

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 Nathanael Greene Lodge. 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*
- *Choice of Four 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 are also happy to be able to provide a full array of beverage services. Vonderhaar's can handle all of your beverage needs, from basic non-alcoholic beverages to complete bar service including a full range of liquors, wines, and beers. With our extensive beverage knowledge and experience can assist you in planning an excellent beverage package featuring some of the hottest trends including craft beers, trendy wines, seltzers and signature cocktails.

A 22% service fee will be applied to all final invoices. The service charge is percentage calculated for labor for your event, equipment, administrative costs and liability insurance fees.

We look forward to working with you in conjunction with the staff at Nathanael Green Lodge to plan an amazing event. You can reach our Nathanael Greene liaison, Lori Haines, at our office, 513.554.1969 or cell phone, 513.218.8509.

Don Vonderhaar

A la Carte Hors d'oeuvres Selections

Hot Butler Passed Selections

Short Rib and Fontina Crostini
Roasted Corn and Edamame Quesadilla
Chicken Pot Pie Bites
Pecan Chicken Waffle Bites
Caramelized Onion Tartlets
Cocktail Meatballs (*Italian, Spicy Plum or Barbecue Sauce*)
Vegetarian Spring Rolls with Sweet and Sour Dipping Sauce
Crab Cakes with Chili Mayonnaise
Spinach and Artichoke Stuffed Mushrooms
Hot Pretzels with Cheddar Cheese Sauce
Maple Glazed Bacon Wrapped Scallops
Pork Belly Pigs in a Blanket with Tequila Spiked Mustard
Seared Scallop with Sriracha Drizzle
Barbacoa Beef Stuffed Potato with Shredded Mexican Cheese Blend

Chilled Butler Passed Selections

Charcuterie Skewers
Thai Shrimp Shooters
Anti Pasta Skewer
Tomato Bruschetta
Sweet Potato Avocado Bites
Caprese Skewers
Fresh Vegetable Crudités Cup with Southwest Buttermilk Ranch Dip
Fruit Kabobs
Anti-Pasta Satays with a Balsamic Drizzle
Crab Salad with Zucchini on a Flatbread Triangle with Caper Remoulade
Blackened Flank Steak on Grilled Corn Bread with Red Pepper Aioli

Dinner Buffet Packages

Includes a selection of the following:

4 Passed Hors d'oeuvres, Entrée, Starch, One Vegetable, Salad, Dinner Rolls
Entrée, Starch, One Vegetable, Salad, Dinner Rolls

Carved Selections

Seasoned Roasted Beef Tenderloin with choice of Demi Glace (additional fee per person)
Seasoned Roasted Prime Rib of Beef (additional fee per person)
with Au Jus & Horseradish Sauce
Brisket with House Barbecue and Horseradish Sauce
Jumbo Rotisserie Chicken Breast
Crusted Pork Loin with Citrus Sauce
Barbecue Pork Loin
Honey Glazed Ham
Marinated Breast of Turkey

Beef Selections

Braised Short Ribs with Italian Demi Glace (additional fee per person)
Beef Oscar – Filet with Crab Meat, Asparagus and Béarnaise Sauce (call for pricing)
Sliced Eye of Round with Onion Gravy or Burgundy Sauce

Poultry Selections

Nathanael Greene Dreamland Chicken
Stuffed Sicilian Chicken with Tomato Alfredo Sauce
Chicken Milanese with Crispy Prosciutto, Chiffonade Basil and Lemon Parmesan Cream Sauce
Classic Chicken Cordon Bleu with Creamy Sage Sauce
Maple Glazed Chicken with Mango Salsa
Stuffed Chicken with Goat Cheese, Red Peppers, Spinach and topped with Caper Veloute
Breast of Chicken Caprese topped w/Fresh Mozzarella, Basil, Tomato, Olive Oil and Fresh Herbs

Pork Selections

Walnut Apple Pork
Pork Tenderloin Medallions with Bourbon Cream Sauce (additional fee per person)

Pasta Selections

Grilled Chicken Parmesan with Penne Pasta
Pasta Alfredo with Chicken or Scallops & Shrimp
Mushroom Ravioli with Pesto Cream Sauce or Tomato Coulis

Seafood Selections

Pesto Parmesan Crusted Mahi Mahi (additional fee per person)
Cajun Dusted Salmon with Remoulade Sauce (additional fee per person)
Pan Seared Crab Cake with Chili Aioli

Vegetarian Selections

Stuffed Portabella Mushroom Cap with Diablo Sauce
Stuffed Zucchini Boat with Diablo Sauce
Teriyaki Stir Fry Vegetables over Vermicelli Noodle
Grilled Polenta Cake with Zucchini and Roasted Red Pepper Relish
Butternut Squash Stuffed Shells w/Spinach Cream Sauce

For a Double Entrée Dinner Selection additional fee to your higher priced entrée section

Signature Salad Selections:

The Nathanael Greene Salad - Arugula, Romaine, White Wine Poached Pears, Crispy Pork Belly, Toasted Walnuts, White Balsamic Vinaigrette

House Salad – Mixed Greens with Cucumbers, Tomatoes, Carrots and Radishes.
Pre-dressed with your selection of dressing: Creamy Ranch, Golden Italian, Balsamic Vinaigrette

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

Ratatouille Salad- Varietal Greens with Zucchini, Yellow Squash, Red Peppers, Sweet Red Onions, tossed with Sun Dried Tomato Basil Vinaigrette Dressing; Garnished with shredded Mozzarella Cheese and Tomatoes

Caesar Salad – Crisp Romaine with Tomatoes, Croutons, Parmesan Cheese, Creamy Caesar Dressing

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

Starch Selections

(Choice of one selection)

