

Vintage HOUSE

BANQUETS & CATERING

*From Vintage Gardens to Vintage House
Dream it, plan it, live it. It is your day to enjoy!*

BUFFET STYLE DINNER

ENTREES

- HERB BUTTER CRUMB CHICKEN
- ROSEMARY DIJON CHICKEN
- BALSAMIC CHICKEN WITH FRESH ROMA TOMATO AND FRESH MOZZARELLA
- CHICKEN PICCATA
- CHICKEN MARSALA
- CHICKEN PARMESAN
- CHICKEN SICILIANO
- PORK OR CHICKEN SCHNITZEL WITH LEMON CAPER SAUCE
- CHICKEN CORDON BLEU
- HAWAIIAN CHICKEN
- ENCRUSTED MUSTARD CHICKEN
- STUFFED CHICKEN FLORENTINE
- OVEN ROASTED TURKEY BREAST
- SMOKED POLISH SAUSAGE WITH KRAUT
- ITALIAN SAUSAGE WITH ROASTED PEPPERS AND ONIONS
- SLOW ROASTED PORK LOIN MEDALLIONS
- GRILLED PORK MEDALLIONS IN MANGO CHUTNEY
- HOMEMADE MEATBALLS WITH GRAVY
- HOMEMADE BREADED MEATBALLS WITH MARINARA
- SLOW ROASTED ANGUS SIRLOIN
- FLAMBE OF BEEF / \$2*
- STUFFED PORK TENDERLOIN WITH WILD RICE AND SUN DRIED CHERRIES / \$2*
- LEMON ENCRUSTED COD / \$3*
- GRILLED OR SAUTEED SALMON / \$4*
- LONDON BROIL / \$4*
- CAJUN BEEF TIPS / \$4*
- ENGLISH CUT ANGUS PRIME RIB / \$5*
- VEAL MARSALA / \$5*
- VEAL PARMESAN / \$5*
- BEEF TENDERLOIN / \$6*

PASTA CHOICE OF ONE

- PENNE RIGATE WITH MEAT SAUCE OR MARINARA
- FETTUCCHINE ALFREDO
- PASTA PRIMIVERA
- RIGATONI WITH PALOMINO SAUCE
- BOW TIE PESTO ALFREDO
- BAKED LASAGNA VEGETARIAN STYLE OR MEAT / \$2*
- MUSHROOM RAVIOLI WITH PALOMINO SAUCE / \$2*
- TORTELLINI WITH MEAT SAUCE, MARINARA OR PESTO ALFREDO / \$2*

CHOICE OF TWO ENTREES

\$36.95 PER PERSON (FRIDAYS)
\$39.95 PER PERSON (SATURDAYS)
\$36.95 PER PERSON (SUNDAY-THURSDAY)

CHOICE OF THREE ENTREES

\$38.95 PER PERSON (FRIDAYS)
\$41.95 PER PERSON (SATURDAYS)
\$38.95 PER PERSON (SUNDAY-THURSDAY)

POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AUGRATIN
- ESCALLOPED
- SANTA ANNA
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- DUCHESSE
- OVEN ROASTED REDSKIN
- RICE PILAF

VEGETABLE CHOICE OF ONE

- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- PRINCE EDWARD BLEND
- GOLDEN BUTTERED CORN
- GLAZED BABY CARROTS
- FRENCH MARINATED GREEN BEANS WITH TOASTED ALMONDS
- SWEET PEAS WITH MUSHROOMS AND ONIONS
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, BROCCOLI, CARROTS AND ROASTED RED PEPPER / \$2*
- STEAMED BROCCOLI IN A LIGHT BUTTER SAUCE / \$2*
- FRESH ASPARAGUS COOKED IN A LIGHT BUTTER SAUCE OR HOLLANDAISE / \$3*

DESSERT

- SCOOP OF FRENCH VANILLA ICE CREAM

THE CHEF'S COMPLIMENTS

- FRESH GARDEN SALAD WITH HOUSE DRESSING
- WARM ROLLS AND BUTTER
- SEASONAL FRUIT PLATTER
- FRESH VEGETABLE AND DIP PLATTER
- ASSORTED RELISH PLATTER
- IMPORTED CHEESES AND CRACKERS
- THREE CHEF SELECT SALADS

Services also include:

- 6 HOUR OPEN STANDARD BAR AND BEVERAGE SERVICE
- CHAIR COVERS WITH YOUR CHOICE OF SASH COLOR
- CHAMPAGNE TOAST FOR HEAD TABLE
- CAKE CUTTING, WRAPPING OR SERVING
- YOUR CHOICE OF COLOR LINEN NAPKINS

* ADD PER PERSON TO BASE PRICES

PLEASE INQUIRE WITH AN EVENT COORDINATOR ABOUT MINIMUM REQUIREMENT

All prices subject to 18% service fee and 6% sales tax.

