



WONDERHAAR'S
Catering, Inc.

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513-554-1969
www.vonderhaars.com

FOR NATHANAEL GREENE LODGE

513-598-3100
6394 WESSELMAN ROAD
CINCINNATI, OH 45248



Thank you for considering Nathanael Greene Lodge for your upcoming event. As the preferred caterer for Nathanael Greene Lodge, we at Vonderhaar's Catering are excited about the prospect of working with you to create a delicious and unique menu package. Located in Reading, Ohio, Vonderhaar's has been serving the Greater Cincinnati region for 50 years. No event is too large or challenge too great as we strive to provide the best food, service, and value in the area. Our experience is unequalled and our dedication to the success of each event is unequivocal.

Coupled with the beautiful facility and exceptional staff at Nathanael Greene Lodge, Vonderhaar's is excited to be part of the team that will make your event a huge success and allow you to sit back, relax and be a guest at your party. Our packages are very comprehensive, featuring extensive menu selections, professional services, and competitive prices; all of which provide an excellent value. The prices you see are the prices you pay; there are no additional staffing fees, services fees or hidden charges.

We have designed a menu specifically for Nathanael Greene Lodge that is representative of some of our most popular offerings, but by no means is this an exhaustive list of what we can do. Our capabilities are only limited by your imagination and desires. Allow our culinary team flex their creative muscles and design a menu specifically for you, but when reviewing your menu please keep in mind that there are some very simple things that you may wish to consider to enhance the basic menu package. Adding hors d'oeuvres or late night food is a great way to make your event that much more special. If you are looking for something really fun and creative, consider interactive stations and allow our culinary staff to create food to your guests' desires and individual tastes. No matter what menu you ultimately select, your food will be prepared with the freshest ingredients, deliciously seasoned and beautifully displayed.

Not only do we take our food offerings very seriously, we are also happy to be able to provide a full array of beverage services. Vonderhaar's can handle all of your beverage needs, from basic non-alcoholic beverages to complete bar service including a full range of liquors, wines, and beers. As with our menu, our knowledge and experience can assist you in planning an excellent beverage package featuring some of the hottest trends including craft beers, trendy wines, and signature cocktails.

One of the primary rules of catering is to never run out of food. For that reason, quite frequently, we have extra food after our events. Unfortunately, due to insurance reasons and Board of Health regulations we are not permitted to send leftover food home with our clients. In those instances where we have excess food, we are happy to support several organizations such as:

Corpus Christi Food Pantry St. Francis Seraph Soup Kitchen St. Rita School for the Deaf

Please inquire about ways to save even more by scheduling your food and beverages packages with Vonderhaar's. You may also be eligible for a 2 % discount by paying 'cash' for all of your services; one of our sales and event specialists will be happy to discuss that with you.

We look forward to working with you in conjunction with the staff at Nathanael Green Lodge to plan an amazing event. You can reach our Nathanael Greene liaison, Lori Haines, at our office, 513.554.1969 or cell phone, 513.218.8509.

Breakfast Selections

Served from 7:00am-10:00am

Prices based on 25 guests for Breakfast Menu

Continental: \$ 13.95 per person

Mini Muffins, Bagels, Danish, Donuts, Flavored Breads, and Mini Croissants
Butter, Jelly, and Cream Cheese
Seasonal Fresh Fruit Tray with Cream Cheese Dip
(add \$2.00 per person)

Breakfast Casserole: \$ 16.95 per person

Choice of Ham and Cheese, Vegetarian, or Western Omelet (vegetarian or with meat)
Bacon or Sausage Patties
Turkey Sausage
(add \$ 1.00 per person)
Seasoned Breakfast Potatoes
Mini Croissants, Bagels, and Mini Muffins
Butter, Jelly, and Cream Cheese
Seasonal Fresh Fruit Tray with Cream Cheese Dip
(add \$ 2.00 per person)

Hot Morning Starter: \$ 16.95 per person

Bacon or Sausage Patties
Turkey Sausage (Add \$1.25 per person)
Fluffy Scrambled Eggs
Shredded Cheddar Cheese for the Eggs available on the side
Seasoned Breakfast Potatoes
Mini Croissants, Bagels, and Mini Muffins
Butter, Jelly, and Cream Cheese
Seasonal Fresh Fruit Tray with Cream Cheese Dip (add \$ 2.00 per person)

Breakfast Sandwiches: \$ 14.45 per person

Flaky, buttery croissants and English Muffins filled with Eggs, American cheese,
And bacon or sausage
Seasonal Fresh Fruit Tray with Cream Cheese Dip
Assorted Mini Muffins with Butter

Depending on the guest count, breakfast and lunch selections may be provided with 'drop off' service and include
Elegant Masterpiece Plates, Forks, Knives and Napkins.

(add \$2.95 per person to any other breakfast package as listed above)

Yogurt Bar

Served from 7:00am-10:00am

Prices based on 25 guests for Breakfast Menu

Vanilla Yogurt
Fresh Seasonal Berries (Blueberries, Strawberries and Raspberries)
Granola and Toasted Coconut
(Served in parfait cups)

Smoked Salmon Display

With diced onions, capers and hard boiled eggs
\$ 4.95 per person
When added to breakfast buffet

Sliced Cheese and Cured Meat Display

Garnished with Grapes and Strawberries
Served with Assorted Crackers
\$ 4.25 per person
When added to a breakfast buffet

Breakfast Burritos with Egg, Cheese and Choice of:

Sausage
Bacon
Turkey Bacon
Garden
Assortment of Fresh Baked Breads
Fresh Cut Fruit Salad
\$ 14.45 per person

Deli and Lunch Selections

*Served from 10:00am-2:00pm
Minimum 25 guests*

Let Us Do the Work: \$ 16.45 per person

Tray of Assorted Sandwiches stuffed with Old Fashioned Smoked Ham, Oven Roasted Turkey, Top Round of Beef, and Hand Crafted on Ciabatta Bread, Artisan Breads & Rolls, and Buttery Croissants with American, Swiss, or Provolone Cheese and Dressed with Lettuce and Tomato
Mayonnaise and Mustard (on the side)
Choice of Two Deli Side Options on page 5
Individually Bagged Snacks

Wraps: \$ 16.45 per person

Flour, Spinach, and Sun Dried Tomato Tortillas Stuffed with: Old Fashioned Smoked Ham, Oven Roasted Turkey, Top Round of Roast Beef with Lettuce, Tomato, and Cheddar Cheese
Mayonnaise and Mustard (on the side)
Choice of Two Deli Options on page 5
Individually Bagged Snacks
(Chicken Salad, Egg Salad, or Tuna Salad available for \$.95 more per person)
(Vegetarian Option also available)

Virtual Grill Out: \$ 16.95 per person

(Grilled at our commissary and brought to you)

Hamburgers and Marinated, Grilled Chicken Breasts
Bakery Fresh Buns, Lettuce, Tomato, Onion, and Dill Pickle Slices
American and Swiss Cheese and Condiments
Choice of Two Deli Side Options on page 5
Individually Bagged Snacks
(Portabella Mushrooms, Black Bean Burgers, Brats, Metts, and Hot Dogs available upon request for an additional charge)

BBQ, Cincinnati Style or Traditional: \$ 16.95 per person

Pulled smoked pork, pulled rotisserie chicken, pulled beef
Traditional BBQ sauce and Golden BBQ sauce on the side

or

Pork BBQ, Chicken BBQ or Beef BBQ

Round buns

Cole slaw

Choice of Two Deli Side Selections on page 5

Traditional Lunch Selections

Served from 10:00am-2:00pm

Minimum 25 guests

Soup, Salad and Sandwich: \$ 15.95 per person

Homemade Soup* with Crackers
Tossed Garden Salad with Dressings
Fresh Cut Fruit Salad
Assorted Gourmet Sandwiches (1/2 sandwich per person)

Baked Potato Bar: \$ 15.45 per person

Toppings: Butter, Sour Cream, Cheddar Cheese, Steamed Broccoli, Salsa, Bacon Bits,
and

Spicy Taco Meat or Spicy Chicken Meat
Fresh Cut Fruit Salad
Tossed Garden Salad
Homemade Soup (add \$2.50 per person)

