Event Captain, Chef and Service Staff*

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. We look forward to meeting you soon and planning your event at LMBC.

Don Vonderhaar

Hors d'oeuvres

Butler Passed Warm Hors d'oeuvres

(Price per 50 servings)

Crab Cakes Chili Aioli

\$150.00

Petit Buffalo Chicken Spring Rolls Bleu Cheese Dressing

\$150.00

Stuffed Mushrooms Choice of Boursin Cheese OR Spinach Artichoke

\$150.00

Seared Scallop Sriracha Drizzle

\$175.00

Spicy Plum Meatballs Sesame Seeds and Scallion Garnish

\$85.00

Roasted Corn & Edamame Quesadilla

\$150.00

Jalapeno Mac & Cheese Bite with Grilled Jalapeno

\$125.00

Carnitas Stuffed Potato Pepper Jack Cheese

\$125.00

Barbacoa Beef Stuffed Potato Shredded Mexican Cheese Blend

\$150.00

Beer Marinated Scallop Crispy Pork Belly, 'Smoke on the Water' BBQ Sauce

\$175.00

"Smoke on the Water" BBQ Meatball

\$95.00

Seven Spice Pork Tenderloin Apple Pancake, Fig Jam, Red Wine Apple Glaze

\$125.00

Smoke Duck and Sweet Potato Crisp Blackberry Glaze

\$150.00

Butler Passed Chilled or Room Temperature Hors d'oeuvres

"Krystal" Marinated Grilled Shrimp Fresh Basil

\$175.00

Sweet Potato and Avocado Bites

\$125.00

Prosciutto, Goat Cheese, Fig Toasted Crostini

\$135.00

Caprese Phyllo Cups Balsamic Glaze

\$125.00

Ahi Tuna Wonton Crisp Avocado Relish and Wasabi Cream Sauce

\$125.00

Spicy BBQ Bacon Deviled Eggs

\$85.00

Items suitable to be Displayed at Stations

Charcuterie Cones

\$150.00

Fresh Fruit Kabobs

\$115.00

Crudite Cups Ranch and Sour Cream Dip

\$150.00

Tapenade Sampler

\$3.50 per person

(Homemade Tortilla Chips, Red Pepper Hummus, Black Bean Salsa and Fresh Tomato Relish)

"Smoke on the Water" Basted BBQ Chicken Wings

\$125.00

Dinner Menu

Double Entrée Menu Pricing starts at \$38.95 per person

Single Entrée Menu Pricing starts at \$32.95 per person

Dinner Menus include a selection of four hors d'oeuvres, single or double entrée selection, starch selection, vegetable selection, one signature salad, dinner rolls/bread and butter.

Beef Selections

Filet Mignon

(Additional \$6.95 per person)

Bourbon Mushroom Cream Sauce, Cabernet Peppercorn Demi-Glace, Béarnaise Sauce OR Red Wine Demi-Glace

***Choice of One Compound Butter Selection:** Bleu Cheese Bacon Butter, Garlic and Herb Butter OR Apricot Jalapeño Butter

Carved Seasoned Beef Tenderloin

(Additional \$4.95 per person)

Bourbon Mushroom Cream Sauce, Cabernet Peppercorn Demi-Glace, Béarnaise Sauce OR Red Wine Demi-Glace

Braised Beef Short Ribs

(Additional \$2.95 per person)

Bourbon Mushroom Cream Sauce, Cabernet Peppercorn Demi-Glace, Béarnaise Sauce OR Red Wine Demi-Glace

Carved Seasoned Roasted Beef Brisket Chef's Choice BBQ Sauce, Horseradish Sauce

Carved Grilled Garlic Rubbed Flank Steak Bourbon BBQ Sauce, Horseradish Sauce

Poultry Selections

Seared Boursin Cheese Chicken Breast Roasted Red Pepper, Basil

Honey Beer Breast of Chicken Honey Beer Sauce

LMBC Chicken Breast Pancetta, Three Cheese Beer Sauce

Seared Breast of Chicken Queso Blanco Sauce, Boursin Cream Sauce OR Mushroom Asiago Sauce

Caribbean of Chicken Fire Roasted Pineapple and Melon Salsa

Seafood Selections

Pan Seared Crab Cake Chili Aioli

Seared Salmon Pineapple Pico De Gallo

Pepper Seared Tuna Fillet Avocado Relish and Wasabi Cream Drizzle

Pork Selections

Pork Tenderloin Medallions LMBC Apple Compote

Carved Pork Loin Basted with “Cherry Creek Wheat Gastrique”

Vegetarian Selections

Spaghetti Squash Eggplant Puttanesca

Chef's Choice Pasta Spicy Tomato Beer Sauce

Stuffed Zucchini Boat Mélange of Vegetables, Rice, Diablo Sauce

One Starch Selection

Garlic Red Skin “Smashed” Potatoes

Beer Infused Rice Pilaf

Beer Braised Kale Cannon Potatoes

Herbed Confetti Orzo

Roasted Yukon Gold & Sweet Potatoes

Stacked Au Gratin Potatoes, Sun Dried Tomatoes, Braised Kale, Queso Drizzle
(Additional \$1.75 pp)

One Vegetable Selection

Lemon Pepper Asparagus

Fire Roasted Corn

Roasted Marinated Vegetables

Parisian Green Beans

Seasoned Vegetable Medley

LMBC Beer Glazed Carrots

Roasted Beer Braised Brussel Sprouts, Bacon, Balsamic Glaze

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

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, 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, Bleu Cheese Crumbles, 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

