

# VONDERHAAR'S *Catering*

## **Wedding Reception & Social Dinner 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 menus and packages to suit many needs, but also enjoy creating specialty menus for clients who are looking for a customized menu. As you will find in our menu, we offer Plated, Buffet and Stationed offerings.

### **Wedding Reception & Social Dinner Menus include:**

- Complimentary Tasting for Four
- Choice of Four Butler Passed Hors d'oeuvres
- Single or Double Entrée Plated Dinner or Buffet Service
- Vegetable, Starch, Signature Salad and Dinner Rolls or Bread
- Special Dietary Needs Accommodated
- Dedicated Event Captain, Service Staff and Culinary Personnel
- 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

## **Butler Passed Hors d'oeuvres**

(Priced per 50 pieces/servings when ordered a la carte)

**Crab Cakes** Chili Mayonnaise

**Buffalo Chicken Wonton Cups** Bleu Cheese Dressing

**Stuffed Mushrooms** Choice of Boursin Cheese or Spinach Artichoke

**Maple Glazed Bacon Wrapped Scallops**

**Bacon Wrapped Chicken Medallions** Sweet Chili Glaze

**Sriracha Glazed Scallop**

**Philly Beef Wonton Cup**

**Shrimp Wonton** Coconut Cream Cheese, Citrus Sauce

**White Cheddar Mac & Cheese Bites** Grilled Jalapeno

**Chicken Artichoke Phyllo Bites**

**Coconut Breaded Shrimp** Sweet Chili Sauce

**Petit Taco Cups**

**Short Rib & Fontina Crostini** Gremolata

**Cocktail Meatballs** Choice of Spicy Plum Sauce or Sweet Chili Glaze

**Fried Ravioli** Parmesan Garnish and Marinara Dipping Sauce

**Roasted Brussel Sprouts** Bacon Jam

**Individual Charcuterie** Flatbread Crackers, Fresh Berries

**Sweet Potato and Avocado Bites**

**Prosciutto, Boursin Cheese Spread, Fig Jam Crostini**

**Petite Hummus Stuffed Roasted Peppers**

**Garlic & Herb Cream Cheese Stuffed Blistered Peppers**

**Braised Duck atop Potato Crisp** Blackberry Jam

**Brie Tartlet Phyllo Cups** Brie, Grilled Peaches, Balsamic Drizzle

**Vegetable Crudite Cups** Sour Cream Ranch Dip

**Fruit Kabobs**

**Caprese Phyllo Cups** Balsamic Glaze

**Ahi Tuna Wonton Crisp** Avocado Relish, Wasabi Cream Sauce

**Thai Shrimp** Sweet Chili Glaze

**Fava Beans, Cucumber, Burrata Flatbread**

**Smoked Paprika and Garlic Shrimp Wonton Cup** Avocado Corn Relish

**Items suitable to be Displayed at Stations**

**Charcuterie Board** (Variety of Cured Meats, International & Domestic Cheeses, Fig Spread, Dried Apricots, Olives, Mixed Nuts, Grapes and Berries) Gourmet and Flatbread Crackers

**Gourmet Natural Cheese Board** (Variety of International & Domestic Cheeses, Grapes and Berries)

Gourmet and Flatbread Crackers

**Tapenade Bar** (Variety of Homemade Cut Tortilla Chips, Served with Red Pepper Hummus, Philly Chicken Tapenade and Black Bean Salsa)

## **Plated Dinner**

Dinner Menus include a selection of four hors d'oeuvres, single or double entrée selection, starch and vegetable selection, choice of one signature salad, dinner rolls/bread and butter presentations.