Triple Salad: \$ 16.45 per person

Homemade Egg, Tuna, and Signature Chicken Salad
Petit Flaky Croissants
Tossed Garden Salad or Homemade Soup
Fresh Cut Fruit Salad
Mini Muffins and Crackers

Homemade Soup Selections:

Baked Potato Soup
Broccoli and Cheddar
Tomato Florentine
Chicken Noodle
Creamy Chicken with Rice
Vegetarian Vegetable
Beefy Noodle
Spicy Chili (additional \$1.50 per person)

Depending on the guest count, breakfast and lunch selections may be provided with 'drop off' service and include
Elegant Masterpiece Plates, Forks, Knives and Napkins.

International Lunch Options

Served from 10:00am-2:00pm

Minimum 25 guests

Mexican Fiesta: \$ 15.95 per person

Soft and Hard Tacos

Taco Beef or Spicy Chicken

Cheddar Cheese, Tomatoes, Onions, Lettuce, Salsa, and Sour Cream, Guacamole,

Caribbean Black Beans

Spicy Mexican Rice

Tortilla Chips

Substitute Fajita Beef and Chicken served with grilled peppers and onions

(Additional \$ 1.95 for fajita substitution)

Lasagna: \$ 16.95 per person

Sicilian Style meat or vegetable lasagna

Italian Vegetables or Italian Green Beans

Breadsticks

Choice of Signature Salad

Spaghetti and Meatballs: \$ 15.95 per person

Spaghetti noodles

Italian meatballs and Marinara Sauce

Italian Vegetables or Italian Green Beans

Breadsticks

Choice of Signature Salad

Classic Deli Buffet \$ 19.45 per person

Oven Roasted Turkey, Old Fashion Baked Ham, and Hard Genoa Salami

Lean Top Round of Roast Beef in Hot Au Jus

White, Rye, Whole Wheat Breads and Bakery Fresh Buns

Swiss, American, and Provolone Cheese

Lettuce, Tomato, Onion, and Pickles

Mayonnaise, Mustard, Horseradish

(All the above items are included with this menu)

Accompaniments:

(Please select three items from the deli side item listed below)

Add Shredded Beef or Pulled Pork or Barbeque to the “Deli” Menu

Additional \$ 3.95 per person (includes cole slaw and buns)

Deli Side Options:

Redskin Dill Potato Salad

Bow Tie Caesar Pasta Salad

Creamy Cole Slaw

Home-Style Macaroni Salad

‘Baked Potato’ Pasta Salad

Au Gratin Potatoes

Macaroni and Cheese

Creamy Cole Slaw

Fresh Cut Fruit Salad

‘Baked Potato’ Pasta Salad

Marinated Vegetable Salad

Deviled Eggs

(Add \$ 1.50 per person)

Signature Salad (Add \$ 2.00 per person)

Country Green Beans

Penne Pasta Alfredo

Penne Pasta Marinara

Baked Beans

Fresh Vegetable Crudités with Southwest Buttermilk Ranch Dip

(Add \$ 1.50 per person)

Seasonal Fresh Fruit Tray with Cream Cheese Dip

Hors d'oeuvres A la Carte Selections

\$750 minimum order and requires a minimum quantity order of 50 pieces of each

Hot Selections

Slider bar \$ 6.95 Per Person

Thinly Shaved Pork Loin, Tenderloin of Beef, Philly Chicken, and Mini Big Boy

Reuben Tartlets \$ 2.25 each

Short Rib and Fontina Panini \$ 2.25 each

Wellingtons (Beef, Buffalo or Skyline) \$ 1.95 each

Roasted Corn and Edamame Quesadilla \$ 1.95 each

Chicken Pot Pie Bites \$ 1.95 each

Pecan Chicken Waffle Bites \$ 1.95 each

Caramelized Onion Tartlets \$ 2.25 each

Tortilla Crusted Chicken with Southwest Ranch Dipping Sauce \$ 3.00 each

Breaded Ravioli \$ 2.25 each

Margherita Pizza Triangles \$ 2.50 per person

Bacon Wrapped Chicken Bites with Jalapeno Jelly \$ 1.95 each

Hot Pretzels with Queso Dipping Sauce \$ 2.25 each

Sausage and Peppers with Crusty Bread \$ 2.45 per person

Cocktail Meatballs (*Italian, Spicy Plum or Barbecue*) \$.95 each

Vegetarian Spring Rolls with Sweet and Sour Dipping Sauce \$ 2.25 each

Crab Cakes with Chili Mayonnaise \$ 2.50 each

Stuffed Mushrooms \$ 2.25 each

(Choice of Sausage or Herb Cream Cheese--not available for drop off service)

