

Vintage HOUSE

BANQUETS & CATERING

OFF SITE Catering Menu 2019



CATERING ANY SIZE EVENT!

BRINGING IT TO YOU!

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

586.415.5678 FAX: 586.293.3242

VINTAGEBANQUETSANDCATERING.COM

31816 UTICA RD FRASER, MI 48026

FOLLOW US



Vintage HOUSE

BANQUETS & CATERING



LET US CATER YOUR NEXT EVENT!

PREMIER OFF SITE CATERING SERVICE

**We are ready to serve
you and your guests!**

We can help you make every event perfect — graduation parties, corporate events, full service weddings, corporate meetings, backyard BBQ's and many more, let us do the work!

You enjoy your event!

WE SPECIALIZE in CORPORATE EVENTS and BUSINESS MEETINGS

From black tie fundraisers, to informal breakfast meetings, we can help you create the **perfect event** for your clients, customers, and employees.

PICK UP and GO SERVICE

Fully prepared meals

Our pick up and go service is great for holiday dinners with your family, office luncheons, big game watch parties, or any event in your home — giving you the opportunity to serve our signature dishes without having a fully catered party.

BIG ADDITIONS to the VINTAGE HOUSE NAME Vintage Gardens & Vintage House

There is no event we cannot accommodate here at **Vintage House** — with the addition of our state of the art chapel, **Vintage Gardens**, our fully mobile kitchen, upgrades in our reception hall, **Patio Bar & Grill** during our summer months, and many more. I appreciate you entrusting myself and my **Vintage family** with all of your event needs.

We are here to help you!

Your Host Anthony Jekielek...Proud Owner

No matter what the Event

VINTAGE HOUSE WILL MAKE IT MEMORABLE.

Our team of Award-Winning Chefs is ready to create any type of menu you choose. Our reputation for great food quality, presentation and excellent service is incomparable.

WE ARE PROUD TO PARTNER WITH THESE BEAUTIFUL LOCATION VENUES
Adding new partners daily! Call us today for a full list of preferred off site locations

Each one has its own special charm and ambiance!

WHEREVER YOUR EVENT IS...WE WILL CATER!



**BLUE WATER
CONVENTION CENTER**



**PORT HURON ELKS
LODGE 343**



**DETROIT
WHISKEY FACTORY**



BELLE ISLE CASINO



**PORT HURON
MUSEUM**



**PORT HURON
LIGHT SHIP**



**FORT GRATIOT
LIGHT HOUSE**



THE JAM HANDY



**NOAH'S
EVENT VENUE**

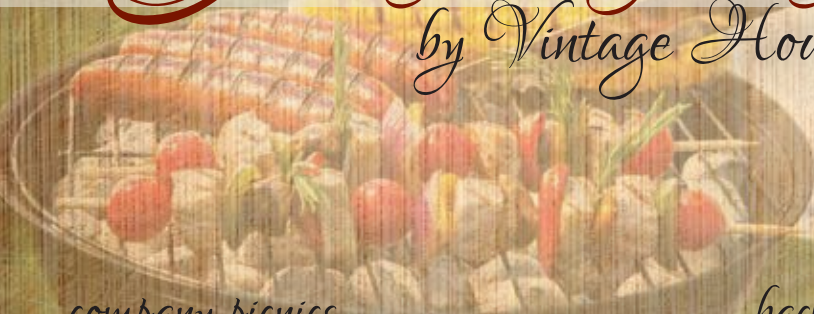


**PACKARD PROVING
GROUNDS**

corporate meetings • office • family gatherings



*Your
party brought to you!
by Vintage House*



company picnics

backyard bbq



holiday events



CHECK OUT EVERY PAGE TO MAKE YOUR EVENT EVERYTHING YOU WANT AND EXPECT...