### **Beef Selections**

**Braised Beef Short Ribs**

**Seasoned Beef Tenderloin**

**Filet Mignon**

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

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

### **Seafood Selection**

**Sea Bass**, Seared, Light Butter Sauce

**Stuffed Salmon Fillet** Crab, Brie, Bacon Stuffed Fillet, *Light* Lemon Cream Sauce

**Grouper** Champagne Citrus Beurre Blanc

**Pan Seared Salmon Fillet** Pineapple Pico De Gallo or Light Lemon Cream Sauce

**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**

**Breast of Chicken** Boursin Cheese, Roasted Red Pepper, Basil

**Pan Seared Chicken Breast** *Light* Lemon Caper Sauce

**Chicken Breast** Bacon Wrapped, Sweet Chili Glaze

**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 Dinner**

Dinner Menus include a selection of four hors d'oeuvres, 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:**

*Cabernet Peppercorn Demi-Glace, Béarnaise, Bordelaise Reduction, Bourbon Mushroom Cream Sauce 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**

**Sea Bass**, Seared, Light Butter Sauce

**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 *Light* Lemon Cream Sauce

**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**

**Breast of Chicken** Boursin Cheese, Roasted Red Pepper, Basil

**Pan Seared Chicken Breast** *Light* Lemon Caper Sauce

**Chicken Breast** Bacon Wrapped, Sweet Chili Glaze

**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, Parmesan)

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

Duchess Potatoes (Golden Baked Mashed Potato Puree)

**Vegetable Selection (Choose One)**

Fresh Steamed Green Beans, Roasted Cherry Tomatoes, Sesame Seeds

Lemon Pepper Asparagus

Roasted Balsamic Brussel Sprouts, Pancetta, Shaved Parmesan

Roasted Marinated Vegetables

Fresh Cut Seasoned Vegetable Medley

Roasted Carrots, Basil, Thyme

Roasted Rainbow Cauliflower

**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

**Summer Salad**

Varietal Greens, Tomatoes, Petite Pepper Rings, Red Onion, Diced Mango, Raspberry 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

## Late Night Additions

### *Sampling of Cincinnati Favorites*

*Late night selections are butler passed to your guests (unless otherwise noted) in a biodegradable vessel by our servers allowing your guests to continue enjoying the reception and dancing.*

#### **Gourmet Sliders**

Black Angus Ground Beef Burgers or Grilled Chicken Breasts

#### **Choice of Three Styles of Sliders:**

**All American Burger** – Beef Pattie, American Cheese, Dill Pickle Slice

**Texas** – Beef Pattie, Bacon, BBQ Sauce, Cheddar Cheese, Crunchy Onions

**Fiesta** – Beef Pattie, Pepper Jack Cheese, Salsa Guacamole Spread, Fried Jalapeño Ring

**Italian** – Beef Patty, Spicy Marinara Sauce, Pepperoni, Mozzarella Cheese, Fresh Basil

**Cincinnati** – Goetta Pattie, Rhinegeist Mustard, Apple Caraway Kraut

**Grilled Chicken Breast** – Provolone, Bacon, Lettuce, Tomato, Garlic Aioli

**Turkey Breast** – Havarti, Bacon, Pesto Aioli

**Meatball** – Provolone, Marinara

**Pulled Pork** – Smoked Pork tossed with BBQ Sauce

**Buffalo Chicken** – Shredded Chicken, Buffalo Sauce, Provolone

#### **VEGETARIAN OPTIONS**

Impossible Burger, Sun-Dried Tomato Relish

Portobella Mushroom, Mozzarella, Fresh Basil

*All sliders served with House-made Saratoga Chips*

#### **Skyline Chili Cheese Cones**

**LaRosa's Pizza** (Stationed)

#### **Bite Sized Big Boys and House-made Saratoga Chips**

#### **Soft Pretzel Bites**

Served with Warm Queso or Cheddar Cheese Sauce

#### **Crispy Tater Tots**

Served with Warm Queso or Cheddar Cheese Sauce

#### **Mini Corn Dogs**

Mustard and Ketchup (packets)

### **Graeter's Ice Cream** (*Stationed*)

Choice of Two Flavors: Black Raspberry Chip, Buckeye Blitz, Chocolate Chip Cookie Dough, Mint Chocolate Chip, Strawberry, Vanilla, Chocolate Chip

## **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