

VONDERHAAR'S *Catering*

Wedding Reception Menu and Social Dinner Menu

Vonderhaar's Catering has been privileged to serve the Greater Cincinnati area for over 52 years and as a preferred Caterer for the BCDC Event Center. Vonderhaar's Catering 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.

Reception and Dinner Menu Package include the following:

- *Complimentary Tasting for up to Four People*
- *Butler Passed Hors d'oeuvres Option*
- *Single or Double Entrée Plated or Buffet Dinners accompanied with Vegetable and Starch selection, Served Signature Salad and Fresh Baked Dinner Rolls*
- *Accommodations for Dietary Needs*
- *Stainless Flatware, Linen Napkins, Water Goblets, Dinner Water Service*
- *China Dinnerware available for additional Rental Fee (\$2.00 per person)*
- *Dedicated Event Captain, Bartender, Chef and Service Staff*
- *Staff Service Fee and Bartending Fee (if applicable) Assessed and Applied per Event based on number of staff required per event and the time frame of your event*

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 event, 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 the BCDC Event Center.

Don Vonderhaar

Hors d'oeuvres

Pricing ranges from \$6.95 per person and up for three or more Passed Selections

Butler Passed Warm Hors d'oeuvres

Crab Cakes Chili Mayonnaise
Petite Buffalo Chicken Spring Rolls Bleu Cheese Dressing
Stuffed Mushrooms Choice of Boursin Cheese or Spinach Artichoke
Bacon Wrapped Scallops Choice of Sweet Tomato BBQ Glaze or Maple Glaze
Bacon Wrapped Potato Barrel Queso Blanco
Bacon Wrapped Chicken Medallions Sweet Chili Glaze
Seared Scallops Sriracha Drizzle
Almond Crusted Chicken Bites Honey Drizzle
Chicken Artichoke Phyllo Bites
Short Rib & Fontina Crostini Gremolata
Spicy Plum Meatballs Sesame Seeds, Green Onion Garnish
Grilled Cheese Bites Sun Dried Tomato Relish
Roasted Corn & Edamame Quesadilla Sour Cream Drizzle
Fried Ravioli Marinara, Parmesan Garnish

Butler Passed Chilled Hors d'oeuvres

Charcuterie Cones Crackers, Cured Meats, Select Cheeses, Berries
Prosciutto, Goat Cheese & Cream Cheese Spread, Fig Spread Crostini
Cajun Shrimp Avocado Bites
Blistered Peppers with Red Pepper Hummus
Beef Tenderloin Crostini Whipped Goat Cheese, Pesto
Grilled Shrimp Bloody Mary Cocktail Sauce
Sweet Potato and Avocado Bites
Caprese Phyllo Cups Balsamic Glaze Drizzle
Ahi Tuna Wonton Crisp Avocado Relish, Wasabi Cream Sauce
Red Pepper and Tomato Bruschetta Phyllo Cups Mozzarella
Fresh Fruit Kabobs
Vegetable Crudite Cups Sour Cream Ranch Dip
Brie Tartlet Phyllo Cups Grilled Peaches, Balsamic Glaze Drizzle

Plated Dinner Selections

(All menus are priced as single entrée plated menus. Add a second entrée for an additional 6.95 per person)

The Distillery Grand Menu

Beef \$36.95 per person

Slow Cooked Braised Short Ribs

Black Angus Filet Mignon* *Choice of Demi-Glace or Roasted Garlic Compound Butter*

Choice of one - Red Wine Demi-Glace, Mushroom Demi-Glace or Bordelaise Reduction

*Additional \$7.95 per person

Seafood \$ 38.95 per person

Stuffed Salmon Crab, Bacon and Brie Stuffing, Champagne Beurre Blanc

Crab Stuffed Shrimp Lemon Beurre Blanc, Red Pepper, Fresh Basil

Sea Bass Lemon, Parmesan Cream **Market Price**

Poultry \$28.95 per person

Chicken Breast Boursin Cheese, Roasted Red Pepper, Fresh Basil

Tuscan Chicken Roasted Garlic & Blistered Tomatoes, Creamy Spinach Cheese Sauce

Chicken Breast Seared with Pineapple Mango Salsa

Pork \$ 29.95 per person

Pork Tenderloin Medallions Bourbon Mushroom Cream Sauce, Fresh Herbs

Vegetarian/Vegan Selections \$27.95 per person

Puttanesca Tomatoes, Capers, Olives, Eggplant, Mushrooms over Linguini

Lentil Stuffed Red Pepper Red Pepper Zucchini Salsa

Mediterranean Penne Garlic, Tomatoes, Artichokes, Black Olives, Fresh Herbs, Olive Oil, Lemon Juice, Scallions

Starch Selection (Choice of One)

Roasted Tri-Color Potatoes with Garlic & Herbs White Cheddar Mashed Potatoes

Roasted Yukon Gold & Sweet Potatoes Orzo, Red & Yellow Pepper, Spinach

Stacked Au gratin Potato Sundried Tomatoes, Braised Kale, Queso

Vegetable Selection (Choice of One)

Parisian Green Beans Chef Cut Seasoned Vegetable Medley

Brussel Sprouts, Pancetta, Balsamic, Parmesan Roasted Marinated Vegetables

Roasted Whole Stem Carrots, Thyme, Basil Lemon Pepper Asparagus

THE DISTILLERY FOUR SEASON SALAD Field Greens, Toasted Pecans, Beets, Mandarin Oranges, Feta Cheese, Thinly Sliced Roasted Shallots, White Balsamic Vinaigrette

FARM TO TABLE SALAD Field Greens, Red & Gold Beets, Salted Pistachios, Dried Cherries, Boursin Cheese, Lager Vinaigrette

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

STRAWBERRY FIELD SALAD Mixed Field Greens, Berries, Candied Pecans, Mozzarella, Strawberry Balsamic Dressing

BURST OF CITRUS SALAD

Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins, Toasted Almonds, Orange Vinaigrette

Sixteen Bricks Bread/Rolls, Butter Presentations

Buffet Dinner Selections

(All menus are priced as single entrée plated menus. Add a second entrée for an additional \$6.95 per person)

Bourbon Trail Menu

Beef \$29.95 per person

Carved Smoked Beef Brisket

Carved Seasoned Beef Tenderloin (*additional 7.95 per person*)

Choice of one - Red Wine Demi-Glace, Mushroom Demi-Glace, Bordelaise Reduction

Seafood \$29.95 per person

Pan Seared Salmon Fillet Pineapple Pico De Gallo or Beurre Blanc

Grilled Mahi-Mahi Parmesan Pesto, Shaved Parmesan

Poultry \$ 28.95 per person

Stuffed Chicken Breast Feta, Spinach, Garlic White Wine Sauce

Italian Breast of Chicken Diced Pancetta, Three Cheese Cream Sauce

Chicken San Pablo Three Cheese Tomato Alfredo, Scallions, Shredded Colby Jack

Pork \$29.95 per person

Pre-Carved Pork Loin Tarragon Cream Sauce

Vegetarian/Vegan Selections \$27.95 per person

Stuffed Zucchini Boat Mélange of Vegetables & Rice, Diablo Sauce

Stuffed Mushroom Cap Melange of Vegetables, Rice, Diablo Sauce

Pasta

Pasta Primavera Cavatappi Olive Oil, Garden Vegetables, Fresh Herbs

Pasta Bake Meatballs or Italian Sausage Slices, Marinara, Parmesan

Starch Selection (Choice of One)

Garlic Red Skin Mashed Potatoes

Roasted Yukon Gold & Sweet Potatoes

Garlic & Herb Roasted Tri-Color Potatoes

Roasted Seasoned Red Skin Potatoes

Orzo, Spinach, Toasted Almonds, Hint of Balsamic

Vegetable Selection (Choice of One)

Green Beans, Roasted Sesame Seeds

Chef Cut Seasoned Vegetable Medley

Lemon Pepper Asparagus

Broccoli Florets with Caraway Butter

Roasted Carrots, Thyme, Basil

Roasted Marinated Vegetables

THE DISTILLERY FOUR SEASON SALAD Field Greens, Toasted Pecans, Beets, Mandarin Oranges, Feta Cheese, Thinly Sliced Roasted Shallots, White Balsamic Vinaigrette

FARM TO TABLE SALAD Field Greens, Red & Gold Beets, Salted Pistachios, Dried Cherries, Boursin Cheese, Lager Vinaigrette

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

BURST OF CITRUS SALAD Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins, Toasted Almonds, Orange Vinaigrette

STRAWBERRY FIELD SALAD Mixed Field Greens, Berries, Candied Pecans, Mozzarella, Strawberry Balsamic Dressing

HOUSE TOSSED SALAD Mixed Greens, Carrots, Tomatoes, Cucumbers, Croutons, Buttermilk Ranch