WHAT WE OFFER

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*state of the art
mobile kitchen...*



FOLLOW US



*Contact one of our Event Coordinators
and begin planning your event ...*

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VINTAGEBANQUETSANDCATERING.COM



THE CONTINENTAL

\$7.95 per person over 100 ppl
\$8.95 per person under 100 ppl

- Assorted Danish Pastries
- Gourmet Bagels with Cream Cheese
- Baked Muffins
- Bakery Fresh Donuts
- Seasonal Cubed Fruit Platter
- Chilled Juices
- Coffee Service
- All Set Ups*



THE BELGIUM BUFFET

\$12.95 per person over 100 ppl
\$13.95 per person under 100 ppl

- Scrambled Eggs Devonshire
- Breakfast Sausage Links
- Hickory Smoked Bacon
- Home Style Potatoes
- Belgium Waffles or Hot Cakes
- Add Fruit Toppings \$.50 per person
- Seasonal Cubed Fruit Platter
- Assorted Danish Pastries
- Gourmet Bagels with Cream Cheese
- Baked Muffins
- Chilled Juices
- Coffee Service
- All Set Ups*

HEARTY BRUNCH

\$18.95 per person over 100 ppl
\$19.95 per person under 100 ppl

- Scrambled Eggs Devonshire
- Breakfast Sausage Links
- Hickory Smoked Bacon
- Herb Buttercrumb Chicken
- Slow Roasted Angus Sirloin with Mushroom Gravy
- Oven Roasted Redskin Potatoes
- Prince Edward Blend Vegetable
- Seasonal Cubed Fruit Platter
- Fresh Vegetable Platter with Dip
- Assorted Relish Platter
- Fresh Garden Salad with House Dressing
- 3 Chef Select Cold Salads
- Baked Muffins
- Assorted Danish Pastries
- Gourmet Bagels with Cream Cheese
- Chilled Juices
- Coffee Service
- All Set Ups*

PANCAKE STATION

Breakfast Pancakes • Whipped Butter • Maple Syrup
 Blueberry or Strawberry Topping • Bacon • Sausage
ADD \$6.95 PER PERSON / \$100 CHEF FEE

Delicious!

Omelet Station AVAILABLE FOR AN ADDITIONAL
\$8.95 PER PERSON / \$100 CHEF FEE

*Disposable Plates, Forks, Knives and Napkins

Any event 50 people and under, add \$2 more per person.
 Any event 25 people and under, add \$4 more per person plus a \$100 delivery fee.
 All prices subject to 18% service fee and 6% sales tax.



CALIFORNIA DELI

\$11.95 per person over 100 ppl

\$12.95 per person under 100 ppl

- Imported Polish Ham
- Smoked Turkey Breast
- Genoa Salami
- Roast Sirloin or Corned Beef
- Cheddar, Swiss and Pepper Jack Cheese
- Bakery Fresh Breads
- All Garnishes and Condiments
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Assorted Relish Platter
- 3 Chef Select Cold Salads
- All Set Ups*

LIGHT AND HEALTHY

\$11.95 per person over 100 ppl

\$12.95 per person under 100 ppl

- White Albacore Tuna Salad
- Sun Dried Cherry Chicken Salad
- Fresh Egg Salad
- Bakery Fresh Croissants and Pitas
- All Garnishes and Condiments
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Assorted Relish Platter
- 3 Chef Select Cold Salads
- All Set Ups*



DELUXE BOX LUNCHES

\$10.95 per person over 100 ppl

\$11.95 per person under 100 ppl

SELECTIONS (choice of)

- Smoked Turkey Croissant with Swiss, Lettuce and Tomato
- Roast Sirloin Croissant with Swiss, Lettuce and Tomato
- Imported Polish Ham Croissant with Swiss, Lettuce and Tomato
- Corned Beef with Swiss Croissant
- Albacore Tuna Salad Croissant
- Sun Dried Chicken Salad Croissant
- Gourmet Italian Sub

Deluxe Box Lunches

Include:

Fresh Pasta Salad,
Whole Fruit, Bag of
Chips, Chocolate Chip
Cookie or Brownie

ADD A 12 OZ CAN OF POP OR 16.9 OZ BOTTLED WATER

\$1.50

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VINTAGE BURGER BAR

\$11.95 per person over 100 ppl

\$12.95 per person under 100 ppl

Seasoned Angus Burgers, BBQ Sauce Selections, Cheddar, Imported Swiss, Bleu Cheese, Crispy Bacon, Kaiser Buns, Lettuce, Tomatoes, Pickle Spears, Raw Onions, Sauteéd Mushrooms and Onions, Ketchup, Mustard, Mayonnaise, Jalapeños. All Set Ups*

GRAND FAJITA BAR

\$15.95 per person over 100 ppl

\$16.95 per person under 100 ppl

Hard and Soft Taco Bar with all the Fixings, Chicken Enchiladas, Steak Fajitas, Spanish Rice, Refried Beans with Cheese, Homemade Tortilla Chips with Salsa, Sour Cream, Guacamole, Housemade Taco Salad. All Set Ups*

PASTA BAR

\$9.95 per person over 100 ppl

\$10.95 per person under 100 ppl

Three Pasta Options with Sauces and Accompaniments.

Complete Your Pasta with

Italian Sausage, Fresh Vegetables, Mini Meatballs and More

Sauce Choices

Palomino, Alfredo, Meat Sauce, Marinara, Pesto, Pesto Alfredo and Garlic and Oil

Includes Salad, Breadsticks and All Set Ups*

AMERICAN CONEY STATION

\$9.95 per person over 100 ppl

\$10.95 per person under 100 ppl

Dearborn Hot Dogs (2 per person), Coney Island Chili, Greek Salad, Bakery Fresh Buns, Better Made Potato Chips, Diced Onions, Relish, Mustard and Ketchup. All Set Ups*

Add \$1.50 Assorted Faygo Beverages

GREAT OPTIONS FOR YOUR NEXT CORPORATE EVENT!

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One Entrée

\$11.95 over 100 ppl
\$12.95 under 100 ppl

Two Entrées

\$13.95 over 100 ppl
\$14.95 under 100 ppl

Three Entrées

\$15.95 over 100 ppl
\$16.95 under 100 ppl

CHICKEN ENTRÉES

- Herb Buttercrumb Chicken
- Rosemary Dijon Chicken
- Chicken Piccata (Add \$1.50)
- Chicken Marsala (Add \$1.50)
- Hawaiian Chicken (Add \$1.50)
- Encrusted Mustard Chicken (Add \$1.50)
- Chicken Northern Woods (Add \$1.50)
- Chicken Parmesan (Add \$1.50)
- Oven Roasted Turkey Breast (Add \$1.50)
- Balsamic Chicken (Add \$1.50)
- Chicken Florentine (Add \$1.50)

BEEF ENTRÉES

- Slow Roasted Angus Sirloin with Mushroom Gravy
- Homemade Meatballs
- London Broil (Add \$4)
- Beef Burgundy (Add \$4)
- Tri-Color Pepper Steak (Add \$4)
- Filet of Beef Tenderloin (Add \$6)

PORK ENTRÉES

- Country Glazed Ham
- Italian Sausage with Roasted Peppers and Onions
- Slow Roasted Pork Loin Medallions
- Smoked Polish Sausage and Kraut
- Smothered Italian Breaded Pork Chops (Add \$1)
- BBQ Baby Back Ribs (Add \$4)
- City Chicken (Add \$4)

PASTA (choice of one)

- Penne Rigatè with Meat Sauce or Marinara
- Fettuccine Alfredo
- Pasta Primavera
- Bow Tie Pesto with Roasted Red Peppers
- Baked Lasagna Vegetarian Style or Meat (Add \$2)
- Tortellini with Marinara or Alfredo (Add \$2)
- Mushroom Ravioli with Palomino Sauce (Add \$2)

POTATO (choice of one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Augratin
- Escalloped
- Rice Pilaf/Wild Rice
- Homestyle Mashed with Gravy
- Oven Roasted Redskin

VEGETABLE (choice of one)

- Green Bean Amandine
- California Blend
- Prince Edward Blend
- Golden Corn
- Glazed Baby Carrots
- Sweet Peas with Mushrooms and Onions
- Vintage Fresh Blend (Add \$2)
- French Marinated Green Bean with Toasted Almonds (Add \$2)

CHEF'S COMPLIMENTS

- Fresh Garden Salad with House Dressing
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Assorted Relish Platter
- 3 Assorted Chef Select Salads
- Bakery Fresh Rolls and Butter
- All Set Ups, Disposable Plates, Forks, Knives and Napkins

ADDITIONAL SERVICES

- Prestige Ware (Add \$3)
- China Service (Add \$5)
- Table Linens (Add \$7 each)
- Buffet Linen and Skirting \$60
- Ice Carvings — Ask for Details

OUR CHEFS CAN CREATE IT FOR YOU

If it's not on our menu ...
Ask our Event Coordinators



Any event 50 people and under, add \$2 more per person.
Any event 25 people and under, add \$4 more per person plus a \$100 delivery fee.
All prices subject to 18% service fee and 6% sales tax.

MENU #1

\$9.95 per person over 100 ppl

\$10.95 per person under 100 ppl

- 1/3 lb Ground Angus Sirloin Burgers
- Jumbo All Beef Dearborn Hot Dogs
- Corn on Cob or Baked Beans
- Regular and BBQ Chips
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Assorted Relish Platter
- 3 Chef Select Cold Salads
- All Buns and Condiments
- All Set Ups*

MENU #2

\$10.95 per person over 100 ppl

\$11.95 per person under 100 ppl

- Italian Sausage with Peppers and Onions
- 1/3 lb Ground Angus Sirloin Burgers
- Corn on Cob or Baked Beans
- Regular and BBQ Chips
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Assorted Relish Platter
- 3 Chef Select Cold Salads
- All Buns and Condiments
- All Set Ups*

MENU #3

\$11.95 per person over 100 ppl

\$12.95 per person under 100 ppl

- Select BBQ Chicken or Italian Sausage with Peppers and Onions
- 1/3 lb Ground Angus Sirloin Burgers
- Jumbo All Beef Dearborn Hot Dogs
- Corn on Cob or Baked Beans
- Regular and BBQ Chips
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Assorted Relish Platter
- 3 Chef Select Cold Salads
- All Buns and Condiments
- All Set Ups*



MENU #4

\$13.95 per person over 100 ppl

\$14.95 per person under 100 ppl

- BBQ Chicken
- Italian Sausage with Peppers and Onions
- 1/3 lb Ground Angus Sirloin Burgers
- Jumbo All Beef Dearborn Hot Dogs
- Corn on Cob or Baked Beans
- Regular and BBQ Chips
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Assorted Relish Platter
- 3 Chef Select Cold Salads
- All Buns and Condiments
- All Set Ups*

Grilling Fee \$100 100 ppl and under

***Disposable Plates, Forks, Knives and Napkins**

Any event 50 people and under, add \$2 more per person.
Any event 25 people and under, add \$4 more per person plus a \$100 delivery fee.
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MENU #5

\$19.95 per person over 100 ppl

\$20.95 per person under 100 ppl

- Southern Style Pulled Pork
- Texas Style Smoked Beef Brisket
- Fire Roasted Corn on Cob
- Homestyle Baked Beans
- Fresh Baked Cornbread
- Fresh Garden Salad with House Dressing
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Assorted Relish Platter
- 3 Chef Select Cold Salads
- Gourmet Buns
- All Set Ups*

MENU #6

\$21.95 per person over 100 ppl

\$23.95 per person under 100 ppl

- Marinated BBQ Chicken Breasts
- Canadian Baby Back Ribs
- 1/3 lb Ground Angus Sirloin Burgers
- Corn on Cob or Baked Beans
- Fresh Garden Salad with House Dressing
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Assorted Relish Platter
- 3 Chef Select Cold Salads
- Bakery Fresh Rolls and Butter
- Regular and BBQ Chips
- All Buns and Condiments
- All Set Ups*

