

VONDERHAAR'S *Catering*

Whether you have interest in a Plated Meal or Buffet Dinner, customize your Elegant Dinner Menu from the menu selections below.

Pricing is listed at a per person price. An additional entrée for an additional \$5.95

All Entrees include choice of ONE Starch, ONE Vegetable, ONE Signature Salad and Dinner Rolls, Breads & Butter.

Plated Dinner Selections

Beef Selections

Grilled Seasoned Choice Six Ounce Filet Mignon, choice of Demi-Glace \$37.95

Sliced Beef Tenderloin, choice of Demi-Glace \$33.95

Braised Short Ribs, choice of Demi-Glace \$28.95

DEMI GLACE OPTIONS: Cabernet Peppercorn, Italian, Blueberry, Caramelized Onion, Mushroom

Poultry Selections - \$24.95

Chicken Breast, *Light* Lemon Caper Sauce

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

Bacon Wrapped Sweet Chili Glaze Chicken Breast (additional \$2.00 per person)

Chicken Breast Stuffed with Poblano Cheese, Corn, Poblano Cream

Mango Glazed Chicken Breast, Fresh Mango Salsa

Bruschetta Breast of Chicken

Roasted Chicken Breast, Crispy Pancetta, Three Cheese Cream Sauce

Seafood Selections

Seared Chilean Sea Bass *Market Price*

Grouper Champagne Citrus Beurre Blanc \$37.95

Faroe Island Salmon Fillet, Fresh Pineapple Cilantro Salsa \$25.95

Crab, Bacon & Brie Stuffed Faroe Island Salmon, Lemon Beurre Blanc \$32.95

Baked Mahi-Mahi, Balsamic Tomato Relish \$26.95

Vegetarian Selections

Puttanesca (*Tomatoes, Capers, Eggplant, Mushrooms, Olives tossed in Olive Oil over Roasted Spaghetti Squash*)
\$23.95

Butternut Squash Ravioli, Sage Brown Cream Sauce \$23.95

Marinated Portobella Stuffed Mushroom, Mélange of Vegetables, Rice, Diablo Sauce \$21.95

Stuffed Zucchini Boat, Mélange of Vegetables and Rice, Diablo Sauce \$21.95

Cavatappi, Olive Oil, Garden Vegetables, Fresh Herbs \$19.95

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Buffet Dinner Service

CARVED BEEF SELECTIONS

Seasoned Choice Six Ounce Filet Mignon, *choice of Demi-Glace* \$35.95

Carved Seasoned & Roasted Beef Tenderloin, *Creamy Horseradish Sauce, Choice of Demi-Glace* \$32.95

Carved Seasoned Prime Rib of Beef, *Au Jus, Creamy Horseradish Sauce* \$29.95

Carved Seasoned & Roasted Beef Brisket, *Creamy Horseradish Sauce & Chef's Choice BBQ Sauce* \$24.95

Braised Short Ribs, *Choice of Demi-Glace* \$25.95

DEMI GLACE OPTIONS: Cabernet Peppercorn, Blueberry, Caramelized Onion, Mushroom

POULTRY SELECTIONS

Chicken Breast, *Light Lemon Caper Sauce* \$21.95

Chicken Breast Topped with Boursin Cheese, Roasted Red Pepper, Basil \$21.95

Bacon Wrapped Sweet Chili Glaze Chicken Breast \$24.95

Chicken Breast Stuffed with Poblano Cheese, Corn and topped with Poblano Cream \$22.95

Mango Glazed Chicken Breast, Fresh Mango Salsa \$21.95

Bruschetta Breast of Chicken \$21.95

Roasted Chicken Breast, Crispy Pancetta, Three Cheese Cream Sauce \$21.95

Carved Oven Roasted Fresh Breast of Turkey, Cranberry Relish \$19.95

Pre-Carved Oven Roasted Turkey Breast, Homemade Gravy \$18.95

PORK SELECTIONS

Carved Bacon Wrapped Pork Loin, Bourbon BBQ Sauce \$23.95

Carved Seasoned Pork Tenderloin, Mango Chutney, Horseradish Sauce, Bourbon BBQ Sauce \$22.95

Carved Garlic Herb Crusted Pork Loin, *Horseradish Sauce, Mango Chutney, Bourbon BBQ Sauce* \$18.95

Carved Old Fashioned Baked Ham, Dijon Mustard Sauce, Mango Chutney \$16.95

SEAFOOD SELECTIONS

Seared Chilean Sea Bass *Market Price*

Grouper Champagne Citrus Beurre Blanc \$37.95

Faroe Island Salmon Fillet, Fresh Pineapple Cilantro Salsa \$21.95

Crab, Bacon & Brie Stuffed Faroe Island Salmon, Lemon Beurre Blanc \$28.95

Baked Mahi-Mahi, Balsamic Tomato Relish \$22.95

VEGETARIAN SELECTIONS

Puttanesca (*Tomatoes, Capers, Eggplant, Mushrooms, Olives tossed in Olive Oil over Roasted Spaghetti Squash*) \$23.95

Butternut Squash Ravioli, Sage Brown Cream Sauce \$18.95

Marinated Portobella Stuffed Mushroom, Mélange of Vegetables, Rice, Diablo Sauce \$18.95
Stuffed Zucchini Boat, Mélange of Vegetables and Rice, Diablo Sauce \$18.95
Cavatappi, Olive Oil, Garden Vegetables, Fresh Herbs \$17.95

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STARCH SELECTIONS – Selection of ONE

Garlic Roasted Red Skin Mashed Potatoes
White Cheddar Mashed Potatoes
Quartered Oven Roasted Garlic & Herb Red Skin Potatoes
Herbed Confetti Orzo
Orzo Cruz (Chiffonade Spinach, Radicchio, Parmesan Cheese, Balsamic Glaze Drizzle
Roasted Yukon Gold & Sweet Potatoes
Oven Roasted Tri-Color Garlic & Herb Potatoes
Stacked Au Gratin Potatoes, Sun Dried Tomatoes & Braised Kale

VEGETABLE SELECTIONS – Selection of ONE

Fresh Steamed Green Beans Tossed with Roasted Sesame Seeds
Parisian Green Beans
Lemon Pepper Asparagus – (additional \$1.50 per person)
Roasted Marinated Vegetables
Fresh Cut Seasoned Vegetable Medley
Roasted Carrots, Basil, Thyme
Roasted Rainbow Cauliflower and Brussel Sprouts

SIGNATURE SALAD SELECTIONS – Choose from one of our Signature Salads

Farm to Table Salad

Field Greens, Red & Gold Beets, Salted Pistachios, Dried Cherries, Feta Cheese w/Champagne Vinaigrette

Mixed Field Greens Salad

Varietal Field Greens, Toasted Sunflower Seeds, Mandarin Oranges, Aged Bleu Cheese, Balsamic Vinaigrette

Lager House Salad

Field Greens, Cucumbers, Tomatoes, Cantaloupe, Sunflower Seeds, Pretzel Croutons, Parmesan w/Lager Vinaigrette

Harvest Salad

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

Burst of Citrus Salad

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

House Tossed Salad

Mixed Greens, Carrots, Tomatoes, Cucumber Slices, Croutons, Buttermilk Ranch and Balsamic Vinaigrette

Four Season Salad

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

Summer Salad

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

Fresh Baked Dinner Rolls & Butter

Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives