

NATHANAEEL GREENE LODGE & RECEPTION HALL

VONDERHAAR'S *Catering, Inc.*

19 PLEASANT ST., READING, OHIO 45215
513-554-1969
www.vonderhaars.com

Breakfast Selections

Prices based on 20 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

Yogurt Bar

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

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

Menu pricing is subject to change.

Deli and Lunch Selections

Minimum 20 guests

Let Us Do the Work: \$ 15.45 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
Individually Bagged Snacks

Wraps: \$ 15.45 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
Individually Bagged Snacks
(Chicken Salad, Egg Salad, or Tuna Salad available for \$.95 more per person)
(Vegetarian Option also available)

Virtual Grill Out: \$ 15.45 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
Individually Bagged Snacks
(Portabella Mushrooms, Black Bean Burgers, Brats, Metts, and Hot Dogs available upon request for an additional charge)

Deli Side Options:

Redskin Dill Potato Salad
Sun Dried Tomato Basil Pasta Salad
Fresh Cut Fruit Salad
Fresh Vegetable Crudités with Southwest Buttermilk Ranch Dip
Bow Tie Caesar Pasta Salad
Creamy Cole Slaw
Home-Style Macaroni Salad
Chef's Choice Vegetable Pasta Salad
Marinated Vegetable Salad
'Baked Potato' Pasta Salad
Baked Beans
Au Gratin Potatoes
Macaroni and Cheese
Zesty Pasta Marinara

Traditional Lunch Selections

Minimum 20 guests

Soup, Salad and Sandwich: \$ 15.45 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: \$ 15.95 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)

International Selections

Prices based on 20 guests

Caribbean Jerk Chicken and Pork: \$ 16.45 per person

Citrus Confetti Rice
Caribbean Black Beans
Fresh Cut Fruit Salad
Corn Muffins and Dinner Rolls

Mexican Fiesta: \$ 15.95 per person

(Minimum of 20 people)
Soft and Hard Tacos
Taco Beef or Spicy Chicken
Cheddar Cheese, Tomatoes, Onions, Lettuce, Salsa, and Sour Cream, Guacamole,
Refried Beans
Spicy Mexican Rice
Tortilla Chips
Substitute Fajita Beef and Chicken served with grilled peppers and onions
(Additional \$ 1.95 for fajita substitution)

Classic Deli Buffet

\$ 17.95 per person for 101 or more guests

\$ 18.95 per person for less than 100 guests

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
Condiments
(All the above items are included with this menu)

Accompaniments:

(Please Select THREE Items)

Chef's Choice Vegetable Pasta Salad
Creamy Cole Slaw
Fresh Cut Fruit Salad
Home style Macaroni Salad
Bow Tie Caesar Pasta Salad
'Baked Potato' Pasta Salad
Marinated Vegetable Salad
Deviled Eggs
Redskin Dill Potato Salad
Fresh Vegetable Crudités with Southwest Buttermilk Ranch Dip
(Add \$ 1.50 per person)
Seasonal Fresh Fruit Tray with Cream Cheese Dip
(Add \$ 1.50 per person)
Tossed Garden Salad with Dressings
(Add \$ 2.00 per person)
Country Green Beans
Penne Pasta Alfredo
Penne Pasta Marinara
Au Gratin Potatoes
Baked Beans

Add Shredded Beef or Pulled Pork or Barbeque to the "Deli" Menu
Additional \$ 3.50 per person (includes cole slaw and buns)

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**

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

Seasonal Fresh Fruit Tray with Cream Cheese Dip \$ **2.95 per person**

Soup Shooters- Loaded Potato, 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, 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**

Menu pricing is subject to change.

Special Occasion Grill Out

*Includes Fresh Baked Dinner Rolls & Butter
Requires a 100 person minimum*

Filet Mignon 6 oz	\$32.95
Beef Tenderloin Shish-Ka-Bob	\$27.95
BBQ Baby Loin Back Pork Ribs	\$25.95
Steak (assorted, Chef's selection)	\$24.95
Amish Chick Breast Shish-Ka-Bob	\$25.95
Blackened Salmon Fillet	\$23.95
Marinated Boneless Chicken Breast	\$22.95

Choice of One Starch Selection:

Mashed Potatoes · Red Skin Potatoes w/Parsley & Butter
Garlic Roasted Red Skin Mashed Potatoes · Mashed Potato Casserole
Long Grain Rice · Oven Roasted Dijonnaise Potatoes
White Cheddar Mashed Potatoes · Savory Grilled Sweet Potatoes

Choice of One Vegetable Selection:

Fresh Steamed Green Beans Tossed w/Roasted Sesame Seeds
Lemon Pepper Asparagus (additional \$1.50 per guest)
Green Beans Casserole Buttered Corn
Chef Cut Vegetable Medley

Choice of One Salad Selection:

House Tossed Salad: Mixed Greens, Carrots, Garnished w/Tomatoes, Cucumber Slices & Croutons served w/Buttermilk Ranch, Italian & Balsamic Vinaigrette