MENU #7

\$21.95 per person over 100 ppl

\$23.95 per person under 100 ppl

- Marinated Beef Kabobs
- Marinated Chicken Kabobs
- Italian Sausage with Peppers and Onions
- Corn on Cob or Rice Pilaf
- Garden Salad with House Dressing
- Tabouli Salad
- Hummus with Pita Chips
- Seasonal Cubed Fruit Platter
- Fresh Vegetable & Dip Platter
- Assorted Relish Platter
- 3 Chef Select Cold Salads
- Grilled Pita Bread
- All Buns and Condiments
- All Set Ups*



MENU #8

\$22.95 per person over 100 ppl

\$24.95 per person under 100 ppl

- 8 oz New York Strip Steaks with Mushroom Zip Sauce
- Cajun BBQ Chicken Breasts
- 1/3 lb Ground Angus Sirloin Burgers
- Corn on Cob or Rice Pilaf
- Parsley Redskin Potatoes
- Fresh Garden Salad with House Dressing
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Assorted Relish Platter
- 3 Chef Select Cold Salads
- Bakery Fresh Rolls and Butter
- All Buns and Condiments
- Prestige Ware Plates, Forks, Knives and Napkins

Grilling Fee \$100 100 ppl and under

***Disposable Plates, Forks, Knives and Napkins**

Any event 50 people and under, add \$2 more per person.
Any event 25 people and under, add \$4 more per person plus a \$100 delivery fee.
All prices subject to 18% service fee and 6% sales tax.



BUTLER STYLE SERVICE

Available on all Hors d'oeuvres menus for an additional fee.

MENU #1

\$12.95 per person over 100 ppl
\$13.95 per person under 100 ppl

- Chicken Tenderloins with Ranch Dressing
- Hot Spinach Artichoke Dip with Pita Chips or Tortilla Chips
- Imported Cubed Cheese and Gourmet Crackers
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Tri-Color Nacho Chips with Fresh Garden Salsa or Homemade Potato Chips with French Onion Dip
- Assorted Relish Platter
- Deviled Eggs Platter
- All Set Ups*

MENU #2

\$14.95 per person over 100 ppl
\$16.95 per person under 100 ppl

- Lightly Breaded or Naked Style Chicken Wings with Choice of Sauce
- Breaded Meatballs with Marinara
- Smoked or Italian Sausage
- Imported Cubed Cheese and Gourmet Crackers
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Tri-Color Nacho Chips with Fresh Garden Salsa or Homemade Potato Chips with French Onion Dip
- Assorted Relish Platter
- Deviled Eggs Platter
- All Set Ups*

MENU #3

\$17.95 per person over 100 ppl
\$19.95 per person under 100 ppl

- Mini Chicken or Beef Wellingtons
- Beef or Chicken Satay's with Thai Peanut Sauce or Teriyaki Glaze
- Stuffed Mushroom Caps with Sausage
- Baby Back Ribslets
- Imported Cubed Cheese and Gourmet Crackers
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Tri-Color Nacho Chips with Fresh Garden Salsa or Homemade Potato Chips with French Onion Dip
- Assorted Relish Platter
- Deviled Eggs Platter
- All Set Ups*

MENU #4

\$21.95 per person over 100 ppl
\$23.95 per person under 100 ppl

- Cajun Beef Tenderloin Bites
- Stuffed Shrimp with Crab Meat or Coconut Shrimp with Orange Marmalade
- Mini Chicken Quesadillas with Fixings
- California Vegetable Spring Rolls with Dipping Sauce
- Hot Spinach Artichoke Dip with Pita Chips or Tortilla Chips
- Imported Cubed Cheese and Gourmet Crackers
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Tri-Color Nacho Chips with Fresh Garden Salsa or Homemade Potato Chips with French Onion Dip
- Assorted Relish Platter
- Deviled Eggs Platter
- All Set Ups*

***Disposable Plates, Forks, Knives and Napkins**

*Any event 50 people and under, add \$2 more per person.
 Any event 25 people and under, add \$4 more per person plus a \$100 delivery fee.
 All prices subject to 18% service fee and 6% sales tax.*



Buffet Package Includes Choice of Two Entrées

\$29.95 per person over 100 ppl
\$31.95 per person under 100 ppl

CHICKEN ENTRÉES

- Herb Buttercrumb Chicken
- Rosemary Dijon Chicken
- Chicken Piccata (Add \$1.50)
- Chicken Marsala (Add \$1.50)
- Hawaiian Chicken (Add \$1.50)
- Encrusted Mustard Chicken (Add \$1.50)
- Chicken Northern Woods (Add \$1.50)
- Chicken Parmesan (Add \$1.50)
- Balsamic Chicken (Add \$1.50)
- Chicken Florentine (Add \$1.50)
- Oven Roasted Turkey Breast (Add \$2)

PORK ENTRÉES

- Country Glazed Ham
- Italian Sausage with Roasted Peppers and Onions
- Smoked Polish Sausage and Kraut
- Slow Roasted Pork Loin Medallions
- Smothered Italian Breaded Pork Chops (Add \$1)
- City Chicken (Add \$2)
- BBQ Baby Back Ribs (Add \$4)

BEEF ENTRÉES

- Slow Roasted Angus Sirloin with Mushroom Gravy
- Homemade Meatballs
- London Broil (Add \$4)
- Beef Burgundy (Add \$4)
- Tri-Color Pepper Steak (Add \$4)
- Filet of Beef Tenderloin (Add \$6)

POTATO (choice of one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Au gratin
- Escalloped
- Rice Pilaf/Wild Rice
- Homestyle Mashed with Gravy
- Oven Roasted Redskin

PASTA (choice of one)

- Penne Rigatè with Meat Sauce or Marinara
- Fettuccine Alfredo
- Pasta Primavera
- Bow Tie Pesto with Roasted Red Peppers
- Tortellini with Marinara or Alfredo (Add \$2)
- Baked Lasagna Vegetarian Style or Meat (Add \$2)
- Mushroom Ravioli with Palomino Sauce (Add \$2)

VEGETABLE (choice of one)

- Green Bean Amandine
- California Blend
- Prince Edward Blend
- French Marinated Green Bean with Toasted Almonds
- Sweet Peas with Mushrooms and Onions
- Golden Corn
- Glazed Baby Carrots
- Vintage Fresh Blend (Add \$2)

CHEF'S COMPLIMENTS

- Fresh Garden Salad with House Dressing
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- Assorted Relish Platter
- 3 Chef Select Cold Salads
- Bakery Fresh Rolls and Butter

Ask our Event Coordinators for more Selections

FULL SERVICE ALSO INCLUDES

All Servers and Wait Staff In Tuxedo Uniforms, China, Silverware, Linens, Self-Serve Coffee Station, Skirting for Head, Buffet, Cake and Gift Tables, Cake Cutting And Wrapping (You Supply the Wrapping Material)



Any event 50 people and under, add \$2 more per person.
Any event 25 people and under, add \$4 more per person plus a \$100 delivery fee.
All prices subject to 18% service fee and 6% sales tax.

ELITE PACKAGE ENTRÉES *(select two)*

\$33.95 per person over 100 ppl

\$35.95 per person under 100 ppl

- Herb Buttercrumb Chicken
- Rosemary Chicken Dijon
- London Broil with Bordelaise Sauce
- Beef Burgundy
- Slow Roasted Pork Loin Medallions
- Smothered Italian Breaded Pork Chops
- Smoked Polish Sausage with Kraut
- Italian Sausage with Roasted Peppers and Onions

PREMIER PACKAGE ENTRÉES *(select two)*

\$34.95 per person over 100 ppl

\$36.95 per person under 100 ppl

- Chicken Piccata
- Chicken Marsala
- Chicken Northern Woods
- Balsamic Chicken
- Chicken Florentine
- Beef Tenderloin Medallions with Wild Mushroom Bordelaise
- Grilled and/or Seared Salmon with Lemon Dill Sauce or Mango Chutney
- Stuffed Pork Tenderloin with Wild Rice and Cranberry Stuffing *(Add \$2)*
- Veal Marsala with Portabella Mushrooms *(Add \$4)*
- Grilled Lamb Chops with Demi Glace *(Add \$4)*

