

VONDERHAAR'S *Catering*

Whether you have interest in a Plated Meal or Buffet Dinner, customize your Elegant Dinner Menu from the menu selections below. Add an additional entrée for \$5.95 per person or vegetarian entrée for an additional \$4.95 per person.

All Entrees include choice of ONE Starch, ONE Vegetable, ONE Signature Salad and Dinner Rolls, Breads & Butter.

Plated Dinner Selections

All Menus priced per person

Beef Selections

Grilled Seasoned Filet Mignon, choice of Demi-Glace

\$37.95

Sliced Beef Tenderloin, choice of Demi-Glace

\$33.95

Braised Short Ribs, choice of Demi-Glace

\$28.95

DEMI GLACE OPTIONS: Red Wine, Cabernet Peppercorn, Italian, Blueberry, Mushroom

Poultry Selections

Chicken Breast Topped with Boursin Cheese, Roasted Red Pepper and Basil

\$23.95

Chicken Breast Stuffed with Poblano Cheese, Corn and topped with Poblano Cream

\$23.95

Mango Glazed Chicken Breast w/Fresh Mango Salsa

\$21.95

Bruschetta Breast of Chicken

\$21.95

Roasted Chicken Breast, Crispy Pancetta, Three Cheese Cream Sauce

\$23.95

Seafood Selections

Chilean Sea Bass

Market Price

Grouper w/ Champagne Citrus Beurre Blanc

\$37.95

Faroe Island Salmon Fillet w/Fresh Pineapple Cilantro Salsa

\$25.95

Crab, Bacon & Brie Stuffed Faroe Island Salmon, Lemon Beurre Blanc

\$32.95

Baked Mahi-Mahi w/Pesto & Fresh Parmesan

\$26.95

Vegetarian Selections

Pasta Puttanesca (*Tomatoes, Capers, Eggplant, Mushrooms, Olives tossed in Olive Oil over Pasta*)

***Served over Butternut Squash to accommodate Gluten Free Dietary Concerns*

Butternut Squash Ravioli w/Spinach Cream Sauce

\$23.95

Marinated Portobella Mushroom Stuffed w/Mélange of Vegetables, Rice, Diablo Sauce

\$21.95

Stuffed Zucchini Boat Stuffed w/Mélange of Vegetables and Rice w/Diablo Sauce

\$21.95

Pasta Primavera w/Julienne Vegetables & Tomato Alfredo Sauce

\$19.95

Buffet Dinner Service

All Menus priced per person

BEEF ENTREES AND CARVING SELECTIONS

Carved Seasoned & Roasted Beef Tenderloin, *Creamy Horseradish Sauce, Choice of Demi-Glace*

\$32.95

Carved Seasoned Prime Rib of Beef, *Au Jus, Creamy Horseradish Sauce*

\$29.95

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

\$24.95

Braised Short Ribs, *Choice of Demi-Glace*

\$25.95

DEMI GLACE OPTIONS: Red Wine, Cabernet Peppercorn, Blueberry, Caramelized Onion, Mushroom

POULTRY SELECTIONS

Chicken Breast Topped with Boursin Cheese, Roasted Red Pepper and Basil

\$19.95

Chicken Breast Stuffed with Poblano Cheese, Corn and topped with Poblano Cream

\$19.95

Mango Glazed Chicken Breast w/Fresh Mango Salsa

\$18.95

Chicken Breast w/Chardonnay Butter Cream Sauce

\$19.95

Bruschetta Breast of Chicken

\$18.95

Roasted Chicken Breast, Crispy Pancetta, Three Cheese Cream Sauce

\$19.95

PORK SELECTIONS

Carved Bacon Wrapped Pork Loin, Bourbon BBQ Sauce

\$23.95

Carved Seasoned Pork Tenderloin, Mango Chutney, Creamy Horseradish & Bourbon BBQ Sauce

\$22.95

Carved Garlic Herb Crusted Pork Loin, *Creamy Horseradish Sauce, Mango Chutney, Bourbon BBQ Sauce*

\$18.95

Carved Old Fashioned Baked Ham w/Brown Sugar Glaze, Dijon Mustard Sauce & Mango Chutney

\$16.95

SEAFOOD SELECTIONS

Chilean Sea Bass

Market Price

Grouper w/ Champagne Citrus Beurre Blanc

\$37.95

Faroe Island Salmon Fillet w/Fresh Pineapple Cilantro Salsa

\$21.95

Crab, Bacon & Brie Stuffed Faroe Island Salmon, Lemon Beurre Blanc

\$28.95

Baked Mahi-Mahi w/Pesto & Fresh Parmesan

\$22.95

Cajun Dusted Salmon Fillet w/Remoulade (*on the side*)

\$21.95

VEGETARIAN SELECTIONS

Butternut Squash Ravioli, Spinach Cream Sauce

\$18.95

Marinated Portobello Mushroom Stuffed w/Mélange of Vegetables and Rice w/Diablo Sauce

\$18.95

Stuffed Zucchini Boat Stuffed w/Mélange of Vegetables and Rice w/Diablo Sauce

\$18.95

Pene or Cavatappi, Sundried Tomatoes, Artichoke Hearts tossed in olive oil

\$17.95

STARCH, VEGETABLE & SIGNATURE SALAD SELECTIONS

STARCH SELECTIONS – *Selection of ONE*

Garlic Roasted Red Skin Mashed Potatoes

White Cheddar Mashed Potatoes
Quartered Oven Roasted Garlic & Herb Red Skin Potatoes
Herbed Confetti Orzo
Orzo Cruz (Chiffonade Spinach, Pine Nuts, Balsamic Glaze Drizzle
Roasted Yukon Gold & Sweet Potatoes *(Buffet Only)*
Oven Roasted Tri-Color Potatoes w/Garlic & Herbs
Stacked Au Gratin Potatoes w/Sun Dried Tomatoes & Braised Kale

VEGETABLE SELECTIONS – *Selection of ONE*

Fresh Steamed Green Beans Tossed w/Roasted Sesame Seeds
Parisian Green Beans
Lemon Pepper Asparagus – *(additional fee per person)*
Roasted Marinated Vegetables *(additional fee per person)*
Fresh Cut Seasoned Vegetable Medley
Seasoned Broccoli Florets
Roasted Carrots, Basil, Thyme *(Plated Meal Only)*

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, Balsamic Vinaigrette and Buttermilk Ranch

Lager House Salad

Field Greens, Cucumbers, Tomatoes, Cantaloupe, Sunflower Seeds, Pretzel Croutons, Parmesan w/Lager Vinaigrette

Harvest Salad

Varietal Field Greens, Figs, Pepitas, Craisins, Aged Bleu Cheese w/Apple Cider Vinaigrette

Burst of Citrus Salad

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

House Tossed Salad

Mixed Greens, Carrots, Tomatoes, Cucumber Slices, Croutons, Buttermilk Ranch and Balsamic Vinaigrette

Four Season Salad

Field Greens Toasted Pecans, Beets, Mandarin Oranges, Feta Cheese, Roasted Shallots, White Balsamic Vinaigrette

Fresh Baked Dinner Rolls & Butter

Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives