

Vintage HOUSE

BANQUETS & CATERING

These are the days you will always remember. It should be as special as you are and effortless. All you need is sun in the sky, we will do the rest.

THE VINTAGE HOUSE OFFERS AN ELEGANT ATMOSPHERE THAT WILL MAKE YOUR SHOWER EVENT EVERYTHING YOU WANT IT TO BE. OUR PROFESSIONAL STAFF IS ON HAND AND READY TO ASSIST WITH EVERY REQUEST TO MEET YOUR NEEDS.

BRIDAL/BABY SHOWER PACKAGES

GARDEN PARTY

THE VINTAGE HOUSE PATIO AND BAR WILL CAPTURE YOU IMMEDIATELY. OUR BEAUTIFUL 6,000 SQUARE FOOT GARDEN PATIO, COMPLETE WITH AN ARBOR OF IMPORTED ITALIAN CONCRETE AND A STUNNING WROUGHT IRON DOME OFFERS PERFECT AMBIANCE INTENDED TO IMPRESS.

ENJOY CONTEMPORARY FOUNTAINS AND GARDEN BEDS WITH THE WARMTH OF A BEAUTIFUL CULTURED STONE FIREPLACE. FOR THE GUESTS WHO NEED ENTERTAINMENT, THE TWO LARGE FLATSCREEN TVS AND FULL BAR WILL MAKE IT A PERFECT EVENT WITH SOMETHING FOR EVERYBODY.

COMPLETE THE PARTY WITH FINISHING TOUCHES SUCH AS TENTS, WHITE PADDED CHAIRS, FINE CHINA, CENTERPIECES AND OTHER DETAILS AVAILABLE. INQUIRE WITH ONE OF OUR EVENT COORDINATORS.

AVAILABLE ONLY WITH PURCHASE OF SHOWER SPECIAL BUFFET

SHOWER SPECIAL BUFFET

DELIGHTFUL, DELECTABLE AND ALL THE CHOICES THAT WILL MAKE YOUR EVENT MEMORABLE. FABULOUS FOOD IS ONE OF THE KEYS TO THE SUCCESS OF A PARTY. THIS PACKAGE IS SURE TO PLEASE.

ENJOY THIS BUFFET OUTDOORS BY ADDING THE AMBIANCE OF THE "GARDEN PARTY" PACKAGE

GOURMET SALAD AND SOUP

INNOVATIVE AND INTERNATIONAL. OUR SALADS AND SOUPS ARE BURSTING WITH FLAVOR AND FLARE. ALSO AVAILABLE IS A DELISH "LIGHT SIDE" MENU THAT IS JUST THE RIGHT BALANCE AND COMBINATION.

FAMILY STYLE

PLATTERS OF CULINARY EXPERTISE RICH IN FLAVOR AND SURE TO MAKE EVERY GUEST REMEMBER THE EXPERIENCE. THERE ARE MANY CHOICES TO CREATE THE PERFECT MENU.

PLATED DINNERS

RELISH THE RESULTS OF OUR CULINARY OLYMPIC MEDALIST AND ALL SHE HAS TO OFFER WITH PLATED DISHES THAT ARE AS VISUALLY ENTICING AS THEY ARE WONDERFUL TO EAT.

BREAKFAST/BRUNCH

A GREAT WAY TO ENJOY NOT JUST ONE DISH, BUT A VARIETY OF DELICIOUS BREAKFAST AND BRUNCH CHOICES. IT ACCOMMODATES EVERY GUESTS' TASTE.



BRIDAL AND BABY SHOWER



Everything possible

Vintage HOUSE

BANQUETS & CATERING



exquisite



GOURMET SALAD AND SOUP PACKAGE

A DELIGHTFUL CHOICE THAT WOULD PLEASE YOUR GUESTS. THIS PACKAGE INCLUDES ONE SALAD ENTREE, ONE SOUP OF YOUR CHOICE, BAKERY FRESH ROLLS AND BUTTER, ASSORTED SODAS, JUICE, COFFEE AND TEA

\$16.95 PER PERSON

CHICKEN CAESAR SALAD

- ROMAINE LETTUCE
- GRILLED CHICKEN BREAST
- RED ONION
- CROUTONS
- FRESH PARMESAN
- HOMEMADE CAESAR DRESSING
- BAKERY FRESH ROLLS AND BUTTER