SALAD *(select one)*

- Fresh Garden Salad with House Dressing
- Caesar Salad

POTATO *(select one)*

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Au gratin
- Santa Anna
- Rice Pilaf/Wild Rice
- Homestyle Mashed with Gravy

VEGETABLE *(select one)*

- Green Bean Amandine
- California Blend
- Golden Corn
- Prince Edward Blend
- French Marinated Green Bean with Toasted Almonds
- Vintage Fresh Blend *(Add \$2)*

PASTA *(select one)*

- Penne Rigatè with Meat Sauce or Marinara
- Fettuccine Alfredo
- Pasta Primavera
- Bow Tie Pesto with Roasted Red Peppers
- Tortellini with Marinara or Alfredo *(Add \$2)*
- Mushroom Ravioli with Palomino Sauce *(Add \$2)*

DESSERTS *(select one)*

- Cookie/Brownie Assortment
- Mousse with Tri-Berry
- Fresh Fruit Cup
- Individual Berry Tart
- Mini Éclair
- Mini Cannoli
- Sorbet
- Mini Cheesecake Tart

YOU WILL ALSO ENJOY WITH EITHER PACKAGE

Antipasto Platter, Bakery Fresh Rolls and Butter, Coffee Service, China Plates, Silverware, All Table Linens, Linen Napkins, Skirting for Head, Cake and Gift Tables, All Servers and Wait staff in Tuxedo Uniform.

Any event 50 people and under, add \$2 more per person.

Any event 25 people and under, add \$4 more per person plus a \$100 delivery fee.

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- ROASTED PRIME RIB OF BEEF** *\$39.95 per person*
 Slow roasted Certified Angus english cut prime rib slow roasted with our house seasoning and served with au jus and mushroom caps.
- 10 OZ NEW YORK STRIP STEAK** *\$38.95 per person*
 Choice Black Angus strip steaks marinated, grilled to perfection and topped with breaded onion straws.
- 8 OZ CHARBROILED FILET MIGNON** *\$41.95 per person*
 Marinated beef tenderloin charbroiled and served with our mushroom zip sauce.
- BEEF TENDERLOIN SICILIANO** *\$41.95 per person*
 Italian breaded filet medallions pan fried to perfection, then topped with amogue sauce.
- CHARBROILED LAMB CHOPS** *\$46.95 per person*
 Marinated in our special house recipe, charbroiled and topped with a demi-glace.
- CHICKEN PICCATA** *\$34.95 per person*
 6 oz boneless chicken breasts lightly breaded, sautéed, topped with our lemon and garlic sauce and garnished with fresh artichoke hearts and capers.
- ENCRUSTED MUSTARD CHICKEN** *\$34.95 per person*
 6 oz boneless chicken breasts marinated in our dijon mustard sauce, breaded, pan fried and topped with our basil cream sauce.
- CITRUS GLAZED SALMON** *\$36.95 per person*
 8 oz salmon, grilled and topped with a citrus glaze.
- GRILLED WHITEFISH FILET** *\$36.95 per person*
 8 oz Lake Superior whitefish seasoned, grilled and topped with our basil cream sauce.
- STUFFED PORK TENDERLOIN** *\$34.95 per person*
 Slow roasted pork tenderloin stuffed with wild rice and cranberry chutney.
- FILET AND LOBSTER** **market price**
 This surf and turf measures well above the competition due to our unique cooking procedure and incredible quality. Steer tenderloins charbroiled to perfection alongside a cold water lobster tail served with all the elegant fixings.

ALL DINNERS FEATURE

Antipasto Platter, Fresh Garden Salad with House Dressing, Choice of Potato, Pasta or Vegetable, Bakery Fresh Rolls and Butter, Sorbet, China, Silverware, Table Linens, Linen Napkins, Skirting for the Head Table, Cake Table and Gift Table, All Servers and Wait staff in Tuxedo Uniform.



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 Any event 25 people and under, add \$4 more per person plus a \$100 delivery fee.
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DESSERTS

- **Assorted Homemade Cookies**
\$1.50 per person*
Choice of Chocolate Chip, Oatmeal Raisin or Peanut Butter
- **Homemade Individual Tarts**
\$1.50 per person*
- **Homemade Brownies**
\$1.75 per person*
- **Homemade Cookie/Brownie Mix**
\$2.50 per person*
- **Large Cannoli**
\$3 per person
- **Large Éclairs**
\$3 per person
- **Mini Pastry Assortment**
\$28.95 per dozen
- **Good Humor Ice Cream Bars**
\$2.50 per person

*Price is based on 1 piece per person

CAKES

- **Decorated Sheet Cake**
\$65 serves 35 ppl
\$85 serves 70 ppl
Yellow, Chocolate, Marble, Banana Nut or Cherry Chip
- **Gourmet Cakes**
Please Ask for Pricing
Turtle, Tiramisu or Black Forest
- **N.Y. Style Cheese Cake 10"**
\$40 each and serves 8 ppl
- **Fresh Baked Pies**
\$25 each and serves 8 ppl
Choice of Dutch Apple, Cherry, Pumpkin or Blueberry

COMPLETE SWEET TABLE

\$9.95 per person over 100 ppl
\$11.95 per person under 100 ppl

- Mini Chocolate Éclairs
- Mini Cannoli
- Assorted Mini Pastries
- Mini Brownies
- Mini Cream Puffs
- Mini Petit Fours
- Mini Strudels
- Assorted Gourmet Cakes
- Assorted Gourmet Pies
- Assorted Neapolitans

MINI SWEET TABLE

\$7.95 per person over 100 ppl
\$8.95 per person under 100 ppl

- Mini Chocolate Éclairs
- Mini Cannoli
- Assorted Homemade Cookies
- Homemade Individual Tarts
- Homemade Brownies



Any event 50 people and under, add \$2 more per person.
Any event 25 people and under, add \$4 more per person plus a \$100 delivery fee.
All prices subject to 18% service fee and 6% sales tax.



COFFEE

- \$75 for 50 foam cups
- \$125 for 100 foam cups
- Stirrer Straws
- Cream
- Sugar

BEVERAGE

- \$1.50 per can or bottle
- Bottled Water
- Pepsi, Diet Pepsi, Sierra Mist
- Iced Tea and Lemonade Also Available
- Ice and Ice Cooler (2 hours)
- Styrofoam Coolers can be Purchased — Additional Fee

BAR MIXER

- \$5.95 per person
- Minimum of 6 Hours
- Cups and Stirrer Straws
- Ice Provided for Mixer Service Only
- Additional 20 lb Bags of Ice \$5 each
- Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale
- Juices: Cranberry, Orange, Grapefruit, Tomato
- Tonic and Soda
- Lemons and Limes
- Bloody Mary Mix Available \$8 per bottle
- Bottled Water Service Available \$1.25 additional per person

BARTENDERS

- \$25 per hour
- Minimum of 4 Hours

CHINA

- \$5 per person
- China Plates, Silverware Rolled in Linen Napkin

PRESTIGE WARE

- \$3 per person
- 9" Plastic Black Dinner Plate
- 6" Black Salad Plate
- Black Forks and Knives

SERVERS, BUSSERS AND DISHWASHERS

- \$25 per person per hour
- Minimum 2 hours
- All Servers are Dressed in Tuxedo Attire

LINEN

- Table Linens \$7 each
- Linens and Skirting for (2) 8 ft Tables \$60
- Linens and Skirting for (3) 8 ft Tables \$80
- Additional Skirting \$25 each
- Linen Napkins \$1 each

ICE CREAM

- \$2.50 per bar
- Assorted Good Humor Bars
- Toasted Almond
- Strawberry Shortcake
- Chocolate Éclair
- Ice Cream Sandwiches
- Bomb Pops
- Dry Ice

EXTRAS

- Quart of House or Ranch Dressing \$15



Preferred Party Planning Specialists

- Tent Rental Company
- D.J. Service/Bands
- Clowns and Magicians
- Valet and Limo Service
- Portable Rest Rooms
- Photographers
- Florists
- Amusement Games
- Inflatables



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