Warmed Italian Style Dagwood \$ 2.45 per person

Cheese Tortellini with Marinara or Pesto Cream Sauce (*Served with Crusty Bread*) \$

2.95 per person

Pecan Chicken Strips with Dijon Dipping Sauce \$ 2.50 each

Apple Pork Satays with Cinnamon Glaze \$ 2.95 each

Jerk Pork Satays \$ 2.75 each

Spinach and Artichoke Dip with Gourmet Tortilla Chips \$ 2.25 per person

Black Bean Quesadilla served with Salsa and Sour Cream \$ 2.25 each

Spicy Chicken Quesadilla served with Salsa and Sour Cream \$ 2.25 each

Chilled Selections

- Charcuterie Board \$ 5.95 per person
(display of cured meats and choice cheeses served with crackers)
- Thai Beef Salad Cucumber Cups \$ 2.25 each
- Homemade Beer Cheese (served with pretzel slices for dipping) \$ 1.50 per person
- Spicy BBQ Bacon Deviled Eggs \$ 0.85 each
- Seasonal Fresh Fruit Tray with Cream Cheese Dip **\$ 2.95 per person**
- Soup Shooters- Harvest Bisque, Spring Pea, or Gazpacho **\$ 2.95 each**
- Marinated Grilled Vegetable Platter **\$ 3.50 per person**
- Shrimp Shooters **\$ 2.95 each**
- Bayou Shrimp **\$ 2.95 each**
- Lemon Pepper Shrimp **\$2.95 each**
- Shrimp Cocktail **\$ 2.95 each**
- Spoons full of Love **\$ 6.95 per person**
- Assortment of Santa Fe Shrimp Salad, Southwest Chicken Salad, Taco Bite, and Carnitas Bite
served on edible spoons
- Meal in a Bite Beef Tenderloin, mashed potatoes and ratatouille slaw on a multi grain crostini
\$ 3.45 each
- Ginger Chili Rubbed Pork Loin with Fennel Salad on a Flatbread Triangle **\$ 2.25 each**
- Antipasto Platter **\$ 4.95 per person**
- Tomato Bruschetta **\$ 2.95 per person**
- Caprese Skewers **\$ 2.25 each**
- Fresh Vegetable Crudités with Southwest Buttermilk Ranch Dip **\$ 2.95 per person**
- Cheese Display and Gourmet Cheese Terrine with Crackers **\$ 3.95 per person**
- Salami Horns stuffed with Dill Cream Cheese **\$ 1.95 each**
- Red Skin New Potatoes stuffed with Dill Cream Cheese **\$ 2.25 each**
- Petit Gourmet Sandwiches prepared with Assorted Meats and Cheeses **\$ 2.95 each**
- Black Bean Salsa with Gourmet Tortilla Chips **\$ 2.95 per person**
- Seven Layer Dip with Tortilla Chips **\$ 2.95 per person**
- Fruit Kabobs with Cream Cheese Dip **\$ 1.95 each**
- Anti-Pasta Satays with a Balsamic Drizzle **\$ 2.25 each**
- Anti Pasta Platter \$ 4.95 per person**

Suggested Hors d'oeuvre Menu Groupings

Option 1 Hors D'oeuvre Package: \$28.95 per person

Black Angus Cheddar Sliders with Lettuce & Tomato Mustard, Red Pepper Mayonnaise
& Ketchup
Coney Wellingtons featuring Skyline Chili
Goetta Empanadas with Raspberry Maple Espresso Drizzle
Rosti Potatoes with Horseradish Apple Cream Sauce and Country Ham
Maple Glazed Bacon Wrapped Scallops
Buffalo Chicken Spring Rolls with Blue Cheese Dipping Sauce
Cocktail Meatballs in Spicy Plum Sauce
Hand-cut Tortilla Chips with Spinach Artichoke Dip and Black Bean Salsa
Fresh Cut Fruit Display w/Cream Cheese Fruit Dip
Fresh Cut Raw Vegetable Display w/Parmesan Pesto Dip
Sliced Cheese & Pepperoni Display w/Crackers

Option 2 Hors D'oeuvre Package: \$26.95 per person

Pecan Crusted Chicken Strips with Honey Dijon Dipping Sauce
Beef Wellingtons with Demi Glaze Drizzle
Mini Twice Baked Potatoes
Vegetarian Egg Rolls with Sweet and Sour Dipping Sauce
BBQ Cocktail Meatballs
Tortellini Alfredo with Crusty Bread
Fresh Cut Fruit Display w/Cream Cheese Fruit Dip
Fresh Cut Raw Vegetable Display w/Parmesan Pesto Dip
Sliced Cheese & Pepperoni Display w/Crackers
Mini Croissant and Pretzel Bun Sandwiches stuffed with Old Fashioned Ham, Oven
Roasted Turkey and Hand Rubbed Top Round of Beef

We're Going to Party Like it's 1999

(Celebrating the 20th anniversary of Nathanael Greene Lodge)

Starters (please select 2)

- Domestic cheese tray with crackers
 - Grilled vegetable platter
 - BBQ meatballs

Salad (please select one) (Served Family Style)

- Caesar Salad or Citron Salad

Entrées (please select 2)

- Teres Major Beef with Burgundy Sauce
 - Walnut Apple Pork Loin
 - Chicken Carbonara
 - Dreamland chicken
- Cajun Dusted Salmon with Remoulade

Side Items (please select 2)

- Parisian Green Beans
- Apple Glazed Carrots
- Julienne Key West Vegetables
 - Roasted Dijon Potatoes
 - Cheddar Mashed Potatoes
- Parsley Buttered Redskin Potatoes

Dinner rolls with butter

\$ 27.99 per person

Late night food selections: (Minimum 50 guests)

- Cookies and Milk \$ 1.99 per person
 - Nacho Bar \$ 2.99 per person
 - Slider Bar \$ 3.99 per person
- Skyline Coney Station \$ 1.99 each

Add:

- **Tier I beverage package \$ 8.99 per person**
- **Tier II beverage package \$ 11.99 per person**
- **Tier III beverage package \$ 13.99 per person**
- **Tier IV beverage package \$ 15.99 per person**

Dinner Buffet Packages

Includes a selection of the following: Entrée, Starch, One Vegetable, Salad, and Dinner Rolls

Carved Selections

- Carved Seasoned Roasted Beef Tenderloin **\$ 29.45 per person**
- Carved Seasoned Roasted Prime Rib of Beef
with Au Jus & Horseradish Sauce **\$ 21.65 per person**
- Carved Brisket with house barbecue and horseradish sauce **\$ 21.65 per person**
- Carved Crusted Pork Loin with Citrus Sauce **\$ 17.95 per person**
- Carved Barbecue Pork Loin **\$ 17.95 per person**
- Carved Honey Glazed Ham **\$ 16.95 per person**
- Carved Marinated Breast of Turkey **\$ 16.95 per person**
- Carved Rotisserie Chicken Breast **\$ 16.65 per person**

Beef Selections

- Teriyaki Beef over Rice Pilaf **\$ 16.95 per person**
- Teres Major Beef Served with a Rich Burgundy Sauce **\$ 16.95 per person**
- Braised Short Ribs with Italian Demi Glace **\$ 16.95 per person**

Poultry Selections

- Stuffed Sicilian Chicken with Tomato Alfredo Sauce **\$ 18.95 per person**
- Classic Chicken Cordon Bleu with Creamy Sage Sauce **\$ 18.95 per person**
- Chicken Milanese with Lemon Parmesan Cream Sauce **\$ 18.95 per person**
- Cajun Dusted Grilled Chicken with Salsa Verde **\$ 16.95 per person**
- Pecan Chicken with Honey Dijon Sauce **\$ 18.95 per person**
- Grilled Marinated Boneless Breast of Chicken **\$ 16.95 per person**
- Dreamland Chicken **\$ 17.45 per person**
- Teriyaki Chicken over Rice Pilaf **\$ 17.45 per person**