A Cincinnati Tradition

***Cincinnati Style Smoked Meats Menu \$28.95 per person
(\$24.95 per person without hors d'oeuvres)***

CINCINNATI STYLE BBQ

MEAT SELECTIONS – Includes all three

Pulled Braised Beef

Pulled Seasoned Pork

Pulled Rotisserie Seasoned Chicken

OUR SIGNATURE BBQ SAUCE SELECTIONS

Sweet-n-Bold

Carolina Style

Montgomery Inn BBQ Sauce (additional \$0.75 per person)

Selection of Three Sides

Brisket Baked Beans

White Cheddar Cavatappi Macaroni & Cheese

Green Beans, Roasted Sesame Seeds

Marinated Vegetable Salad

Saratoga Chips

Sweet Vinegar Slaw

Creamy Cole Slaw

Fresh Cut Fruit Salad

Choice of One Salad

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, 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, Bleu Cheese Crumbles, 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

Brioche Buns

Mexican Fiesta

***A Taste from South of the Border Menu \$29.95 per person
(\$25.95 per person without hors d'oeuvres)***

MEXICAN FIESTA BAR

MEAT SELECTIONS – Includes all three

Carnitas Pork

Shredded Barbacoa Beef

Shredded Mexican Chicken

Fiesta Rice

Mexican Black Beans

Hard Taco Shells & Soft Tortillas

TOP OFF YOUR SELECTION WITH THE FOLLOWING:

Shredded Cheddar Cheese

Shredded Lettuce

Diced Tomatoes

Guacamole

Sliced Jalapeno Peppers

Salsa

Sour Cream

Julienne Grilled Peppers & Onions

Choice of One Salad

MEXICAN SALAD Mixed Greens, Cherry Tomato Halves, Red Onion, Chopped Fresh Cilantro, Fire Roasted Corn, Jicama, Crispy Tortilla Strips, Cumin Lime Dressing and Ranch Dressing

MEXICAN CHOPPED SALAD Romaine, Red Pepper, Green Bell Pepper, Red Onion, Jicama, Tomatoes, Fire Roasted Corn, Black Beans, Finely Chopped Cilantro, Zucchini, Crispy Tortilla Strips, Honey Lime Dressing

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, Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Shaved Parmesan, Pretzel Croutons, Lager Vinaigrette

Gourmet Homemade Tortilla Chips, Guacamole and Salsa

Taste of Italy

***Homemade Italian Dinner \$29.95 per person
(\$25.95 per person without hors d'oeuvres)***

Includes Warm Garlic Bread Sticks, Vegetable 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 Chicken Alfredo Shaved Parmesan

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

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

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

One Vegetable Selection

Lemon Pepper Asparagus

Italian Style Green Beans

Seasoned Vegetable Medley

Roasted Beer Braised Brussel Sprouts, Bacon, Balsamic Glaze

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

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, Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Shaved Parmesan, Pretzel Croutons, Lager Vinaigrette

Late Night Additions

Sampling of Cincinnati Favorites

Gourmet Slider Bar and Homemade Saratoga Chips
\$5.25 per person

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

Boar's Head Turkey Breast Provolone Cheese, Peppered Bacon, Garlic Aioli

Grilled Chicken BLT Havarti Cheese, Raspberry Maple Espresso Bacon, Garlic Aioli

Skyline Chili Cheese Coney Bar

\$4.95 per person

Skyline Chili, Coney Buns, Shredded Cheddar Cheese, Mustard, Onions, Hot Sauce and Crackers

Chips with Dip

\$4.45 per person

Homemade Saratoga Chips "Smoke on the Water" BBQ Sauce

Pretzel Slices LMBC Beer Cheese Dip

Homemade Tri-Color Tortilla Chips Warm Buffalo Chicken Dip and Spinach Artichoke Dip

Wedding Cake & Homemade Dessert Selections

Wedding Cakes & Homemade Desserts starting at
\$4.95 per person

Flavors – Chocolate, White Almond, Vanilla Bean, Red Velvet and Carrot

Fillings – Vanilla or Chocolate Buttercream, Peanut Butter Buttercream, Lemon Curd, Raspberry

Graeter's Ice Cream

\$5.95 per person

Choice of Three Flavors Black Raspberry Chip, Buckeye Blitz, Chocolate Chip Cookie Dough, Mint Chocolate Chip, Strawberry, Vanilla, Chocolate Chip, Cookies n Cream, Chocolate

Flaming Donut Station

\$7.95 per person

Cake Donuts, Vanilla Ice Cream, Crushed Oreos, Reese Cups, Sprinkles, Chocolate Sauce, Caramel Sauce, Raspberry Sauce, "Earth Cookie" Chantilly Cream, Cherries, Chopped Nuts

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

Key Lime Tartlets

Carrot Cake Torte Bars

S'mores Tarts

Buckeye Bars

Brownie Cookie Dough Cookie Cups

Cheesecake Bars

\$3.00 each

Oreo Cheesecake Bars

Key Lime Cheesecake Bars

Raspberry Swirl Cheesecake Bars

Chocolate Chip Cheesecake Bars

Variety of Homemade Petite Pies

\$4.95 each

Chocolate Cream, Coconut Cream, Cherry, Apple, Pumpkin, Pecan

Variety of Flavored Mousse Shooters

\$3.00 each

Cappuccino, Chocolate, Strawberry, Key Lime, Pumpkin

Cookies

\$14.95 per dozen

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

Complimentary Regular and Decaf Coffee Station included for all Wedding Receptions