

Cooper Creek Event Center

Corporate & Social Breakfast & Lunch Menu

Vonderhaar's Catering has been privileged to serve the Greater Cincinnati area for over 50 years. Vonderhaar's features a culinary and event planning team with hundreds of years of experience. There is no culinary challenge we haven't either seen 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 standard menus and packages to suit many needs, but also enjoy creating specialty menus for clients who are looking for something customized. As you will find here in our menu, we offer Plated, Buffet and Stationed offerings. 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 thus allowing you to confidently relax and be a guest at your own event.

Breakfast

Beverages to be arranged by Cooper Creek and served by Vonderhaar's Catering

Birdie Breakfast

Sliced Seasonal Fruit with Cream Cheese Dip
Fresh Baked Granola Bars
Assorted Breakfast Breads
Fresh Baked Cinnamon Rolls with Icing
Yogurt with Granola Topping

Congressional Breakfast

Sliced Seasonal Fruit with Cream Cheese Dip
Danish & Donuts
Oatmeal with Crushed Pecans and Sliced Berries
Bagels with Cream Cheese

British Open Buffet

English Muffin Breakfast Sandwiches with Egg, Cheese, Bacon or Sausage
Seasoned Breakfast Potatoes
Assorted Breakfast Breads
Fresh Fruit Salad

Traditional Buffet

Fluffy Scrambled Eggs or Scrambled Egg & Cheddar Cheese Casserole
Crisp Bacon, Ham, Goetta or Sausage (choice of 2)
Seasoned Breakfast Potatoes
Breakfast Breads
Fresh Fruit Salad

PGA Buffet

Cinnamon Swirl French Toast and Waffles with Fruit Compote
Or
Homemade French Toast Casserole with Warm Maple Syrup, Powdered Sugar & Fresh Whipped Cream
Crispy Bacon, Ham, Goetta or Sausage (choice of 2)
Variety of Scones
Fresh Fruit Salad

Colonial Buffet

Chef Made Customized Omelets with Choice of Cheese, Savory Meats and Fresh Cut Vegetables
Seasoned Breakfast Potatoes
Bagels with Cream Cheese
Assorted Breakfast Breads
Fresh Fruit Salad

Breakfast A la Carte

Bacon & Egg White Breakfast Burrito with Cheese-

Egg & Cheese English Muffin or Croissant with choice of
Sausage, Homemade Goetta or Bacon

Turkey Sausage, Spinach and Egg White Breakfast Burrito

Vegetarian Breakfast Burrito with Grilled Vegetables, Shredded Hash Brown and Cheese

Fresh Baked Cinnamon Rolls with Icing

Assorted Danish

Assorted Donuts

Assorted Cookies

Assorted Bagged Snacks

Assorted Bagels & Cream Cheese

Energy Bars

Fresh Baked Granola Bars

Gourmet Trail Mix

Variety of Assorted Scones

Yogurt with Granola

Morning / Afternoon Snacks

Gourmet Trail Mix

Cinnamon Toasted Candied Almonds

Assorted Bag Snacks

Fresh Baked Granola Bars

Fresh Baked Assorted Cookies

Caramel Toffee Popcorn with Nuts and White and Dark Chocolate Chips

Cheese, Caramel and White Cheddar Gourmet Popcorn

Grilled Focaccia and Flatbread with Tomato Basil Bruschetta

Hickory Seasoned or Traditional Saratoga Chips with BBQ Sauce

Sliced Variety of Cheeses and Pepperoni with Gourmet Crackers

Vegetable Crudit  with Parmesan Pesto Ranch Dip

Whole Fresh Fruit or Sliced Fresh Fruit

Yogurt Cups with Granola

Mixed Nuts

Energy Bars

Apple Wedges and Bananas with Peanut Butter and Caramel Sauce

Individual Cups of Vegetables with Hummus or Ranch Dressing

Homemade Chocolate Dipped Items: Pretzels, Rice Krispies on a Stick, Nutter Butter, Oreos

Hot Lunch Buffets & Plated Meals

This package includes entrée selection(s), one signature salad, starch and vegetable, warm dinner rolls/bread and butter.

Beef Selection

Braised Beef Short Ribs

Carved Seasoned Beef Tenderloin (additional fee per person)

Filet Mignon (additional fee per person)

Choice of the following: with Choice of One Sauce: Bourbon Mushroom Cream Sauce, Diablo Sauce,

Cabernet Peppercorn Demi Glace, Steak Diane Sauce, Béarnaise Sauce, Bordelaise Reduction, Red Wine or Blueberry Demi Glace

Compound Butter for Filet Mignon: Compound Blue Cheese Bacon Butter, Compound Garlic and Herb Butter or Apricot Jalapeno Butter

Carved Hand Rubbed Prime Rib of Beef with Au Jus and Horseradish Sauce (Buffet Only)

Carved Grilled Garlic Rubbed Flank Steak with Bourbon BBQ Sauce and Horseradish Sauce (Buffet Only)

Carved Seasoned Roasted Beef Brisket with Horseradish Sauce and Chef's Choice BBQ Sauce (Buffet Only)

Poultry Selection

Breast of Chicken with Roasted Garlic & Tomato with a Chardonnay Butter Cream Sauce

Breast of Chicken Florentine Stuffed with Ricotta & Spinach with a Red Pepper Cream Sauce

Breast of Chicken with Boursin Cheese topped with Roasted Red Pepper and Basil

Breast of Chicken Caprese topped w/Fresh Mozzarella, Basil, Tomato, Olive Oil and Fresh Herbs

Breast of Chicken with choice of Queso Blanco, Boursin Cream Sauce or Mushroom Asiago

Breast of Chicken with Pancetta and Three Cheese Cream Sauce

Breast of Chicken with Fire Roasted Pineapple & Melon Salsa

Seafood Selection

Grouper with Champagne Citrus Beurre Blanc

Salmon Fillet Pan seared with choice of Teriyaki Glaze, Pineapple Pico De Gallo or Cucumber Dill Relish

Mahi Mahi Grilled and topped with Parmesan Pesto and Shaved Parmesan

Shrimp Scampi with Herb Pasta Jumbo Tiger Shrimp in a Garlic Lemon Butter Sauce Tossed with Fresh Herbs

Pepper Seared Tuna Fillet with an Avocado Relish and Wasabi Cream Drizzle

Lobster Tail (Market Price)

Pork Selection

Orchard Pork Stuffed Boneless Pork Chop Filled with Apples, Piemonte Rice and Celery, Drizzled with Apple Cream Sauce

Pork Medallions in a Rich Bourbon Mushroom Cream Sauce

Vegetarian Selections

Butternut Squash Stuffed Shells with Spinach Cream Sauce

Eggplant Parmesan served with Chef's Choice Pasta

Polenta Cakes with Red Pepper Zucchini Salsa

Stuffed Zucchini Boat Stuffed with Mélange of Vegetables & Rice with Red Pepper Cream Sauce

Marinated Portobello Mushroom Stuffed with Mélange of Vegetables & Rice with Red Pepper Cream Sauce

Stuffed Red Pepper with Mélange of Vegetables & Rice or Lentils and topped with Red Pepper Zucchini Salsa

Pasta Primavera Cavatappi Tossed in Olive Oil with Garden Vegetables and Fresh Herbs

See Page 6 For Signature Salad, Starch & Vegetable Selections

Starch Selection (Choose One)

Garlic Red Skin Mashed Potatoes

White Cheddar Mashed Potatoes

Oven Roasted Seasoned Red Skin Potatoes

Roasted Yukon Gold & Sweet Potatoes

Oven Roasted Tri-Color Potatoes with Garlic & Herbs

Stacked Au Gratin Potatoes with Sun Dried Tomatoes & Braised Kale

Bleu Cheese Gourmet Macaroni & Cheese

Herbed Confetti Orzo

Mashed Sweet Potatoes (seasonal)

Orzo Cruz

Vegetable Selection (Choose One)

Fresh Steamed Green Beans Tossed with Roasted Sesame Seeds
Lemon Pepper Asparagus
Grilled Seasoned Asparagus with Balsamic Glaze and Shaved Parmesan
Roasted Balsamic Brussel Sprouts with Pancetta and Shaved Parmesan
Roasted Marinated Vegetables
Seasoned Vegetable Medley
Seasoned Broccoli Florets with Caraway Butter
Key West Julienne Vegetable Blend
Apple Cinnamon Glazed Carrots with Candied Pecans

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

Field Greens, Red and Gold Beets, Salted Pistachios, Dried Cherries, Boursin Cheese with Champagne Vinaigrette

FOUR SEASON SALAD

Field Greens, Toasted Pecans, Beets, Mandarin Oranges, Feta Cheese, Thinly Sliced Shallots with White Balsamic Vinaigrette

LAGER SALAD

Romaine Tossed with Mixed Greens, Dressed with Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Shaved Parmesan, Pretzel Croutons & Lager Vinaigrette

HEARTS OF HEARTS APPLE SALAD

Hearts of Hearts with Shaved Fennel, Sliced Apples, Shaved Parmesan and Tarragon Vinaigrette

HARVEST SALAD

Field Greens, Figs, Pepitas, Craisins, Aged Bleu Cheese served with Apple Cider Vinaigrette

SPINACH SALAD

Spinach with Bacon, Tomato, Sliced Egg, Onion, Croutons with Sweet & Sour or Italian Dressing

BURST OF CITRUS SALAD

Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins and Toasted Almonds with Orange Vinaigrette or Raspberry Vinaigrette

CAESAR SALAD

Baby Romaine with Tomatoes, Sweet Red Onions, Crouton Crisps, Shredded Parmesan & Creamy Caesar Dressing

HOUSE GARDEN SALAD

Mixed Greens, garnished with Tomatoes, Carrots, Cucumber Slices & Croutons served with Buttermilk Ranch or Italian Dressing

Soup & Salad Lunch

Camargo Buffet

Choose one salad from our Signature Salad Selections (on page 6)

Choice of Salmon Fillet, Seared Chicken Breast or Sliced Beef Tenderloin *(For two options additional fee per person)*

Fresh Cut Fruit Display

Two Homemade Soup Selection

Fresh Baked Dinner Rolls & Butter

Triple Bogie Buffet

Egg, Tuna, and Chicken Salad

Petit Buttery Croissants and Gourmet Crackers

Selection of one of our Signature Salads (on page 6)

Seasonal Fruit Salad

One Homemade Soup Selection

Greenbriar Buffet

House Garden Salad (on Page 6) accompanied by:

Sliced Chicken Breast, Chopped Ham, Tomatoes, Onions,

Cheddar Cheese, Mushrooms, Chopped Egg & Cucumbers

Seasonal Fruit Salad

One Homemade Soup Selection

Homemade Soup Selections (customized soups available upon request)

Vegetarian Vegetable, Tomato Florentine with or without Cheese Filled Tortellini,

Chicken Noodle, Creamy Chicken w/ Rice, Broccoli Cheddar, Chicken Tortilla w/ Tortilla Strips,

Loaded Baked Potato Soup, Chili w/ Beans (Chili Option an additional fee per person to menu price listed above)

Cincinnati Style BBQ Lunch and Sandwich Lunch

Cincinnati Style BBQ

Choice of Two Meat Selections

Pulled Rotisserie Seasoned Chicken, Pulled Seasoned Pork or Pulled Seasoned Beef

Our Signature BBQ Sauces: Sweet-n-Bold, Carolina Style & Chipotle

(Montgomery Inn BBQ Sauce available for an additional fee per person)

Saratoga Chips, Creamy Cole Slaw, Hot Baked Beans, Hot Macaroni & Cheese, Bakery Fresh Round Buns

Hand Crafted Gourmet Sandwiches

Sandwiches Prepared with a choice of three sandwich options:

Not Another Club - All Natural Turkey with House Maple Espresso Bacon, White Cheddar Cheese, Tomatoes and Greens finished with Red Pepper Aioli on a Buttered Croissant

Sunflower Chicken Salad with Artisan Greens on a Buttered Croissant

The Hawaiian - Old Fashioned Ham with Amish Swiss Cheese and sliced Pineapples on Pretzel Bun with Honey Dijon Dressing

Cooper Creek Dagwood - Old Fashioned Ham, Genoa Salami, Pepperoni, Provolone Cheese, Tomatoes, Greens and Italian Seasoning, finished with Italian Dressing on a Sub Roll

MRB - Sliced Mozzarella, Tomatoes and Fresh Basil with Red Pepper Aioli on Artisan Bread

The Vegetarian - Roasted Vegetable Sandwich with Roasted Pepper Hummus on Artisan Bread

Fresh Tortilla Wrap Sandwiches

Fresh Tortillas Prepared with Sliced Oven Roasted Turkey Breast, Top Round of Beef, Old Fashion Ham, Hard Salami, Sunflower Chicken Salad or Albacore Tuna Salad (choice of two) Provolone Cheese, Lettuce and Tomatoes

Side Items (Choice of three for the Hand Crafted Gourmet Sandwich Menu and Wraps Menu)

Garden Pasta Salad

Bowtie Caesar Pasta Salad

Homemade Macaroni Salad

Red Skin Potato Salad

Baked Potato Pasta Salad

Hot Macaroni & Cheese

Vegetable Crudités with Creamy Parmesan Pesto Dip

Fresh Cut Seasonal Fruit Salad

Saratoga Chips

Tossed House Salad with Dressings – additional fee

Homemade Soup Selection – additional fee

Boxed Lunch

Pebble Beach Boxed Lunch

Choice of one with specialty condiments:

Thinly Sliced Tenderloin with Red Pepper Aioli on Salt and Pepper Bun

Thinly Sliced Pork with Peach BBQ on Pretzel Bun

Cobb Sandwich with Ham, Egg, Romaine and Avocado

MRB - Sliced Mozzarella, Tomatoes and Fresh Basil with Red Pepper Aioli on Artisan Bread

Lunch Includes:

Fresh Seasonal Fruit Salad

Garden Pasta Salad

Bagged Snack

Fresh Baked Cookie

Masters Boxed Lunch

Choice of one:

Not Another Club

The Hawaiian

Dagwood

The Vegetarian

Lunch Includes:

Fresh Seasonal Fruit Salad

Garden Pasta Salad

Bagged Snack

Fresh Baked Cookie

Spicy Brown Mustard and Mayonnaise Packets

Back Nine Classic Boxed Lunch

Choice of one:

Oven Roasted Turkey Breast, Top Round of Beef, Old Fashion Ham, Sunflower Chicken Salad

Prepared on Gourmet Rolls with Lettuce and Cheddar or Provolone Cheese

Lunch Includes:

Garden Pasta Salad

Bagged Snack

Fresh Baked Cookie

Mustard (Yellow) and Mayonnaise Packets

International Buffets

Taste of Italy

Zesty Sicilian Meat Lasagna
Vegetarian Lasagna
Italian Salad
Warm Garlic Breadsticks

Create Your Own Pasta

Penne Pasta and Tri-Color Farfalle
Meatballs
Roasted Chicken Strips
Sautéed Peppers and Mushrooms
Alfredo and Marinara Sauce
House Garden Salad
Warm Garlic Breadsticks

Mexican Fiesta

Shredded Barbacoa Beef and Shredded Mexican Chicken
Tortillas to Build Your Own Burritos or Burrito Bowl
Top off your selection with the following:
Shredded Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Guacamole, Sliced Jalapeno Peppers, Salsa, Sour Cream, Fiesta Style Rice, Mexican Black Beans, and Grilled Peppers & Onions
Gourmet Homemade Tortilla Chips and Salsa

Grande Fiesta

Seasoned Fajita Chicken Strips
Marinated Fajita Beef Strips
Peppers and Onions
Mexican Black Beans
Citrus Rice
Soft Tortilla Shells
Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Salsa
Gourmet Homemade Tortilla Chips and Salsa

Indian Cuisine

Choice of One Salad: Slaw with Cumin Lime Vinaigrette, Raita or Mango Bean Sprout Salad
Choice of Two Entrees: Chicken Tikka Masala, Chicken in Ginger Sauce, Hot & Sour Pork Curry,
Curried Shrimp Kabobs or Lentil Stuffed Peppers (Vegetarian Option)
Choice of Two Side Selections: Curried Chick Peas, Basmati Rice, Mixed Vegetable Curry,
Curried Cauliflower, Fragrant Rice, Spiced Brown Lentils & Saag Paneer, Naan & Butter

Dessert Selections

ICE CREAM SUNDAE BAR

Hand Dipped Old Fashioned Ice Cream with Chocolate, Strawberry and Caramel Sauce, Chopped Nuts, Whipped Cream and Cherries

BAKERY FRESH CHEESECAKES

Traditional Cheesecake with Raspberry or Chocolate Sauce
Turtle Cheesecake
Honey Almond
Crème Brulee Cheesecake with Mixed Berry Garnish

BAKERY FRESH CAKES

Carrot Cake with Cream Cheese Icing and Chopped Nuts
German Chocolate Cake with Shaved Coconut
Red Velvet Cake or Peanut Butter Cake
Tiramisu (*additional \$1.00 per slice*)

FRESH BAKED PIE SELECTIONS

Apple or Dutch Apple Pie, Cherry Pie, Chocolate Cream Pie, Coconut Cream Pie, Lemon Meringue Pie, Peanut Butter Cream Pie, Pecan Pie (Seasonal), Pumpkin Pie (Seasonal)

Fresh Baked Assorted Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar, Double Chocolate Chip

PETIT SELECTIONS

Chocolate Fudge Brownies
Salted Caramel Brownie
Brookie Brownies
Peanut Butter Brownies
Brownie Swirl Cheese Cake Bars: Chocolate, Raspberry, Turtle
Cheesecake Bars: Oreo Cheesecake, Key Lime, Raspberry Swirl
Dessert Bars: Carmelita, Pecan Pie, Lemon, Carrot Cake
Petit Chocolate Covered Banana Sundaes
Cupcakes: Carrot, Red Velvet, Chocolate, Pumpkin, Wedding Cake
Chocolate Covered Pretzels

Dark Chocolate Shell with Choice of Homemade Chocolate Mousse, Peanut Butter Mousse or Vanilla Custard, Garnished with Chocolate Shavings and Fresh Raspberries

Staff Service Fees will apply and be discussed during your private tasting or menu consultation with one of our sales professionals.

***Thank you for considering Vonderhaar's Catering;
we look forward to working with you on planning your event.***