Field Green Delight: Varietal Field Greens, Toasted Sunflower Seeds, Mandarin Oranges & Aged Bleu Cheese Crumbles served w/Buttermilk Ranch, Italian & Balsamic Vinaigrette

Spinach Salad: Baby Spinach, Bacon, Tomato, Egg, Onion & Croutons served w/Celery Seed, Sun Dried Tomato Vinaigrette & Buttermilk Ranch

Harvest Salad: Mixed Greens, Figs, Sunflower Seeds, Cranberries & Aged Bleu Cheese Crumbles served w/Apple Cider Vinaigrette, Buttermilk Ranch & Sun Dried Tomato Vinaigrette

Burst of Citrus Salad: Mixed Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins & Toasted Almonds served w/Orange Vinaigrette, Buttermilk Ranch & Celery Seed

Dinner Buffet Packages

*Includes a selection of the following: Entrée, Starch, One Vegetable, Salad, and Dinner Rolls
(side item selections located on page 8)
Requires a 100 person minimum*

Carved Selections

- Carved Seasoned Roasted Beef Tenderloin **\$ 29.45 per person**
- Carved Seasoned Tri Tip **\$ 24.45 per person**
- Carved Seasoned Roasted Prime Rib of Beef with Au Jus 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**

Poultry Selections

- Sicilian Chicken with Tomato Alfredo Sauce **\$ 18.95 per person**
- Classic Chicken Cordon Bleu with Creamy Sage Sauce **\$ 18.95 per person**
- Chicken Provençal **\$ 18.95 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**
- Seared Blackened Salmon with Remoulade Sauce **\$ 18.95 per person**

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

Choice of one starch selection:

Rice Pilaf
Au Gratin Potatoes
Cheddar Mashed Potatoes with Scallions
Long Grain Wild Rice
Herb Buttered Noodles
Citrus Confetti Rice
Garlic Buttered Parsley New Potato
Pasta Alfredo with Vegetables
Tuscan Pasta
Bowtie Pasta with Blue Cheese Alfredo
Piemonte Blend
Confetti Orzo
Oven Roasted Dijonnaise Potatoes
Oven Roasted Sweet Potatoes and Yukon Gold Potatoes

Choice of one vegetable selection:

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
Sautéed Zucchini and Yellow Squash
Vonderhaar's Key West Vegetable Medley (Carrots, Yellow Squash, Broccoli, Cauliflower, Red Peppers and Green Beans)
Vonderhaar's Style Ratatouille
Balsamic Roasted Brussels Sprouts with Crispy Bacon and Parmesan Cheese
Lemon Asparagus (add \$ 1.50 per person)

Choice of one salad selection:

Tossed Garden Salad- A blend of iceberg, romaine and spring mix garnished with cucumbers, tomatoes, red onions and garlic croutons Dressing Choices, please select three: Ranch, Italian, Sun-dried Tomato Basil (fat free), French, Champagne Vinaigrette or Balsamic Vinaigrette

Spinach Salad- Tender spinach leaves with chopped eggs, bacon, red onions, tomatoes and garlic croutons. With celery seed and Italian dressing

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 melons, grapes, pineapples, strawberries and oranges

Caesar Salad- Chopped romaine leaves tossed with parmesan cheese, sweet red onions, garlic croutons and Caesar dressing

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

Fresh Pasta Bar Dinner: \$28.95 per person

Requires a 100 person minimum

Light Hors D'oeuvre Selection

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

Pasta Noodles

Penne, Bow Tie & 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

Silver Dinner Buffet: \$26.95 per person

*Requires a 100 person minimum
Includes Fresh Baked Dinner Rolls & Butter*

Light Hors D'oeuvre Selection

Sliced Cheese Display w/Variety of Gourmet Crackers
Fresh Cut Vegetable Crudités w/Parmesan Pesto Dip

Dinner Selections –Choice of one Beef or Poultry Selection

Beef Selection

Carved Beef Brisket w/Chef's Choice BBQ Sauce & Horseradish Sauce

Poultry Selection

Chicken Florentine w/Red Pepper Cream Sauce
Breast of Chicken Stuffed w/Wild Rice
Statler Breast of Chicken w/Roasted Garlic & Tomatoes w/Chardonnay Butter Cream Sauce
Boneless Chicken Breast w/Herb Cream Sauce
Balsamic Marinated Breast of Chicken with sundried tomatoes and red onions

Choice of One Starch Selection:

Mashed Potatoes · Red Skin Potatoes w/Parsley & Butter
Garlic Roasted Red Skin Mashed Potatoes · Mashed Potato Casserole
Long Grain Rice · Oven Roasted Dijonnaise Potatoes
White Cheddar Mashed Potatoes · Oven Roasted Sweet and Yukon Gold Potatoes

Choice of One Vegetable Selection:

Fresh Steamed Green Beans Tossed w/Roasted Sesame Seeds
Green Beans Casserole
Buttered Corn
Apple Glazed Baby Carrots
Chef Cut Key West Vegetable Medley
Lemon Pepper Asparagus (additional \$1.50 per guest)

Choice of One Salad Selection:

House Tossed Salad: Mixed Greens, Carrots, Garnished w/Tomatoes, Cucumber Slices & Croutons
Served w/Buttermilk Ranch, Italian & Balsamic Vinaigrette

Field Green Delight: Varietal Field Greens, Toasted Sunflower Seeds, Mandarin Oranges &
Aged Bleu Cheese Crumbles served w/Buttermilk Ranch, Italian & Balsamic Vinaigrette

Spinach Salad: Baby Spinach, Bacon, Tomato, Egg, Onion & Croutons served w/Celery Seed,
Sun Dried Tomato Vinaigrette & Buttermilk Ranch

Harvest Salad: Mixed Greens, Figs, Sunflower Seeds, Cranberries & Aged Bleu Cheese Crumbles served
w/Apple Cider Vinaigrette, Buttermilk Ranch & Sun Dried Tomato Vinaigrette

Burst of Citrus Salad: Mixed Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins &
Toasted Almonds served w/Orange Vinaigrette, Buttermilk Ranch & Celery Seed

Gold Dinner Buffet: \$29.95 per person

*Requires a 100 person minimum
Includes Fresh Baked Dinner Rolls & Butter*

Light Hors D'oeuvre Selection

Sliced Cheese Display w/Gourmet Crackers
Cocktail Meatballs w/Spicy Plum Sauce

Dinner Selections- Choice of One Carving Selection & One Poultry Selection

Carving Station Selections

Oven Roasted Turkey Breast
Old Fashioned Baked Ham w/Brown Sugar Glaze
Carved Prime Rib of Beef w/Au Jus & Horseradish Sauce (additional \$3.95 per person)

Poultry Selection

Chicken Florentine w/Herb Cream Sauce
Breast of Chicken Stuffed w/Wild Rice
Dijon Glazed Chicken Cordon Bleu
Pecan Crusted Boneless Breast of Chicken w/Dijon Dipping Sauce
Boneless Chicken Breast w/Herb Cream Sauce

Choice of One Starch Selection:

Mashed Potatoes · Red Skin Potatoes w/Parsley & Butter
Garlic Roasted Red Skin Mashed Potatoes · Mashed Potato Casserole
Long Grain Rice · Oven Roasted Dijonnaise Potatoes
White Cheddar Mashed Potatoes · Oven Roasted Sweet and Yukon Gold Potatoes

Choice of One Vegetable Selection:

Fresh Steamed Green Beans Tossed w/Roasted Sesame Seeds
Green Beans Casserole
Buttered Corn
Apple Glazed Baby Carrots
Chef Cut Key West Vegetable Medley
Lemon Pepper Asparagus (additional \$1.50 per guest)

Choice of One Salad Selection:

House Tossed Salad: Mixed Greens, Carrots, Garnished w/Tomatoes, Cucumber Slices & Croutons
Served w/Buttermilk Ranch, Italian & Balsamic Vinaigrette

Field Green Delight: Varietal Field Greens, Toasted Sunflower Seeds, Mandarin Oranges &
Aged Bleu Cheese Crumbles served w/Buttermilk Ranch, Italian & Balsamic Vinaigrette

Spinach Salad: Baby Spinach, Bacon, Tomato, Egg, Onion & Croutons served w/Celery Seed,
Sun Dried Tomato Vinaigrette & Buttermilk Ranch

Harvest Salad: Mixed Greens, Figs, Sunflower Seeds, Cranberries & Aged Bleu Cheese Crumbles served
w/Apple Cider Vinaigrette, Buttermilk Ranch & Sun Dried Tomato Vinaigrette

Burst of Citrus Salad: Mixed Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins &
Toasted Almonds served w/Orange Vinaigrette, Buttermilk Ranch & Celery Seed

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

Requires a 100 person minimum

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

Requires a 100 person minimum

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'd 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

Vegetarian Selections: \$15.95 per person

Seared Tofu with sweet chili glaze
Pasta Primavera with tomato Alfredo sauce
Teriyaki glazed stir fry over long grain wild rice
Stuffed portabella mushroom or red bell pepper

Children's Menu (ages 4-10) \$ 12.95 per child

Chicken tenders, macaroni & cheese and fruit salad
Baked pizza bread, chips and fruit salad

- Buffets include China, silverware, ceramic mugs, chaffing dishes, and professional service personnel.
- Children under the age of 3 are not charged on buffet pricing; however if a Children's Menu is selected for a child under the age of 4, they will be charged at the rate structure listed above.
- Please contact Nathanael Greene Lodge about special requests, or if you would like to customize a menu.
- A family style salad is available in exchange of the salad being offered on the buffet line. If you would like additional information, please ask a Nathanael Greene Lodge Associate.