Sixteen Bricks Bread/Rolls, Butter Presentations

A Cincinnati Tradition

Kentucky Style Smoked Meats Menu

Smoked Pulled Meats - \$29.95 per person

MEAT SELECTIONS – Choice of Two

Pulled Braised Beef
Pulled Seasoned Pork
Pulled Rotisserie Seasoned Chicken

OUR SIGNATURE BBQ SAUCE SELECTIONS

Sweet-n-Bold
Carolina Style

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

THE DISTOLLERY FOUR SEASON SALAD Field Greens, Toasted Pecans, Beets, Mandarin Oranges, Feta Cheese, Thinly Sliced Roasted Shallots, White Balsamic Vinaigrette

FARM TO TABLE SALAD Field Greens, Red & Gold Beets, Salted Pistachios, Dried Cherries, Boursin Cheese, Lager Vinaigrette

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

BURST OF CITRUS SALAD Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins, Toasted Almonds, Orange Vinaigrette

STRAWBERRY FIELD SALAD Mixed Field Greens, Berries, Candied Pecans, Mozzarella, Strawberry Balsamic Dressing

HOUSE TOSSED SALAD Mixed Greens, Carrots, Tomatoes, Cucumbers, Croutons, Buttermilk Ranch

Sixteen Bricks Brioche Buns

Mexican Fiesta

A Taste from South of the Border

MEXICAN FIESTA BAR \$29.95 per person

MEAT SELECTIONS – *Selection of Two*

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, Fired 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

THE DISTILLERY FOUR SEASON SALAD Field Greens, Toasted Pecans, Beets, Mandarin Oranges, Feta Cheese, Thinly Sliced Roasted Shallots, White Balsamic Vinaigrette

FARM TO TABLE SALAD Field Greens, Red & Gold Beets, Salted Pistachios, Dried Cherries, Boursin Cheese, Lager Vinaigrette

HOUSE TOSSED SALAD Mixed Greens, Carrots, Tomatoes, Cucumbers, Croutons, Buttermilk Ranch

Gourmet Homemade Tortilla Chips and Salsa

Wedding Cakes and Homemade Desserts

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 Buttercream, Lemon Curd, Raspberry

Petite Desserts:

Lemon Curd Tartlets with Fresh Berry Garnish

Key Lime Tartlets

Carrot Cake Torte Bars

Cake Truffle Balls

Kentucky Derby Pie Bars

Cappuccino Mousse Shooters

Chocolate Fudge Brownies (prepared with Ghirardelli Chocolate)

Salted Caramel Brownies

Strawberry Shortcake Shooters

S'mores Tarts

Buckeye Bars

***Complimentary Regular and Decaf Coffee Station for all
Wedding Receptions***

Late Night Additions

Sampling of Cincinnati Favorites - Minimum order of 25 Guests per selection

Gourmet Hamburger Slider Bar and Homemade Saratoga Chips \$5.95 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

Cincinnati - Goetta, Rhinegeist Mustard, Apple Caraway Kraut

Bite Size "Big Boy" – Tartar Sauce, Shredded Lettuce, American Cheese, Pickle

Skyline Chili Cheese Cones \$4.95 per person

Authentic Skyline Chili, Coney Hot Dogs & Buns, Shredded Cheddar Cheese, Diced Onions, Mustard, Hot Sauce

LaRosa's Pizza \$4.95 per person

Choice of three styles of Cincinnati's very own LaRosa's Pizza, Grated Parmesan, Red Pepper Flakes

Gourmet Cheese Board (three – four cheeses) - \$8.95 per person

Variety of Brie, Smoked Cheddar, Goat, Manchego, Smoked Gouda, Bleu Cheeses
Fresh Berries, Honey, Fig Spread, Flatbread Crackers

Gourmet Popcorn, Chips & Dip \$6.95 per person

Three styles of Gourmet Popcorn, Saratoga Chips, BBQ Sauce, Servatii's Pretzel Slices, Garlic Cheese Dip, Spinach Artichoke Dip

Graeter's Ice Cream \$5.95 per person

Choice of Two Flavors: Black Raspberry Chip, Buckeye Blitz, Chocolate Chip Cookie Dough, Mint Chocolate Chip, Strawberry, Vanilla, Chocolate Chip

Ice Cream Sundae Bar \$5.95 per person

Hand Dipped Old Fashion Ice Cream with Chocolate, Strawberry & Caramel Sauce, Chopped Nuts, Sprinkles, Whipped Cream, Cherries