

# VONDERHAAR'S *Catering*

## ANY OCCASION GRILL OUT

**\$15.95pp**

(minimum of 50 guests for a grill menu)

***Grill and Propane Fee of \$150.00 added to each Grill Catering Event***

1/4 lb. Hamburgers, Black Bean Burgers

Hot Dogs, Brats & Metts

Italian Sausage with Sautéed Peppers & Onions (*additional fee per person*)

Grilled Marinated Chicken Breast (*additional fee per person*)

## ADDITIONAL VEGETARIAN OPTION

(*Grilled Marinated Portabello Mushrooms – Please inquire about pricing*)

(*Grilled Impossible Burgers – Please inquire about pricing*)

## ***SIDE ITEM SELECTIONS – Selection of THREE***

“Baked Potato” Pasta Salad (*contains Bacon*), Garden Pasta Salad,  
Red Skin Potato Salad, Macaroni & Cheese, Homestyle Baked Beans,  
Deviled Eggs, Macaroni Salad, Saratoga Chips, Cole Slaw, Fresh Fruit Salad

Sliced Tomatoes, Red Sweet Onions, Dill Pickle Slices, Leaf Lettuce, American Cheese and  
Provolone Cheese

***CONDIMENTS INCLUDED WITH ANY OCCASION GRILL OUT:***

Mustard, Mayonnaise, Horseradish, Pickle Relish, & Ketchup

Bakery Fresh Round & Hot Dog Buns

Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives

## UPSCALE GRILL OUT

**\$18.95pp**

(minimum of 50 guests for a grill menu)

***Grill and Propane Fee of \$150.00 added to each Grill Catering Event***

1/3 lb. Angus Beef Patties, Grilled Marinated Chicken Breasts, All Beef Hot Dogs

## ***SIDE ITEM SELECTIONS – Selection of THREE***

“Baked Potato” Pasta Salad (*contains Bacon*), Garden Pasta Salad,

Red Skin Potato Salad, Macaroni & Cheese, Homestyle Baked Beans,  
Deviled Eggs, Macaroni Salad, Saratoga Chips, Cole Slaw, Fresh Fruit Salad

Sliced Tomatoes, Red Sweet Onions, Dill Pickle Slices, Leaf Lettuce, American Cheese and  
Provolone Cheese

*CONDIMENTS INCLUDED WITH UPSCALE GRILL OUT:*

Mustard, Mayonnaise, Horseradish, Pickle Relish, & Ketchup  
Brioche Round Buns and Bakery Fresh Hot Dog Buns  
Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives

## **FILET MIGNON & CHICKEN BREAST SANDWICHES GRILL OUT**

### **Call for pricing**

(minimum of 50 guests for a grill menu)

***Grill and Propane Fee of \$150.00 added to each Grill Catering Event***

Filet Mignon Sandwiches and Marinated Boneless Grilled Chicken Breast Sandwiches  
Brioche Round Buns

### ***SIDE ITEM SELECTIONS – Selection of THREE***

“Baked Potato” Pasta Salad (*contains Bacon*), Garden Pasta Salad,  
Red Skin Potato Salad, Macaroni & Cheese, Homestyle Baked Beans,  
Deviled Eggs, Macaroni Salad, Saratoga Chips, Cole Slaw, Fresh Fruit Salad

Sliced Tomatoes, Red Sweet Onions, Leaf Lettuce, American Cheese and Provolone Cheese

### *CONDIMENTS INCLUDED WITH UPSCALE AND ANY OCCASION GRILL OUT MENUS:*

Sauteéd Mushrooms, Caramelized Onions, Whipped Bleu Cheese Mayonnaise, A1 Steak Sauce,  
BBQ Sauce & Honey Mustard

Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives

## **SPECIAL OCCASION GRILL OUT – *See Entrée Selections next page***

### ***SIGNATURE SALAD SELECTIONS – Choose from one of our Signature Salads***

**Farm to Table Salad** - Field Greens, Red & Gold Beets, Salted Pistachios, Dried Cherries, Feta  
Cheese w/Champagne Vinaigrette

**Mixed Field Greens Salad** - Varietal Field Greens, Toasted Sunflower Seeds, Mandarin Oranges,  
Aged Bleu Cheese w/Balsamic Vinaigrette and Buttermilk Ranch

**Lager House Salad** - Varietal Field Greens, Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower  
Seeds, Pretzel Croutons, Shaved Parmesan w/Lager Vinaigrette

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

**House Tossed Salad** - Mixed Greens, Carrots, Tomatoes, Cucumber Slices, Croutons, Buttermilk Ranch and Balsamic Vinaigrette

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

**Four Season Salad** - Field Greens, Spring Mix, Toasted Pecans, Red Beets, Mandarin Oranges, Feta Cheese, Thinly Sliced Roasted Shallots w/White Balsamic Vinaigrette

**Seasoned Choice Filet Mignon 6 oz.**

*Market Pricing*

**Seasoned Choice New York Strip Steak – 8-10 oz.**

*Market Pricing*

**Faroe Island Salmon Fillet**

**\$24.95pp**

**Marinated Boneless Chicken Breast**

**\$19.95pp**

**Smoked BBQ Baby Loin Back Ribs**

**\$24.95pp**

**Beef Tenderloin Shish-ka-bobs** *(two per person)*

*Market Pricing*

**Amish Chicken Breast Shish-ka-bobs** *(two per person)*

**\$24.95pp**

**Shrimp Shish-ka-bobs** *(two per person)*

**\$29.95pp**

**Vegetarian Shish-ka-bobs** *(two per person)*

**\$22.95pp**

***ALL SPECIAL OCCASION GRILL OUT MENUS INCLUDE:***

***STARCH SELECTIONS – Selection of ONE***

Roasted Savory Yukon Gold & Sweet Potatoes

Red Skin Potatoes w/Parsley & Butter

Garlic Red Skin Mashed Potatoes

Saratoga Chips w/Signature BBQ Sauce

White Cheddar Mac & Cheese

***VEGETABLE SELECTIONS – Selection of ONE***

Grilled Seasoned Asparagus (additional fee per person)

Roasted Marinated Vegetables (additional fee per person)

Steamed Green Beans Tossed w/ Sesame Seeds

Country Style Green Beans w/ Ham

Seasoned Vegetable Medley

Seasoned Broccoli Florets

Corn on the Cob

Fresh Baked Dinner Rolls & Butter

Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives