

VONDERHAAR'S *Catering*

Cooper Creek Event Center

Corporate & Social Breakfast & Lunch Menu

Vonderhaar's Catering has been privileged to serve the Greater Cincinnati area for over 53 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 in our menu, we offer Plated, Buffet and Stationed offerings.

Corporate Breakfast and Lunch Menus include:

- Single or Double Entrée Plated Dinner or Buffet Service
- Vegetable, Starch, Signature Salad and Dinner Rolls or Bread
- Special Dietary Needs Accommodation
- Dedicated Event Captain and Service Staff
- All Menus are priced per guest and the Staff Service Fee will be discussed at your tasting or menu consultation.

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 meeting you soon and planning your event at Cooper Creek Event Center.

Don Vonderhaar

Breakfast

Classic Continental Breakfast

Assorted Donuts and Danish
Assorted Breakfast Breads and Fresh Baked Iced Cinnamon Rolls
Sliced Seasonal Fruit, Cream Cheese Dip
House-Made Trail Mix or Yogurt Parfaits

Executive Congressional Breakfast

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

British Open Buffet

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

Traditional Hot Breakfast Buffet

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

Cooper Creek Breakfast Buffet

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

Colonial Buffet

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

Beverage packages offered for additional pricing include Regular and Decaf Coffee, Hot Water, Flavored Tea Packets, Orange Juice, Cranberry Juice, Apple Juice and Water.

Breakfast A la Carte

Bacon & Egg White Breakfast Burrito with Cheese
Egg & Cheese English Muffin or Croissant with choice of Sausage, Goetta or Bacon
Turkey Sausage, Spinach and Egg White Breakfast Burrito
Vegetarian Breakfast Burrito with Grilled Vegetables and Shredded Cheese
Fresh Baked Iced Cinnamon Rolls
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 Parfait with Berries and 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 Flatbread with Tomato Basil Bruschetta
Hickory Seasoned or Traditional Saratoga Chips with BBQ Sauce
Cured Meats and Domestic Cheeses with Gourmet Crackers
Vegetable Crudit  Display with Parmesan Pesto Ranch Dip
Whole Fresh Fruit or Sliced Fresh Fruit Display
Yogurt Parfait with Berries and Granola
Mixed Nuts
Energy Bars
Apple Wedges and Bananas with Peanut Butter and Caramel Sauce

Individual Vegetable Crudite Cups with Hummus or Ranch Dip

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

Plated Lunch

Menus includes single or double entree selection, starch and vegetable selection, choice of one signature salad and dinner rolls/bread and butter presentations.

Beef Selections

Braised Beef Short Ribs

Seasoned Beef Tenderloin

Filet Mignon

Choice of one of the following: *Bourbon Mushroom Cream Sauce, Diablo Sauce, Cabernet Peppercorn Demi-Glace, Béarnaise, Bordelaise Reduction or Blueberry Demi-Glace*

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

Open Faced Beef Wellington Served over French Puff Pastry, Red Wine Sauce

Beef Oscar Crab Meat, Asparagus, Bearnaise Sauce (additional cost per person)

Seafood Selection

Stuffed Salmon Fillet Crab, Brie, Bacon Stuffed Fillet, Lemon Beurre Blanc

Grouper Champagne Citrus Beurre Blanc

Pan Seared Salmon Fillet Pineapple Pico De Gallo or Lemon Beurre Blanc

Mahi-Mahi Parmesan Pesto, Shaved Parmesan

Shrimp Scampi with Herb Pasta Jumbo Shrimp, Garlic Lemon Butter Sauce, Fresh Herbs

Lump Crab Cakes Chili Mayonnaise

Lobster Tail (Market Price)

Poultry Selection

Pan Seared Chicken Breast *Light* Lemon Caper Sauce

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

Bacon Wrapped Sweet Chili Glaze Chicken Breast

Breast of Chicken Roasted Garlic & Tomato, Chardonnay Butter Cream Sauce

Chicken Caprese Fresh Mozzarella, Basil, Tomato, Olive Oil, Fresh Herbs

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

Breast of Chicken Pancetta, Three Cheese Cream Sauce

Seared Chicken Breast Fire Roasted Pineapple & Melon Salsa

Pork Selection

Pork Medallions Rich Bourbon Mushroom Cream Sauce

Orchard Pork Stuffed Boneless Pork Chop Apples, Piemonte Rice, Celery, Cream Sauce

Vegetarian Selections

Puttanesca served over Roasted Spaghetti Squash (Pasta available upon request)

Butternut Squash Ravioli Sage Brown Butter Cream Sauce

Stuffed Zucchini Boat Stuffed with Mélange of Vegetables, Rice, Diablo Sauce

Portobello Mushroom Stuffed with Mélange of Vegetables, Rice, Diablo Sauce
Pasta Primavera Cavatappi, Olive Oil, Garden Vegetables, Fresh Herbs

See Page 6 for Starch, Vegetable and Signature Salad Selection

Buffet Lunch

Menus includes single or double entree selection, starch and vegetable selection, choice of one signature salad and dinner rolls/bread and butter presentations.

Beef Selection

Braised Beef Short Ribs **Carved Seasoned Beef Tenderloin** **Filet Mignon**

Choice of one of the following for Braised Short Ribs, Carved Tenderloin or Filet Mignon:

Bourbon Mushroom Cream Sauce, Diablo Sauce, Cabernet Peppercorn Demi-Glace, Béarnaise, Bordelaise Reduction or Blueberry Demi-Glace

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

Carved Prime Rib of Beef Au Jus, Horseradish Sauce

Carved Garlic Rubbed Flank Steak Bourbon BBQ Sauce & Horseradish Sauce

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

Seafood Selection

Stuffed Salmon Fillet Crab, Brie, Bacon Stuffed Fillet, Lemon Beurre Blanc

Grouper Champagne Citrus Beurre Blanc

Pan Seared Salmon Fillet Pineapple Pico De Gallo or Lemon Beurre Blanc

Mahi-Mahi Parmesan Pesto, Shaved Parmesan

Shrimp Scampi with Herb Pasta Jumbo Shrimp, Garlic Lemon Butter Sauce, Fresh Herbs

Lump Crab Cakes Chili Mayonnaise

Lobster Tail (Market Price)

Poultry Selection

Pan Seared Chicken Breast *Light* Lemon Caper Sauce

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

Bacon Wrapped Sweet Chili Glaze Chicken Breast

Breast of Chicken Roasted Garlic & Tomato, Chardonnay Butter Cream Sauce

Chicken Caprese Fresh Mozzarella, Basil, Tomato, Olive Oil, Fresh Herbs

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

Breast of Chicken Pancetta, Three Cheese Cream Sauce

Seared Chicken Breast Fire Roasted Pineapple & Melon Salsa

Pork Selection

Pork Medallions Rich Bourbon Mushroom Cream Sauce

Orchard Pork Stuffed Boneless Pork Chop Apples, Piemonte Rice, Celery, Cream Sauce

Vegetarian Selections

Puttanesca served over Roasted Spaghetti Squash (Pasta available upon request)

Butternut Squash Ravioli Sage Brown Butter Cream Sauce

Stuffed Zucchini Boat Stuffed with Mélange of Vegetables, Rice, Diablo Sauce

Portobello Mushroom Stuffed with Mélange of Vegetables, Rice, Diablo Sauce

Pasta Primavera Cavatappi, Olive Oil, Garden Vegetables, Fresh Herbs

See Page 6 for Starch, Vegetable and Signature Salad Selection

Starch Selection (Choose One)

Garlic Red Skin Mashed Potatoes

White Cheddar Mashed Potatoes

Herbed Confetti Orzo

Oven Roasted Tri-Color Potatoes, Garlic & Herbs

Roasted Yukon Gold & Sweet Potatoes

Orzo Cruz (Chiffonade Spinach, Balsamic Glaze)

Stacked Au Gratin Potatoes, Queso, Sun Dried Tomatoes & Braised Kale

Duchess Potatoes (French Mashed Potato Puree)

Vegetable Selection (Choose One)

Fresh Steamed Green Beans, Roasted Sesame Seeds

Lemon Pepper Asparagus

Roasted Balsamic Brussel Sprouts, Pancetta, Shaved Parmesan

Roasted Marinated Vegetables

Fresh Cut Seasoned Vegetable Medley

Seasoned Broccoli Florets, Caraway Butter

Roasted Carrots, Basil, Thyme

SIGNATURE SALAD SELECTIONS (*Pre-Set or Served*)

COOPER CREEK SALAD

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

FOUR SEASON SALAD

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

LAGER SALAD

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

HARVEST SALAD

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

SPINACH SALAD

Baby Spinach, Bacon, Tomato, Sliced Egg, Onion, Croutons, Sweet & Sour Dressing

BURST OF CITRUS SALAD

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

CAESAR SALAD

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

HOUSE GARDEN SALAD Mixed Greens, Tomatoes, Carrots, Cucumbers, Croutons, Buttermilk Ranch

Lunch Buffets

Cincinnati Style BBQ Lunch

Cincinnati Style BBQ

Choice of Two Meat Selections:

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

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

Hot Macaroni & Cheese

Green Beans with Roasted Sesame Seeds

House-made Saratoga Chips

Creamy Cole Slaw

Choice of Brioche Buns or Brioche Slider Buns

Gourmet Sandwich and Wrap Lunch Menu

Hand Crafted Gourmet Sandwiches

Sandwiches Prepared with a choice of three sandwich options:

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

Sunflower Chicken Salad Artisan Greens on a Buttered Croissant

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

Cooper Creek Dagwood Old Fashion 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, Roasted Pepper Hummus Artisan Bread

Tortilla Wraps

Sliced Oven Roasted Turkey Breast and Provolone, Top Round of Beef and Havarti, Turkey Club with Cheddar and Bacon, Old Fashion Ham and Cheddar, Sunflower Chicken Salad or Albacore Tuna Salad

All Wraps prepared with Lettuce and Tomatoes

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

Garden Pasta Salad

Red Skin Potato Salad

Baked Potato Pasta Salad

Hot Macaroni & Cheese

Vegetable Crudités Display, Creamy Parmesan Pesto Dip

Fresh Cut Seasonal Fruit Salad

House-made Saratoga Chips

Signature Salad Selection
Homemade Soup Selection

Soup & Salad Lunch

Summit Park Menu

Choose one salad from our Signature Salad Selections (on page 6)
Seared Chilled Salmon Fillet and Seared Chicken Breast
Fresh Cut Fruit Display, Cream Cheese Dip
Chef's Choice Pasta Salad
Two Homemade Soup Selections
Crackers
Fresh Baked Dinner Rolls & Butter

Brioche Slider Menu

(Assortment of Petite Sandwiches on Brioche Slider Buns, Condiments on the side)
Chilled Beef Tenderloin Sliders, Leaf Lettuce, Bleu Cheese Horseradish Sauce
Turkey Breast, Havarti Cheese, Bacon Garlic Aioli
Black Forest Ham, Cheddar Cheese, Whole Grain Mustard
Sunflower Chicken Salad

Choice of three of the following:

House-made Saratoga Chips
Hot Macaroni & Cheese
Chef's Choice Pasta Salad
Chickpea Salad (Garbanzo Beans, Sumac Onions, Peppers, Spinach, Tomatoes)
Fresh Cut Fruit Display, Cream Cheese Dip
COOPER CREEK SALAD - Field Greens, Red Beets, Salted Pistachios, Dried Cherries, Boursin Cheese, Champagne Vinaigrette
Choice of one Homemade Soup

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 (Diced Onions, Shredded Cheddar
Cheese, Hot Sauce)

Boxed Lunch Selections

Pebble Beach Boxed Lunch

Thinly Sliced Tenderloin, Red Pepper Aioli on Salt, Pepper Bun

Thinly Sliced Pork, Peach BBQ, Pretzel Bun

Cobb Sandwich Ham, Egg, Romaine, Avocado, Croissant Bun

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

Lunch Includes:

Fresh Cut Seasonal Fruit Salad

Garden Pasta Salad

Bagged Snack

Fresh Baked Cookie

Masters Boxed Lunch

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

Sunflower Chicken Salad Artisan Greens on a Buttered Croissant

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

Cooper Creek Dagwood Old Fashion 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, Roasted Pepper Hummus Artisan Bread

Lunch Includes:

Fresh Cut Seasonal Fruit Salad

Bagged Snack

Fresh Baked Cookie

Spicy Brown Mustard and Mayonnaise Packets

Back Nine Classic Boxed Lunch

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:

Bagged Snack

Fresh Baked Cookie

Mustard (Yellow) and Mayonnaise Packets

International Buffets

Taste of Italy

Meatball Pasta Bake, Marinara, Mozzarella
Chicken Pasta San Pablo Herb Grilled Chicken, Cheesy Tomato Alfredo, Spices, Scallions,
Colby Jack Cheese
Cheese Filled Tortellini, Pesto Bechamel
Green Beans, Sesame Seeds
Italian Salad
Warm Garlic Bread

Create Your Own Pasta Bar

Penne Pasta and Cavatappi
Meatballs and Grilled Chicken Strips
Sautéed Peppers and Mushrooms
Alfredo and Marinara Sauce
House Garden Salad or Italian Salad
Warm Garlic Bread

Mexican Grande Fiesta and Bowl Menu

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

Asian Menu

Chicken Stir Fry
Vegetable Stir Fry
Fried Rice
Pad Thai
Vegetarian Rolls
Sweet-n-Sour Sauce, Spicy Mustard, Yum-Yum Sauce
Fortune Cookies

Homemade Dessert Selections

Ice Cream Sundae Bar

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

Graeter's Hand Dipped Ice Cream or Ice Cream Cups

Slices of Cheesecake

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

Slices of Cake

Carrot Cake, Rich Cream Cheese Icing, Chopped Nuts
German Chocolate Cake, Shaved Coconut
Red Velvet Cake, Buttercream Icing
Tiramisu (*additional*)

Slices of Pie

Oreo Cookies & Cream Pie and Chocolate Oreo Cream Pie
Peanut Butter Pie
Pecan Pie
Pumpkin Pie (Seasonal)

Petite Desserts

Homemade Chocolate Ghirardelli Brownies
Salted Caramel Brownie, Peanut Butter Brownies, Brookie Brownies
Cheesecake Bars: Oreo Cheesecake, Key Lime, Raspberry Swirl
Dessert Bars: Pecan, Lemon, Blackberry Crisp, Apple Streusel
Cupcakes: Carrot, Red Velvet, Chocolate, Pumpkin, Hummingbird, Pistachio, French Vanilla, Black Raspberry Chip, Lemon, Key Lime. Iced with Buttercream Icing or Chocolate Ganache Icing.

MOUSSE FLAVORED CUPS & SHOOTERS

Chocolate Mousse, Whipped Topping, Crushed Graham Crackers
Lemon Curd Tart, Fresh Berries
Tiramisu, Strawberry Shortcake
Biscoff Shortbread Cookies, Creamy Cheesecake, Caramel Drizzle
Cookies-N-Cream, Oreo Chocolate Cream

Vegan Desserts

White Chocolate or Milk Chocolate Mousse, Fresh Berries, Mint Garnish *Gluten Free*
Sorbet (Seasonal Flavor) *Gluten Free*

Cheesecake with Fresh Berries

Apple Crumb Tart, Salted Caramel

Double Chocolate Chip, Chocolate Chip Cookies, Brownies