

VONDERHAAR'S *Catering*

Vonderhaar's Catering has been privileged to serve the Greater Cincinnati area for over 53 years and we embrace the opportunity to be a preferred Caterer at Bel-Wood Country Club.

Vonderhaar's 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. We offer a variety of menus and packages to suit many needs, but also enjoy creating specialty menus for clients who are looking for something customized.

Wedding Reception & Social Dinner Menus include:

- *Complimentary Tasting for Four
(if booked at Bel-Wood and once initial proposal has been presented)*
- *Choice of Three Butler Passed Hors d'oeuvres*
- *Single or Double Entrée Plated Dinner, Buffet Service or Dinner Stations*
- *Vegetable, Starch, Signature Salad and Dinner Rolls or Bread*
- *Special Dietary Needs Accommodated*
- *Dedicated Event Captain, Chef and Service Staff*

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, allowing you to confidently relax and be a guest at your own event. We look forward to working with you in conjunction with the staff at Bel-Wood Country Club to plan an amazing event. You can reach our Bel-Wood Country Club liaison, Lori Haines, at our office, 513.554.1969 or cell phone, 513.218.8509; Lori.Haines@Vonderhaars.com

Don Vonderhaar

A la Carte Hors d'oeuvres Selections

Hot Selections

Short Rib and Fontina Panini
Roasted Corn and Edamame Quesadilla
Chicken Pot Pie Bites
Pecan Chicken Waffle Bites
Caramelized Onion Tartlets
Vegetarian Spring Rolls, Sweet and Sour Sauce
Crab Cakes Chili Mayonnaise
Fried Ravioli, Marinara, Parmesan
BBQ Meatball Skewer
Spinach and Artichoke Stuffed Mushrooms
Maple Glazed Bacon Wrapped Scallops
Pork Belly Pigs in a Blanket Tequila Spiked Mustard
Roasted Pork Tenderloin on Brioche Crouton, Guinness Apple Compote
Spinach and Artichoke Dip, Gourmet Tortilla Chips
Smoked Duck Sweet Potato Crisp, Blackberry Compote
Sriracha Glazed Scallops
Barbacoa Beef Stuffed Potato, Shredded Mexican Cheese Blend

Slightly Chilled/Room Temperature Selections

Antipasto Skewer, Balsamic Drizzle
Fresh Fruit Kabob
Thai Shrimp Shooter
Tomato Bruschetta
Charcuterie Cone
Petite Hummus Stuffed Roasted Pepper
Sweet Potato Avocado Bites
Caprese Skewers
Individual Fresh Vegetable Crudités with Southwest Buttermilk Ranch Dip
Individual Cheese Display Gourmet Crackers
Crab Zucchini Salad, Flatbread Triangle, Caper Remoulade
Blackened Flank Steak on Grilled Corn Bread, Red Pepper Aioli
Raspberry Brie Tartlet

*Allow us to customize a selection of hot and cold hors d'oeuvres for your
before dinner enjoyment!*

Dinner Buffet Packages

Includes a selection of the following: Entrée, Starch, One Vegetable, Salad, and Dinner Rolls

Bel-Wood Grand Menu

Black Angus Filet Mignon, Demi-Glace or Roasted Garlic and Herb Compound Butter (add \$7.95 per person)

Carved Seasoned Roasted Prime Rib of Beef, Au Jus, Horseradish Sauce (add \$ 4.95 per person)

Braised Short Ribs, Italian Demi-Glace (add \$ 4.95 per person)

Chicken Milanese, Crispy Prosciutto, Chiffonade Basil, Lemon Parmesan Cream Sauce

Stuffed Chicken, Goat Cheese, Red Peppers, Spinach, Caper Veloute

Pork Tenderloin Medallions, Bourbon Cream Sauce

Faroe Island Salmon, Lemon Buerre Blanc

Mahi Mahi, Pesto Parmesan Crust

Crab Stuffed Prawns, Tarragon Cream Sauce

Blackened Grouper Ponchatrain, Shrimp, Crab

Chilean Sea Bass, Lemon Garlic Buerre Blanc (market price)

Butternut Squash Stuffed Manicotti, Spinach Cream Sauce

Roasted Spaghetti Squash Eggplant Puttanesca (served as a plated meal for guests who require a vegetarian or gluten free option)

Signature Salad Selections:

The Bel-Wood - Arugula, Romaine, White Wine Poached Pears, Crispy Pork Belly, Toasted Walnuts, White Balsamic Vinaigrette

Spring Mix Salad - Varietal Greens, Mandarin Oranges, Sweet Red Onions, Walnuts, sliced Strawberries, Raspberry Vinaigrette Dressing

Citron Salad – Mixed Greens with Pineapples, Mandarin Oranges, Julienne Red Onion, Slivered Red Peppers, Strawberries, Toasted Coconut, Slivered Almonds, Orange Vinaigrette Dressing

Mela Verde - Apples, Dried Berries, Walnuts, Gorgonzola, Maple Balsamic Vinaigrette

Lager House Salad - Spring Mix & Romaine Lettuce, Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Pretzel Croutons, Shaved Parmesan, **Vonderhaar's special recipe lager vinaigrette dressing**

Caprese Salad - (add \$ 1.25 per person) Sliced Roma Tomatoes, Basil, Fresh Mozzarella, Grilled Asparagus Drizzled with Extra Virgin Olive Oil, Coarse Salt, Cracked Black Pepper

Starch Selections

White Cheddar Mashed Potatoes, Scallions

Tri Color Fingerling Potatoes with Roasted Tomatoes, Garlic

Oven Roasted Sweet Potatoes and Yukon Gold Potatoes

Confetti Orzo

Garlic Roasted Red Skin Mashed Potatoes

Bowtie Pasta, Blue Cheese Alfredo

Vegetable Selections

Lemon Pepper Asparagus (add \$1.95 per person)

