

VONDERHAAR'S *Catering*

Holiday Luncheon & Dinner Menu Offerings

Single entree menu @\$22.95; Double entree menu @\$29.95

Carving Selections

Garlic and Herb Crusted Pork Loin with Homemade Gravy, Mango Chutney
Herb Seasoned Smoked Turkey Breast (smoked in house)
Old Fashioned Baked Ham, Brown Sugar Glaze
Smoked Beef Brisket (additional \$5.95 per-person)
Beef Tenderloin, Red Wine Demi-Glace (additional \$14.95 per-person)

Beef Selections

Beef Short Ribs, Red Wine Demi-Glace (additional \$4.95 per-person)
Pre-Carved Beef Tenderloin, Red Wine Demi-Glace (additional \$14.95 per person)
Seasoned Choice Filet Mignon, Cabernet Peppercorn Demi-Glace (additional \$16.95 per-person)

Poultry Selections

Pre-Carved Oven Roasted Turkey Breast, Turkey Gravy on the side
Prosciutto Stuffed Chicken, Mushroom Sauce (additional \$4.95 per-person)
Seared Chicken Breast, Three Cheese Cream Sauce, Crispy Pancetta, Parmesan Parsley Garnish
Seared Chicken Breast, Boursin Cheese, Basil and Roasted Red Peppers Chicken Breast, Florentine Cream Sauce

Pork Selections

Pre-Carved Seasoned Roasted Boneless Pork Loin, Homemade Gravy
Pre-Carved BBQ Basted Roasted Pork Loin
Pre-Carved Old Fashioned Baked Ham, Fruit Sauce

Vegetarian Selections

Roasted Spaghetti Squash Puttanesca (not available for drop off events)
Stuffed Red Pepper, Red Pepper Zucchini Salsa
Stuffed Zucchini Boat, Diablo Sauce (not available for drop off events)
Penne Pasta, Sundried Tomatoes and Artichoke Hearts Tossed in Olive Oil
Cavatappi Pasta Tossed, Creamy Alfredo Sauce and Fresh Vegetables

Seafood Selections

Salmon Stuffed with Crab, Bacon and Brie, Beurre Blanc (on site events only; additional \$7.95 per-person)
Seared Salmon Filet, Cilantro Pineapple Salsa (additional \$3.95 per-person)
Mahi-Mahi Filet, Pesto Parmesan Crust (additional \$3.95 per-person)

Choice of One Starch Selection

White Cheddar Mashed Potatoes
Garlic Red Skin Mashed Potatoes
Roasted Yukon Gold and Sweet Potatoes
Herbed Confetti Orzo
White Cheddar Macaroni and Cheese
Baked Macaroni and Cheese

Choice of One Vegetable Selection

Green Beans Tossed w/Roasted Sesame Seeds
Chef Cut Vegetable Medley
Roasted Apple Cinnamon Glazed Carrots
Roasted Marinated Vegetables
Country Green Beans
Lemon Pepper Asparagus (on site events only; additional \$2.25 per-person)
Fire Roasted Corn
Roasted Carrots (on site events only; additional \$2.25 per-person)

Choice of One Salad Selection

Farm to Table Salad: Field Greens, Red and Gold Beets, Salted Pistachios, Dried Cherries, Feta Cheese and Champagne Vinaigrette
Mixed Field Greens Salad: Field Greens, Toasted Sunflower Seeds, Mandarin Oranges, Bleu Cheese, Ranch Dressing and Balsamic Vinaigrette
Harvest Salad: Mixed Greens, Figs, Pepitas, Craisins, Bleu Cheese, Apple Cider Vinaigrette and Sundried Tomato Vinaigrette
Lager Salad: Spring Mix w/Baby Romaine, Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Pretzel Croutons, Shaved Parmesan and Lager Vinaigrette
House Salad: Mixed Greens, Carrots, Tomatoes, Cucumber, Croutons, Ranch Dressing and Italian Dressing

Holiday Luncheon & Dinner Menu Selections Include Dinner Rolls and Butter, Homemade Cranberry Relish, Elegant Masterpiece Disposable Dinnerware, Napkins, Forks & Knives

Visit our [website](#) to learn more about hors d'oeuvres selections. All menus can be customized to fit your menu needs and vision!