January 1 thru April 1 discounts available, please inquire with an Event Coordinator.



THE WEDDING PACKAGE



Vintage HOUSE

BANQUETS & CATERING



THE WEDDING PACKAGE



FAMILY STYLE DINNER

SOUP CHOICE OF ONE

- ITALIAN WEDDING
- CHICKEN STRACCIATELLA
- TWICE BAKED POTATO
- CREAM OF BROCCOLI
- MINISTRONE

SALAD CHOICE OF ONE

- GARDEN SALAD WITH HOUSE DRESSING
- CAESAR SALAD WITH DRESSING
- MICHIGAN CHERRY SALAD / \$.75*

PASTA CHOICE OF ONE

- PENNE RIGATE WITH MEAT SAUCE OR MARINARA
- FETTUCCHINE ALFREDO
- PASTA PRIMIVERA
- TORTELLINI WITH MARINARA SAUCE, ALFREDO OR PESTO ALFREDO
- RIGATONI WITH PALOMINO SAUCE

ENTREES CHOICE OF TWO

- BALSAMIC CHICKEN WITH FRESH ROMA TOMATO AND FRESH MOZZARELLA
- HERB BUTTER CRUMB CHICKEN
- ROSEMARY DIJON CHICKEN
- CHICKEN PICCATA
- CHICKEN MARSALA
- CHICKEN PARMESAN
- CHICKEN SICILIANO
- PORK OR CHICKEN SCHNITZEL WITH LEMON CAPER SAUCE
- CHICKEN CORDON BLEU
- STUFFED CHICKEN FLORENTINE
- ENCRUSTED MUSTARD CHICKEN WITH A BASIL CREAM SAUCE
- HOMEMADE BREADED MEATBALLS WITH MARINARA
- SLOW ROASTED ANGUS SIRLOIN WITH MUSHROOM GRAVY
- LEMON ENCRUSTED COD / \$3*
- CITRUS GLAZED SALMON / \$4*
- LONDON BROIL WITH BORDELAISE SAUCE / \$4*
- SLOW ROASTED PORK LOIN MEDALLIONS
- SMOTHERED ITALIAN STYLE PORK CHOPS
- CAJUN BEEF TIPS / \$4*
- BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM BORDELAISE / \$5*
- VEAL MARSALA WITH PORTABELLA MUSHROOMS / \$5*
- GRILLED LAMB CHOPS WITH DEMI-GLACE / \$7*

\$41.95 PER PERSON (FRIDAYS)

\$44.95 PER PERSON (SATURDAYS)

\$41.95 PER PERSON (SUNDAY-THURSDAY)

POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AUGRATIN
- ESCALLOPED
- SANTA ANNA
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- DUCHESSE
- RICE PILAF

VEGETABLE CHOICE OF ONE

- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- GOLDEN BUTTERED CORN
- PRINCE EDWARD BLEND
- FRENCH MARINATED GREEN BEANS WITH TOASTED ALMONDS
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, BROCCOLI, CARROTS AND ROASTED RED PEPPER / \$2*
- STEAMED BROCCOLI IN LIGHT BUTTER SAUCE / \$2*
- FRESH ASPARAGUS IN LIGHT BUTTER SAUCE OR HOLLANDAISE / \$3*

DESSERT CHOICE OF ONE

- FRENCH VANILLA ICE CREAM
- RASPBERRY SORBET
- MINI ICE CREAM SUNDAES / \$1.50*
- SPUMONI / \$2*
- INDIVIDUAL CHEESECAKE WITH FRESH TRI-BERRY SAUCE / \$3*

THE CHEF'S COMPLIMENTS

UPON ARRIVAL YOUR GUESTS WILL ENJOY AN ANTIPASTO APPETIZER DISPLAY

DURING DINNER WARM ROLLS AND BUTTER ARE SERVED

Services also include:

- 6 HOUR OPEN STANDARD BAR AND BEVERAGE SERVICE
- CHAIR COVERS WITH YOUR CHOICE OF SASH COLOR
- CHAMPAGNE TOAST FOR HEAD TABLE
- CAKE CUTTING, WRAPPING OR SERVING
- YOUR CHOICE OF COLOR LINEN NAPKINS