BOSTON SALAD

- RED OAK AND BOSTON BIBB LETTUCE
- JULIENNE APPLES
- BLEU CHEESE
- CASHEWS
- RED ONION
- SHERRY VINAIGRETTE DRESSING
- BAKERY FRESH ROLLS AND BUTTER

PORTER SALAD

- ICEBERG LETTUCE
- JULIENNE SWISS CHEESE, HAM AND TURKEY
- GARDEN FRESH TOMATOES
- BACON
- HARD BOILED EGGS
- HOMEMADE MAURICE DRESSING
- BAKERY FRESH ROLLS AND BUTTER

GREEK SALAD

- MIXED GREENS
- KALAMATA OLIVES
- TOMATOES
- CUCUMBER
- BEETS
- RED ONION
- HOMEMADE GREEK DRESSING
- BAKERY FRESH ROLLS AND BUTTER

HOMEMADE SOUPS

- CHICKEN NOODLE
- ITALIAN WEDDING
- MINISTRONE
- GAZPACHO (COLD VEGETABLE)
- VICHYSOISE (COLD POTATO)
- TWICE BAKED POTATO
- CREAM OF BROCCOLI

*Our
House
Specialty*

VINTAGE HOUSE SALAD

- BABY GREENS
- WALNUTS
- GOAT CHEESE
- DRIED CHERRIES
AND MANDARIN ORANGES
- RED ONION
- HOMEMADE RASPBERRY
VINAIGRETTE DRESSING
- BAKERY FRESH ROLLS
AND BUTTER

ON THE LIGHT SIDE

- SUN DRIED CHERRY CHICKEN SALAD
- WHITE ALBACORE TUNA SALAD
- GOURMET EGG SALAD
- BAKERY FRESH BREADS
AND CROISSANTS
- FRESH GARDEN OR CAESAR SALAD
WITH DRESSING
- SEASONAL CUBED FRUIT PLATTER
- FRESH VEGETABLE AND DIP PLATTER
- ASSORTED RELISH PLATTER
- IMPORTED CHEESES AND
GOURMET CRACKERS
- THREE CHEF SELECT COLD SALADS

\$14.95 PER PERSON

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**BRIDAL AND
BABY SHOWER**



The Shower Special Buffet

Planning has never been so easy and enjoyable. This ultimate buffet package innovatively offers dishes that will definitely please your guests. Our chefs are always creating dishes to stay on the cutting edge of the culinary world.

ENTREES

- HERB BUTTER CRUMB CHICKEN
- ROSEMARY DIJON CHICKEN
- ITALIAN SAUSAGE WITH ROASTED PEPPERS AND ONIONS
- HOMEMADE MEATBALLS WITH GRAVY
- HOMEMADE BREADED MEATBALLS WITH MARINARA
- SLOW ROASTED ANGUS SIRLOIN
- SLOW ROASTED PORK LOIN MEDALLIONS
- SMOKED POLISH SAUSAGE WITH KRAUT
- BALSAMIC CHICKEN WITH FRESH ROMA TOMATO AND FRESH MOZZARELLA / \$1*
- CHICKEN PICCATA / \$1*
- CHICKEN MARSALA / \$1*
- CHICKEN PARMESAN / \$1*
- CHICKEN SICILIANO / \$1*
- HAWAIIAN CHICKEN / \$1*
- ENCRUSTED MUSTARD CHICKEN / \$1*
- STUFFED CHICKEN FLORENTINE / \$1*
- OVEN ROASTED TURKEY BREAST / \$1*
- GRILLED PORK MEDALLIONS IN MANGO CHUTNEY / \$1*
- CHICKEN OR PORK SCHNITZEL / \$2*
- CHICKEN CORDON BLEU / \$2*
- 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
- FETTUCINE ALFREDO
- PASTA PRIMIVERA
- RIGATONI WITH PALOMINO SAUCE
- BOW TIE PESTO WITH ROASTED RED PEPPERS
- BAKED LASAGNA
- VEGETARIAN STYLE OR MEAT / \$2*
- MUSHROOM RAVIOLI WITH PALOMINO SAUCE / \$2*
- TORTELLINI WITH MEAT SAUCE, MARINARA OR PESTO ALFREDO / \$2*

POTATO CHOICE OF ONE

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

VEGETABLE CHOICE OF ONE

- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- PRINCE EDWARD BLEND
- GOLDEN BUTTERED CORN
- GLAZED BABY CARROTS
- SWEET PEAS WITH MUSHROOMS AND ONIONS
- FRENCH MARINATED GREEN BEANS WITH TOASTED ALMONDS / \$1*
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, CAULIFLOWER, 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*

THE CHEF'S COMPLIMENTS

In accompaniment to your meal you will also enjoy...

- 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:

- ASSORTED SODAS AND JUICE
- COFFEE AND TEA
- YOUR CHOICE OF COLOR LINEN NAPKINS

*Make it a
"Garden Party" Package*

\$3 ADDITIONAL PER PERSON

CHOICE OF ONE ENTREE

**\$14.95 PER PERSON
\$13.95 PER PERSON (THURSDAY ONLY)**

CHOICE OF TWO ENTREES

**\$15.95 PER PERSON
\$14.95 PER PERSON (THURSDAY ONLY)**

*** ADD PER PERSON TO BASE PRICES**

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memories



FAMILY STYLE PACKAGE

THE PACKAGE THAT IS SURE TO PLEASE EVERY TASTE AND STYLE. CREATE YOUR PERFECT MENU FROM THE CAREFULLY SELECTED CHOICES THAT OUR CHEF WILL PREPARE SPECIAL FOR YOU AND YOUR GUESTS.

\$19.95 PER PERSON

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
- FETTUCCINE ALFREDO
- PASTA PRIMIVERA
- RIGATONI WITH PALOMINO SAUCE
- TORTELLINI WITH MARINARA SAUCE, ALFREDO OR PESTO ALFREDO / \$2*

ENTREES CHOICE OF TWO

- HERB BUTTER CRUMB CHICKEN
- ROSEMARY DIJON CHICKEN
- BALSAMIC CHICKEN WITH FRESH ROMA TOMATO AND FRESH MOZZARELLA
- CHICKEN PICCATA
- CHICKEN MARSALA
- CHICKEN PARMESAN
- CHICKEN SICILIANO
- SLOW ROASTED ANGUS SIRLOIN WITH MUSHROOM GRAVY
- SLOW ROASTED PORK LOIN MEDALLIONS
- SMOTHERED ITALIAN STYLE PORK CHOPS
- PORK OR CHICKEN SCHNITZEL / \$2*
- LEMON ENCRUSTED COD / \$3*
- CITRUS GLAZED SALMON / \$4*
- LONDON BROIL WITH BORDELAISE SAUCE / \$4*
- 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*

POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AUGRATIN
- ESCALLOPED
- SANTA ANNA
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- 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, CAULIFLOWER, 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*
- INDIVIDUAL CHEESECAKE WITH FRESH TRI-BERRY SAUCE / \$2*
- SPUMONI / \$2*

THE CHEF'S COMPLIMENTS

In accompaniment to your meal you will also enjoy...

ANTIPASTO PLATTER FOR EACH TABLE AND WARM ROLLS AND BUTTER

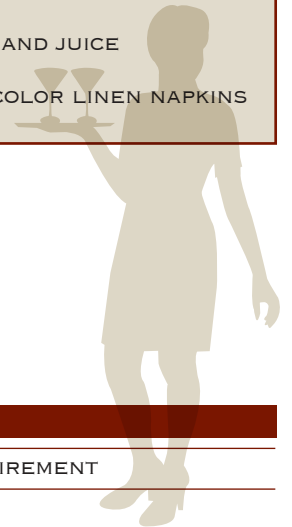
Services also include:

- ASSORTED SODAS AND JUICE
- COFFEE AND TEA
- YOUR CHOICE OF COLOR LINEN NAPKINS

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details



PLATED LUNCH SELECTIONS

DELIGHTFUL DISHES TO IMPRESS YOUR GUESTS. KEEP IT SIMPLE AND PERFECT. THE PLATED LUNCH WILL BE SERVED WITH A CHOICE OF SOUP.

\$17.95 PER PERSON

CHICKEN PICCANTE

CHICKEN BREAST LIGHTLY DUSTED IN FLOUR THEN SAUTEED WITH LEMON, GARLIC, AND WHITE WINE. GARNISHED WITH FRESH DICED TOMATOES AND A LEMON TWIST. WITH CHOICE OF POTATO AND VEGETABLE.

GRILLED CHICKEN FETTUCCHINI ALFREDO

CHICKEN BREAST CHAR-GRILLED THEN SLICED JULIENNE STYLE OVER A BED OF NOODLES WITH A CREAMY ALFREDO SAUCE AND TOPPED WITH FRESH PARMESAN CHEESE.