Pork Selections

- Walnut Apple Pork **\$ 17.95 per person**
- Pre-Carved Boneless Pork Loin
with Homemade Rosemary Sage Sauce **\$ 17.95 per person**

Pasta Selections

- Italian Meat Lasagna (Vegetarian Lasagna also available) **\$ 17.95 per person**
- Chicken Parmesan with Penne Pasta **\$ 18.45 per person**
- Pasta Alfredo with Chicken or Seafood **\$ 18.95 per person**

Seafood Selections

- Pesto Parmesan Crusted Mahi Mahi **\$ 17.95 per person**
- Citrus Poached Salmon with Dijon Dill Sauce **\$ 18.95 per person**
- Baked Lemon Pepper Cod **\$ 18.45 per person**
- Cajun Dusted Salmon with Remoulade Sauce **\$ 18.95 per person**

Select a second entrée for an additional \$ 5.45 per person

Special Occasion Grill out Selections

Includes a selection of the following: Entrée, Starch, One Vegetable, Salad, and Dinner Rolls

(a grill fee may apply for groups of less than 100)

Filet Mignon, 8 oz.	\$32.95
BBQ Baby Loin Back Pork Ribs	\$25.95
Amish Chick Breast Shish-Ka-Bob	\$25.95
Beef Tenderloin Shish-Ka-Bob	\$27.95
Steak (assorted, Chef's selection)	\$24.95
Blackened Salmon Fillet	\$23.95
Marinated Boneless Chicken Breast	\$22.95

Select a second entrée for an additional \$ 5.45 per person

Signature Salad Selections:
Salads will be served 'Family Style' to each table

Tossed Garden Salad- A blend of iceberg, romaine, spinach and spring mix garnished with cucumbers, tomatoes, red onions, carrots, radishes and garlic croutons

Dressing Selections (please select two):
Ranch, Italian, Sun-dried Tomato Basil (fat free), French, Honey Mustard or
Balsamic Vinaigrette

Spinach Salad- Tender spinach leaves with chopped eggs, bacon, red onions, tomatoes and garlic croutons; served with celery seed and Italian dressings

Italian Salad- Mixed greens tossed with parmesan cheese, red onions, Italian bread crumbs and zesty Italian dressing; garnished with tomatoes, black olives and pepperoncinis

Seasonal Fresh Cut Fruit Salad- Cubes of seasonal melons, grapes, pineapples, fresh berries and oranges

Caesar Salad Platter- Wedges of baby romaine garnished with parmesan cheese, sweet red onions, tomatoes, pesto croutons and drizzled with Caesar dressing

Raspberry Spring Mix Salad- Varietal greens tossed with mandarin oranges, sweet red onions, walnuts, sliced strawberries tossed with raspberry vinaigrette dressing

Ratatouille Salad- Romaine, spring mix, and spinach leaves with zucchini, yellow squash, red peppers, sweet red onions, tossed with sun dried tomato basil vinaigrette dressing; garnished with shredded provolone cheese and tomatoes

Citron Salad – Mixed greens with pineapples, mandarin oranges, julienne red onion, slivered red peppers tossed with orange vinaigrette dressing; garnished with sliced strawberries, toasted coconut and slivered almonds

Lager House Salad: Spring mix and romaine lettuces dressed with cucumbers, tomatoes, cantaloupe, toasted sunflower seeds, pretzel croutons and shaved parmesan; tossed with Vonderhaar's special recipe lager vinaigrette dressing

Caprese Salad - *(add \$ 1.25 per person)* Sliced roma tomatoes, fresh basil, fresh mozzarella and grilled asparagus drizzled with extra virgin olive oil and salt and cracked black pepper

Fiesta Salad – Mixed greens drizzled with Fiesta Ranch and topped with pepper jack cheese, roasted corn, black beans, julienne onions, candied jalapenos and tomatoes; garnished with fried tortilla strips.