Parisian Green Beans White Wine and Garlic Sauce)

Chef Cut Vegetable Medley

Steamed Green Beans, Roasted Sesame Seeds

Seasoned Country Style Green Beans

Roasted Carrots (Stem On), Basil and Thyme

Apple Glazed Carrots (Petite Carrots)

Balsamic Roasted Brussels Sprouts, Crispy Bacon, Parmesan Cheese

Vonderhaar's Key West Vegetable Medley (Carrots, Yellow Squash, Red Peppers and Zucchini)

Add an additional entrée for \$ 6.95

Country Club Menu

Carved Beef Brisket, House Barbecue, Horseradish Sauce (add \$ 2.95 per person)
Carved Crusted Pork Loin, Citrus Sauce
Stuffed Sicilian Chicken, Tomato Alfredo Sauce
Chicken Milanese, Crispy Prosciutto, Chiffonade Basil and Lemon Parmesan Cream Sauce
Bel-Wood Dreamland Chicken BBQ Basted Chicken, Cheddar, Ranch, Scallions
Maple Glazed Chicken, Mango Salsa
Walnut Apple Pork Brown Sugar, Cinnamon
Pasta Alfredo, Chicken or Scallops & Shrimp
Mushroom Ravioli, Pesto Cream Sauce or Tomato Coulis
Cajun Dusted Faroe Island Salmon, Remoulade Sauce
Pan Seared Crab Cake, Chili Aioli
Stuffed Portabella Mushroom Cap, Red Pepper Cream Sauce
Stuffed Zucchini Boat, Diablo Sauce

Signature Salad Selections:

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Spring Mix Salad - Varietal Greens, Mandarin Oranges, Sweet Red Onions, Walnuts, sliced Strawberries, Raspberry Vinaigrette Dressing
Citron Salad – Mixed Greens with Pineapples, Mandarin Oranges, Julienne Red Onion, Slivered Red Peppers, Strawberries, Toasted Coconut, Slivered Almonds, Orange Vinaigrette Dressing
Mela Verde - Apples, Dried Berries, Walnuts, Gorgonzola, Maple Balsamic Vinaigrette
Lager House Salad - Spring Mix & Romaine Lettuce, Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Pretzel Croutons, Shaved Parmesan, **Vonderhaar's special recipe lager vinaigrette dressing**
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Starch Selections

White Cheddar Mashed Potatoes, Scallions
Tri Color Fingerling Potatoes with Roasted Tomatoes, Garlic
Oven Roasted Sweet Potatoes and Yukon Gold Potatoes
Confetti Orzo
Garlic Roasted Red Skin Mashed Potatoes
Bowtie Pasta, Blue Cheese Alfredo

Vegetable Selections

Lemon Pepper Asparagus (add \$1.95 per person)
Parisian Green Beans White Wine and Garlic Sauce)
Chef Cut Vegetable Medley
Steamed Green Beans, Roasted Sesame Seeds
Seasoned Country Style Green Beans
Roasted Carrots (Stem On), Basil and Thyme
Apple Glazed Carrots (Petite Carrots)
Balsamic Roasted Brussels Sprouts, Crispy Bacon, Parmesan Cheese
Vonderhaar's Key West Vegetable Medley (Carrots, Yellow Squash, Red Peppers and Zucchini)

Add an additional entrée for \$ 6.95

The Morrow Menu

Teres Major Beef, Burgundy Sauce (add \$ 2.95 per person)
Breast of Chicken Caprese, Fresh Mozzarella, Basil, Tomato, Olive Oil and Fresh Herbs
Grilled Chicken Parmesan, Penne Pasta
Breast of Turkey, Marinated and Carved
Grilled Chicken, Peppers, Onions, Honey Mustard, Sweet & Sour
Honey Glazed Ham, Carved
Lemon Cod
Stir fry Vegetables, Long Grain Wild Rice
Pasta Prima Vera

Signature Salad Selections:

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Spring Mix Salad - Varietal Greens, Mandarin Oranges, Sweet Red Onions, Walnuts, sliced Strawberries, Raspberry Vinaigrette Dressing
Citron Salad – Mixed Greens with Pineapples, Mandarin Oranges, Julienne Red Onion, Slivered Red Peppers, Strawberries, Toasted Coconut, Slivered Almonds, Orange Vinaigrette Dressing
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Starch Selections

White Cheddar Mashed Potatoes, Scallions
Tri Color Fingerling Potatoes with Roasted Tomatoes, Garlic
Oven Roasted Sweet Potatoes and Yukon Gold Potatoes
Confetti Orzo
Garlic Roasted Red Skin Mashed Potatoes
Bowtie Pasta, Blue Cheese Alfredo

Vegetable Selections

Lemon Pepper Asparagus (add \$1.95 per person)
Parisian Green Beans White Wine and Garlic Sauce)
Chef Cut Vegetable Medley
Steamed Green Beans, Roasted Sesame Seeds
Seasoned Country Style Green Beans
Roasted Carrots (Stem On), Basil and Thyme
Apple Glazed Carrots (Petite Carrots)
Balsamic Roasted Brussels Sprouts, Crispy Bacon, Parmesan Cheese
Vonderhaar's Key West Vegetable Medley (Carrots, Yellow Squash, Red Peppers and Zucchini)

Add an additional entrée for \$ 6.95

Children's Menu Selections

Chicken Tenders, Macaroni & Cheese, Green Beans, Fresh Berries
Pasta and Meatballs, Green Beans, Fresh Berries