

VONDERHAAR'S *Catering*

All Hors D'oeuvres minimum count of 20 unless noted.

CHILLED HORS D'OEUVRES DISPLAYS AND TRAYS – *Please scroll down below for Individual Chilled and Warm Selections*

Charcuterie Board - *Minimum 15 Guests*

\$12.95 per person

(Display of Three Cured Meats and Three Gourmet Cheeses, Kalamata Olives, Pickled Cauliflower, Dried Apricots, Mixed Nuts, Fig Spread, Grape Clusters, Fresh Berries, Artisan Crackers)

Gourmet Cheese and Cured Meat Board - *Minimum 15 Guests*

\$9.95 per person

(Display of Two Cured Meats, Three Gourmet, Kalamata Olives, Pickled Cauliflower, Grape Clusters, Fresh Berries, and assorted Crackers)

Sliced Domestic Cheeses, Pepperoni, Summer Sausage, Crackers - *Minimum 15 Guests*

\$3.95 per person

Fresh Cut Fruit Display, Cream Cheese Dip - *Minimum 15 Guests*

\$3.45 per person

Fresh Cut Raw Vegetable Display, Parmesan Pesto or Buttermilk Ranch Dip - *Minimum 15 Guests*

\$3.45 per person

Tapenade Bar

\$3.45 per person

(Hand Cut Homemade Tortilla Chips with choice of two tapenades: Homemade Black Bean Salsa, Southwest Corn & Shrimp Tapenade, Red Pepper Hummus or Philly Chicken Tapenade)

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INDIVIDUAL HORS D'OEUVRES

Charcuterie Kabob
\$2.95 each

Brie Cheese, Prosciutto, Fig Spread Crostini
\$2.50 each

Jumbo Shrimp Shooters, Cocktail Sauce
\$3.00 each

Grilled Thai Shrimp and Pineapple Skewer
\$3.00 each

Raw Vegetable Crudités Cups
\$2.75 each

Fresh Berry Kabobs
\$2.50 each

Italian Steak Bruschetta
\$3.00 each

Grilled Flank Steak, Boursin Cheese Spread, Yukon Potato Slice
\$3.00 each

Beef Tenderloin Whole Grain Crostini, Red Pepper Aioli, Ratatouille Slaw
\$3.25 per person

Petite Hummus Stuffed Roasted Pepper
\$2.75 per person

Artichoke & Spinach Tartlet
\$2.25 each

Antipasto Skewers, Balsamic Drizzle
\$3.25 each

Antipasti Bites
\$3.00 each

Sweet Potato Avocado Bites
\$2.50 each

Bacon, Caramelized Onion Crostini
\$2.75 each

Roasted Garlic & Sweet Potato Crostini
\$2.75 each

Caprese Skewers, Balsamic Drizzle
\$2.50 each

Caprese Phyllo Cups, Balsamic Drizzle
\$2.50 each

Honey Lime Chicken Skewers, Avocado Cream – *Onsite Event Only*
\$2.75 each

Thai Chicken Salad Wonton Cups – *Onsite Event Only*
\$2.50 each

Yellow Fin Tuna w/Avocado Relish atop Crispy Wontons w/Wasabi Cream Sauce – *Onsite Event Only*
\$2.75 each

Baby Red Skin Potatoes Stuffed with Dill Cream Cheese
\$2.75 each

Smoked Gouda & Apple Crostini w/Honey Drizzle
\$2.50 each

Elegant Masterpiece Hors d'oeuvre Plates, Cocktail Napkins, Forks and Toothpicks
\$.95 per set

INDIVIDUAL WARM HORS D'OEUVRES SELECTIONS

Bacon Wrapped Chicken Medallions, Sweet Chili Sauce
\$3.00 each

Buffalo Chicken Wonton Cups
\$3.00 each

Buffalo Chicken Spring Rolls, Bleu Cheese Dressing
\$3.45 each

Jalapeno Mac & Cheese Bite – *Onsite Event Only*
\$2.75 each

Breaded Ravioli, Marinara Dipping Sauce
\$2.75 each

Bacon Wrapped Scallops - Maple Glaze or Sweet BBQ Glaze – *Onsite Event Only*
\$3.00 each

Sriracha Glazed Seared Scallop, Sriracha Aioli, Microgreens – *Onsite Event Only*
\$3.00 each

Petite Crab Cakes, Remoulade
\$2.75 each

Bacon Wrapped Potato Barrel, Queso Blanco
\$2.75 each

Fried Mashed Potato Balls – *Onsite Event Only*
\$2.50 each

Coconut Breaded Shrimp, Sweet Chili Sauce
\$3.00 each

Philly Cheesesteak Won Ton Cups
\$3.00 each

Parmesan Crusted Brussel Sprouts – *Onsite Event Only*
\$3.00 each

Crunchy Taco Cups
\$3.00 each

Petite Tacos – *OnSite Event Only* – (*Barbacoa, Carnitas, Chicken, or Vegetarian*)
\$3.00 each

Grilled Cheese Bites, Sun Dried Tomato Relish
\$2.50 each

Stuffed Mushrooms – *OnSite Event Only* – (*Spinach & Artichoke or Boursin Cheese*)
\$2.75 each

Vegetarian Egg Rolls, Sweet and Sour Sauce
\$2.50 each

Pepper Jack Pigs Encroute, Tequila Spiked Mustard – *Onsite Event Only*
\$2.50 each

Jumbo Chicken Wings (*Choice of Rotisserie, Buffalo, BBQ or Teriyaki Sauce*)
\$2.95 each

Cocktail Meatballs (*Choice of Spicy Plum Sauce or Sweet-n-Bold BBQ*)
\$.95 each

Skyline Coney Bite – *Onsite Event Only*
\$2.75 each

Elegant Masterpiece Hors d'oeuvre Plates, Cocktail Napkins, Forks and Toothpicks
\$.95 per set

FLATBREAD PIZZA HORS D'OEUVRES SELECTIONS

\$2.50 per serving

On-Site Event Only

(*Margherita, Traditional Pepperoni, BBQ Chicken w/Bacon, Jalapeños & Grilled Pineapple*)

GOURMET SLIDER SELECTIONS – Onsite Event Only

\$3.95 each

Our Homemade Ground Beef Burgers (*for On-Site Event Only*) prepared in the following varieties:

Texas - Bacon, BBQ Sauce, Cheddar Cheese, Crunchy Onions

Fiesta - Salsa, Pepper Jack Cheese, Guacamole Spread, Fried Jalapeño

Italian - Spicy Marinara Sauce, Pepperoni, Mozzarella Cheese, Fresh Basil

Cincinnati - Goetta, Rhinegeist Mustard, Apple Caraway, Kraut

Caprese - Smoked Fresh Mozzarella Cheese, Tomato, Fresh Basil, Bacon Aioli

Grilled Chicken Breast - Provolone, Bacon, Lettuce, Tomato

Smoked Turkey Breast, Havarti, Bacon, Garlic Aioli

VEGETARIAN OPTIONS - Impossible Burger, Sun-Dried Tomato Relish or Grilled Portobella Mushroom, Mozzarella, Fresh Basil

TRADITIONAL SLIDER SELECTIONS

\$3.45 each

Black Angus Slider, Cheddar Cheese (Ketchup & Mustard on the side)

Pulled Pork BBQ Slider

Rotisserie Chicken Breast, Provolone Cheese, BBQ Sauce

Maple Glazed Ham, Swiss Cheese, Dijon Mustard

Turkey, Havarti Cheese, Bacon, Garlic Aioli

Cheesy Meatball Sliders

Shredded Buffalo Chicken Sliders