Starch selections:

Rice Pilaf
Au Gratin Potatoes
White Cheddar Mashed Potatoes with Scallions
Long Grain Wild Rice
Herb Buttered Noodles
Garlic Buttered Parsley New Potato
Pasta Alfredo with Vegetables
Tuscan Pasta
Bowtie Pasta with Blue Cheese Alfredo
Confetti Orzo
Oven Roasted Dijonaise Potatoes
Oven Roasted Sweet Potatoes and Yukon Gold Potatoes
Garlic Roasted Red Skin Mashed Potatoes
Savory Grilled Sweet Potatoes
Baked Sweet Potatoes with Cinnamon Butter

Vegetable selections:

Seasoned Country Style Green Beans
Teriyaki Glazed Vegetables
Steamed Green Beans tossed with Roasted Sesame Seeds
Buttered Corn O'Brien
Steamed Broccoli with Cheddar Cheese Sauce
Apple Glazed Carrots
Baby Buttered Basil Carrots
Vonderhaar's Key West Vegetable Medley
(Carrots, Yellow Squash, Red Peppers and Zucchini)
Vonderhaar's Style Ratatouille
Balsamic Roasted Brussels Sprouts with Crispy Bacon and Parmesan Cheese
Lemon Asparagus (add \$ 1.50 per person)
Mélange of Vegetables tossed with Pesto and Olive Oil
Roasted Asparagus with Sun dried Tomato Vinaigrette, grape tomato and shaved
parmesan cheese
Chef Cut Vegetable Medley

That's Italian \$ 26.95

Light Hors D'oeuvre Selection

Fresh Fruit Display w/Cream Cheese Dip
Sliced Cheese Display w/Variety of Gourmet Crackers

Pasta Noodles

Penne & Linguini Noodles

Sauce Selections

Marinara & Alfredo

Meat Selections

Meatballs & Julienne Grilled Chicken Breast Strips, or Italian and Smoked Sausage
Select Shrimp for additional \$1.50 per person

Fresh Grated Parmesan Cheese

Warm Garlic Bread Sticks

Italian Style Vegetable Blend

Caesar Salad

Chopped romaine Lettuce, Caesar Dressing with Croutons & Shredded Parmesan
Cheese

or

Tossed Salad

Iceberg & Spring Mix Lettuce, red cabbage, carrots, shredded cheese, croutons & three
dressings

Buttermilk Ranch, Italian & Balsamic Vinaigrette

or

Italian Salad

Mixed Green tossed with Golden Italian dressing, seasoned bread crumbs, black olives,
red onions, tomatoes, parmesan cheese and pepperoncinis

Late Night Food

Cookies and Milk \$ 2.45 per person

Hot out of the oven, Freshly Baked Chocolate Chip and Sugar Cookies with
White and Chocolate Milk

Nacho Bar \$ 3.95 per person

(Minimum 50 people)

Tortilla Chips with Shredded Cheddar Cheese and Nacho Cheese
Mexican Black Beans
Black Bean Salsa, Traditional Salsa, Guacamole, Black Olives, Sour Cream, Scallions, Jalapenos,
Diced Tomatoes,

Cincinnati Style Cheese Coney Dogs \$ 2.25 each

(Minimum order 100)

Coney Dogs with Buns

Skyline Chili

Shredded Cheddar Cheese, Diced Onions and Mustard

LaRosa's Pizza \$ 4.95 per person

Cheese Pepperoni Vegetarian

Mini Gourmet Burger Bar \$ 4.25 each

(Minimum order of 50)

Assorted toppings to include: shredded lettuce, sliced tomatoes, caramelized onions, dill pickles,
brown mustard, red pepper aioli, ketchup, salsa, cheddar cheese

Petit Buns

Hickory scented Saratoga Chips with BBQ Sauce

Late night food available only with complete service catered event

**All dinner selections include use of Nathanael Greene Lodge china, flatware and
linen napkins in conjunction with Vonderhaar's roll top chafers and professional
serving equipment.**

**Please address dietary restrictions, children's menus and specialty menus with
Vonderhaar's Catering liaison to Nathanael Greene Lodge,
Lori Haines; office: 513.554.1969, cell: 513.218.5809.**