White Cheddar Mashed Potatoes with Scallions
Confetti Orzo
Tri Color Fingerling Potatoes with Roasted Tomatoes & Garlic
Oven Roasted Dijonaisse Potatoes
Garlic Roasted Red Skin Mashed Potatoes
White Cheddar Macaroni & Cheese Casserole

Vegetable Selections

(Choice of one selection)

Steamed Green Beans tossed with Roasted Sesame Seeds
Lemon Asparagus (**additional fee per person**)
Chef Cut Vegetable Medley
Apple Glazed Carrots
Parisian Green Beans
Vonderhaar's Key West Vegetable Medley
(Carrots, Yellow Squash, Red Peppers and Zucchini)
Balsamic Roasted Brussels Sprouts with Crispy Bacon and Parmesan Cheese
Lemon Asparagus (**additional fee per person**)
Chef Cut Vegetable Medley
Parisian Green Beans

Children's Menu Selections

Chicken Tenders, Macaroni & Cheese, Green Beans, Fresh Berries and Grapes
Spaghetti and Meatballs with Apple Sauce

That's Italian

Light Hors d'oeuvre Selection

Fresh Fruit Kabobs
Charcuterie Skewer or Anti Pasta Skewer
Caprese Phyllo Cups

Pasta Noodles

Penne
Tri Color Tortellini

Sauce Selections

Marinara Sauce & Alfredo Sauce
Pesto Cream and Fresh Tomato Coulis (in place of Alfredo and Marinara, additional **fee** pp)

Meat Selections

(Choice of two selections)
Meatballs, Julienne Grilled Chicken Breast Strips, Italian & Smoked Sausage
Add Shrimp for additional **fee** per person

Fresh Grated Parmesan Cheese

Italian Style Vegetable Blend or Italian Green Beans
Warm Garlic Bread Sticks

Salad Selection

(Choice of one selection)

Caesar Salad – Crisp Romaine with Tomatoes, Croutons, Parmesan Cheese, Creamy Caesar Dressing

House Salad – Mixed Greens with Cucumbers, Tomatoes, Carrots and Radishes.
Pre-dressed with your selection of dressing: Creamy Ranch, Golden Italian, Balsamic Vinaigrette

Italian Salad - Mixed Green, Golden Italian dressing, Seasoned Bread Crumbs,
Black Olives, Red Onions, Tomatoes, Parmesan Cheese, Pepperoncinis

South of the Border

Getting the Fiesta Started

Pork Belly Pigs in a Blanket with Tequila Spiked Mustard
Layered Taco Cup with Homemade Tortilla Chips
Ravioli Espanol with Salsa

Fiesta Salad - Mixed Greens, Fiesta Ranch, Pepper Jack Cheese, Roasted Corn, Black Beans, Julienne Onions, Candied Jalapenos Tomatoes, Fried Tortilla Strips

Create your own Burrito or 'South of the Border' Bowl

Fajita Chicken
Fajita Beef
Carnitas Pork
Sautéed Peppers and Onions
Flour Tortillas

Mexican Rice or Cilantro Lime Rice
Caribbean Black Beans or Fire Roasted Corn

Hand Cut Tri Color and Corn Tortilla Chips
Roasted Corn and Black Bean Salsa, Traditional Salsa, Salsa Verdi
Pico de Gallo
Guacamole
White Cheddar Queso

Toppings: Shredded Lettuce, Mexican Blend Shredded Cheese, Diced Tomatoes, Jalapenos, Black Olives, Onions, Chopped Cilantro

Cincinnati Style BBQ

Hors d' Oeuvres

Cured Meat and Cheese Kabobs
Fruit Kabobs
Caramelized Onion Tartlettes

Pulled Smoked Pork
Rotisserie Chicken
Braised Pulled Potroast

Brioche Buns
Citrus Kale Slaw
Hickory Saratoga Chips

Side Selections

(Choice of three selection)
Fresh Cut Fruit Salad
White Cheddar Cavatappi Macaroni and Cheese
Baked Beans
Oven Roasted Potatoes
Country Style Green Beans
Fire Roasted Corn
Marinated Vegetable Salad

Interactive Food Stations

(Available only in conjunction with standard package; not available A la Carte)

Made-to-Order Pasta Station

Bow Tie and Penne Pasta
Grilled Chicken, Sausage, Baby Shrimp, Peppers, Mushrooms, Onions, Spinach, Chopped Tomatoes, Fresh Garlic with Alfredo Sauce and Marinara Sauce

Made-to-Order Stir Fry Station

Crisp Vegetables Stir Fried to order with choice of Chicken, Shrimp or Beef tossed in with Teriyaki Glaze or Thai Peanut Sauce and served over White Rice. Accompanied by Asian Slaw or Pea Pod Salad

Mashed Potato Bar

Iain Mashed Potatoes and Sweet Mashed Potatoes
Butter, Sour Cream, Bacon Crumbles, Salsa, Mushrooms, Cheddar Cheese, Scallions,
Caramelized Onions, Candied Pecans, Marshmallows, and Raisins
Served in a Disposable Martini Glass

Gourmet Slider Station

Texas – Bacon, BBQ Sauce, Cheddar, Crunchy Onions
Fiesta – Salsa, Pepper Jack Cheese, Guacamole Spread, Fried Jalapeno
Italian – Spicy Marinara, Pepperoni, Mozzarella Cheese, Fresh Basil
Hawaiian – Grilled Pineapple, Teriyaki, Asian Slaw
(V) Garden – Grilled Polenta, Red Pepper Hummus, Smoked Provolone, Roasted Garlic Aioli (VEG)
Grilled Chicken BLT Slider

Gourmet Slider Station includes Saratoga Chips