

VONDERHAAR'S *Catering*

All Hors d'oeuvres are a 20 Count Minimum

Some Hors d'oeuvres not available for drop off service unless arrangements made ahead of time

CHILLED HORS D'OEUVRES SELECTIONS

Charcuterie Board - \$12.95 *per person*

(Display of Three Cured Meats and Three Gourmet Cheeses, Kalamata Olives, Pickled Cauliflower, Dried Apricots, Mixed Nuts, Fig Spread, Grape Clusters, Fresh Berries, Artisan Crackers)

Gourmet Cheese and Cured Meat Board \$8.95 *per person*

(Two Cured Meats, Three Gourmet Cheeses, Kalamata Olives, Pickled Cauliflower, Grape Clusters, Berries, Assorted Crackers)

Charcuterie Skewer - \$2.75 *each*

Sliced Domestic Cheeses, Pepperoni, Summer Sausage, Crackers \$3.95 *per person*

Tzatziki Shrimp Cucumber Rounds \$3.50 *each*

Avocado Pesto BLT Bites - \$2.75 *each*

Grilled Thai Shrimp and Pineapple Skewer - \$3.00 *each*

Jumbo Shrimp Shooters, Cocktail Sauce - \$3.00 *each*

Chickpea Bruschetta on Plantain - \$2.75 *each*

BLT Crostini - \$2.75 *each*

Brie Cheese, Prosciutto, Fig Spread Crostini - \$2.50 *each*

Honey Lime Chicken Skewers, Avocado Cream - \$2.75 *each*

Grilled Flank Steak, Boursin Cheese Spread, Rosti Potato Slice - \$3.00 *each*

Smoked Duck atop Sweet Potato Crisp, Blackberry Glaze - \$2.75 *each*

Artichoke & Spinach Tartlet (served room temperature) - \$2.25 *each*

Grilled Cheese Bites, Sun Dried Tomato Relish (served room temperature) - \$2.50 *each*

Thai Chicken Salad Wonton Cups - \$2.50 *each*

Yellow Fin Tuna w/Avocado Relish atop Crispy Wontons, Wasabi Cream Sauce - \$2.75 *each*

Beef Tenderloin Whole Grain Crostini, Red Pepper Aioli, Ratatouille Slaw - \$3.25 *each*

Grilled Marinated Vegetable Platter - \$3.45 *per person*

Petite Hummus Stuffed Roasted Pepper - \$2.75 *each*

Sweet Potato Avocado Bites - \$2.50 *each*

Fresh Cut Fruit Display, Cream Cheese Dip - \$3.95 *per person*

Fresh Berry Kabobs - \$2.50 *per person*

Fresh Cut Raw Vegetable Display, Parmesan Pesto or Buttermilk Ranch Dip - \$3.95 *per person*

Antipasto Skewers, Balsamic Drizzle - \$3.00 *each*

Raw Vegetable Crudit  cups, Sour Cream Ranch Dip - \$2.75 *each*

Tapenade Bar - \$3.45 *per person* (*Hand Cut Homemade Tortilla Chips with two tapenades: Homemade Black Bean Salsa, Red Pepper Hummus*)

Elegant Masterpiece Hors d'oeuvre Plates, Cocktail Napkins, Forks, Toothpicks - \$0.75 SET

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WARM HORS D'OEUVRES SELECTIONS

- Coconut Breaded Shrimp, Sweet Chili Sauce - \$3.00 each
- Buffalo Chicken Wonton Cups - \$2.75 each
- Buffalo Chicken Spring Rolls, Bleu Cheese Dressing - \$3.45 each
- Philly Beef Wonton Cup - \$3.00 each
- Petite Crab Cakes, Chili Mayonnaise - \$2.75 each
- Bacon Wrapped Chicken Medallions, Sweet Chili Sauce - \$3.00 each
- Sriracha Glazed Seared Scallop, Sriracha Aioli - \$3.00 each
- Bacon Wrapped Scallops - Maple Glaze or Sweet BBQ Glaze - \$3.00 each
- Chicken Bacon Ranch Wonton Cup - \$3.00 each
- Jalapeno Mac & Cheese Bite - \$2.75 each
- Skyline Coney Bite - \$2.75 each
- Breaded Ravioli, Marinara - \$2.75 each
- Bacon Wrapped Potato Barrel, Queso Blanco - \$2.75 each
- Crunchy Taco Cups - \$3.00 each
- Stuffed Mushrooms – *Spinach & Artichoke, Moroccan Style or Boursin Cheese* - \$2.75 each
- Vegetarian Spicy Egg Roll, Sweet and Sour Sauce - \$2.75 each
- Pepper Jack Pig Encroute, Tequila Spiked Mustard - \$2.50 each
- Rotisserie Seasoned Chicken Wings - \$1.75 each *(includes Celery, Ranch & Bleu Cheese Dressings)*
- Cocktail Meatballs *(Choice of Spicy Plum Sauce, BBQ Sauce, Sweet Chili Glaze)* \$0.85 each

GOURMET SLIDER SELECTIONS - Range \$3.00 each \$3.75 each

- All American Burger** – Beef Patty, American Cheese, Dill Pickle Slice
- Texas** – Beef Patty, Bacon, BBQ Sauce, Cheddar Cheese, Crunchy Onions
- Fiesta** – Beef Patty, 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** Thinly Sliced Turkey, Havarti Cheese, Bacon, Garlic Aioli, Brioche Slider Bun
- Meatball** – Provolone, Marinara
- Buffalo Chicken** – Shredded Chicken, Buffalo Sauce, Provolone

VEGETARIAN OPTIONS

Impossible Burger, Sun-Dried Tomato Relish or **Portobella Mushroom**, Mozzarella, Fresh Basil

Elegant Masterpiece Hors d'oeuvre Plates, Cocktail Napkins, Forks, Toothpicks - \$.75 SET