CHICKEN SALAD LAVASH

FRESH CHICKEN SALAD SERVED ON LAVASH

TURKEY CLUB

PREMIUM OVEN ROASTED TURKEY BREAST, BACON, IMPORTED SWISS CHEESE, LETTUCE AND TOMATO PILED HIGH ON A CROISSANT

CHICKEN CREPES

PIECES OF CHICKEN, LEEKS, MUSHROOMS WRAPPED IN CREPES TOPPED WITH A VELOUTE SAUCE SERVED WITH WILD RICE AND CHOICE OF VEGETABLE

CHEESY SHELLS

HOMEMADE CHEESE FILLED SHELLS TOPPED WITH A MEAT SAUCE OR MARINARA AND SERVED WITH GARLIC BREAD AND CHOICE OF VEGETABLE

SOUP CHOICE OF ONE

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

AVAILABLE UPON REQUEST

- CHICKEN PARMESAN
- GRILLED BALSAMIC CHICKEN
- CHICKEN MARSALA



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BREAKFAST AND BRUNCH PACKAGES

THE CONTINENTAL

- ASSORTED DANISH PASTRIES
- GOURMET BAGELS WITH CREAM CHEESE
- FRESH BAKED MUFFINS
- BAKERY FRESH DOUGHNUTS
- SEASONAL CUBED FRUIT PLATTER
- CHILLED JUICES
- FRESH COFFEE AND HOT TEA

\$10.95 PER PERSON

THE BELGIUM BUFFET

- SCRAMBLED EGGS DEVONSHIRE
- BREAKFAST SAUSAGE LINKS
- HICKORY SMOKED BACON
- HOMESTYLE POTATOES
- CHOICE OF BELGIUM WAFFLES OR HOT CAKES OR FRENCH TOAST — ADD FRUIT TOPPINGS FOR AN ADDITIONAL \$.50
- SEASONAL CUBED FRUIT PLATTER
- ASSORTED DANISH PASTRIES
- GOURMET BAGELS WITH CREAM CHEESE
- FRESH BAKED MUFFINS
- BAKERY FRESH DOUGHNUTS
- CHILLED JUICES
- FRESH COFFEE AND HOT TEA

\$15.95 PER PERSON

OMELET STATION

AVAILABLE FOR ANY MENU
\$5*

CARVING STATION

BONE-IN HAM, OVEN ROASTED TURKEY BREAST OR ANGUS ROUND OF BEEF

AVAILABLE FOR ANY MENU
\$4*

HEARTY BRUNCH

- SCRAMBLED EGGS DEVONSHIRE
- BREAKFAST SAUSAGE LINKS
- HICKORY SMOKED BACON
- HERB BUTTER CRUMB CHICKEN
- SLOW ROASTED ANGUS SIRLOIN WITH MUSHROOM GRAVY
- OVEN ROASTED REDSKIN POTATOES
- PRINCE EDWARD BLEND VEGETABLE
- FRESH GARDEN SALAD WITH HOUSE DRESSING
- SEASONAL CUBED FRUIT PLATTER
- FRESH VEGETABLE AND DIP PLATTER
- ASSORTED RELISH PLATTER
- THREE CHEF SELECT COLD SALADS
- FRESH BAKED MUFFINS
- ASSORTED DANISH PASTRIES
- GOURMET BAGELS WITH CREAM CHEESE
- BAKERY FRESH DOUGHNUTS
- CHILLED JUICES
- FRESH COFFEE AND HOT TEA
- ASSORTED SODAS

\$19.95 PER PERSON

A LA CARTE SELECTIONS

- CHEESE BLINTZES WITH FRESH TRI-BERRY SAUCE
- POACHED EGGS WITH CHEDDAR CHEESE
- CANADIAN BACON
- SMOKED KIELBASA BITES
- OATMEAL AND GRITS
- GRILLED HAM

\$2.50 PER ITEM AND PER PERSON

For something different...

BLOODY MARY BAR

- ASSORTED VODKAS
- ASSORTED MARY MIXERS
- CONDIMENTS

\$6.95 PER PERSON ADDITIONAL CHARGE WITH PURCHASE OF BREAKFAST AND BRUNCH PACKAGE



*** ADD PER PERSON TO BASE PRICES**

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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



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