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THE WEDDING PACKAGE



PLATED SIT DOWN DINNERS

- **SLOW ROASTED PRIME RIB OF BEEF** / \$47.95 PER PERSON
CERTIFIED ANGUS ENGLISH CUT PRIME RIB SLOW ROASTED WITH OUR HOUSE SEASONING, SERVED WITH AU JUS AND MUSHROOM CAPS.
- **12OZ NEW YORK STRIP STEAK** / \$45.95 PER PERSON
CHOICE BLACK ANGUS STRIP STEAKS MARINATED THEN BROILED TO PERFECTION AND TOPPED WITH BAKED ONION STRAWS.
- **10OZ CHARBROILED FILET MIGNON** / \$48.95 PER PERSON
MARINATED BEEF TENDERLOIN CHARBROILED AND SERVED WITH OUR SPECIAL MUSHROOM ZIP SAUCE.
- **BEEF TENDERLOIN SICILIANO** / \$48.95 PER PERSON
ITALIAN BREADED FILET MEDALLIONS PAN FRIED TO PERFECTION, THEN TOPPED WITH AMOGUE SAUCE.
- **CHICKEN PICCATA** / \$43.95 PER PERSON
6OZ BONELESS CHICKEN BREAST LIGHTLY BREADED THEN SAUTEED AND TOPPED WITH OUR LEMON GARLIC SAUCE AND GARNISHED WITH FRESH ARTICHOKE HEARTS AND CAPERS.
- **CHICKEN MARSALA** / \$43.95 PER PERSON
6OZ BONELESS CHICKEN BREAST LIGHTLY BREADED THEN SAUTEED AND TOPPED WITH OUR MARSALA WINE SAUCE AND MUSHROOMS.
- **ENCRUSTED MUSTARD CHICKEN** / \$43.95 PER PERSON
6OZ BONELESS CHICKEN BREAST MARINATED IN OUR DIJON MUSTARD SAUCE THEN BREADED AND PAN FRIED TO PERFECTION. FINISHED WITH A BASIL CREAM SAUCE.
- **CHARBROILED LAMB CHOPS** / \$52.95 PER PERSON
MARINATED IN OUR SPECIAL HOUSE RECIPE, CHARBROILED, THEN TOPPED WITH A DRIZZLE OF DEMI-GLACE.
- **FILET AND LOBSTER** / MARKET PRICE PER PERSON
THIS SURF AND TURF MEASURES WELL ABOVE THE COMPETITION DUE TO OUR UNIQUE COOKING PROCEDURE AND INCREDIBLE QUALITY. CHOICE STEER TENDERLOINS CHARBROILED TO PERFECTION ALONG SIDE A COLD WATER LOBSTER TAIL SERVED WITH ALL THE ELEGANT FIXINGS.
- **CITRUS MANGO SALMON** / \$45.95 PER PERSON
8OZ FRESH SALMON GRILLED AND TOPPED WITH A MANGO SALSA.
- **GRILLED OR POTATO ENCRUSTED WHITEFISH FILLET** / \$45.95 PER PERSON
8OZ LAKE SUPERIOR WHITEFISH SEASONED AND GRILLED AND TOPPED WITH A BASIL CREAM SAUCE.
- **FILET AND CHICKEN COMBINATION** / \$49.95 PER PERSON

AVAILABLE UPON REQUEST

- CHICKEN PARMESAN
- GRILLED BALSAMIC CHICKEN
- CHICKEN MARSALA

*Every savory bite. Every sip.
Great memories begin at Vintage House.*

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PLATED SIT DOWN DINNERS

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- CAESAR SALAD WITH DRESSING
- MICHIGAN CHERRY SALAD / \$.75*

PASTA CHOICE OF ONE

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- FETTUCCINE ALFREDO
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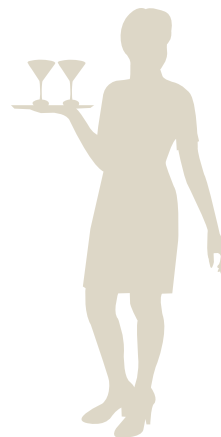
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Contact one of our Event Coordinators and begin planning your event ...

WEDDINGS REHEARSAL DINNERS SHOWERS SEMINARS BAPTISMS COMMUNIONS GRADUATIONS
 ANNIVERSARIES CORPORATE MEETINGS OPEN HOUSES SCHOOL EVENTS SPORTS BANQUETS REUNIONS
 FUNERAL / MEMORIAL LUNCHEONS BIRTHDAYS HOLIDAY EVENTS BAR AND BAT MITZVAHS



586.415.5678 (FAX) 586.293.3242

31816 UTICA RD FRASER, MI 48026

SALES@VINTAGEBANQUETSANDCATERING.COM

WWW.VINTAGEBANQUETSANDCATERING.COM

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