

# Vintage HOUSE

BANQUETS & CATERING



**ANNIVERSARIES,  
GRADUATIONS  
AND BIRTHDAYS**



## Celebrate! Party in style

*With flair, fun and fabulous food. Our staff will take care of the rest.*

### BUFFET STYLE

#### 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 PARMESAN / \$1\*
- CHICKEN SICILIANO / \$1\*
- CHICKEN PICCATA / \$1\*
- CHICKEN MARSALA / \$1\*
- HAWAIIAN CHICKEN / \$1\*
- GRILLED PORK MEDALLIONS IN MANGO CHUTNEY / \$1\*
- CHICKEN OR PORK SCHNITZEL WITH LEMON CAPER SAUCE / \$2\*
- CHICKEN CORDON BLEU / \$2\*
- ENCRUSTED MUSTARD CHICKEN / \$2\*
- STUFFED CHICKEN FLORENTINE / \$2\*
- OVEN ROASTED TURKEY BREAST / \$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
- FETTUCCINE 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

\$22.95 PER PERSON (FRIDAYS)

\$18.95 PER PERSON (SATURDAYS)

\$25.95 PER PERSON (AFTER 4:00 PM)

\$17.95 PER PERSON (SUNDAY-THURSDAY)

\$19.95 PER PERSON (AFTER 4:00 PM)

#### POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AU GRATIN
- 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, 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\*

#### 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
- 3 CHEF SELECT SALADS

#### *Services also include:*

- ASSORTED SODAS AND JUICE
- COFFEE AND TEA
- CUTTING AND SERVING YOUR CAKE

#### 5 HOUR OPEN BAR SERVICE

- BEER AND WINE / \$5.95\*
- OPEN STANDARD BAR / \$7.95\*
- OPEN PREMIUM BAR / \$8.95\*
- CASH BAR AND/OR BAR TAB AVAILABLE BARTENDER FEE \$100

**\* 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.



## FAMILY STYLE DINNER

### 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, 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
- CHICKEN CORDON BLEU
- STUFFED CHICKEN FLORENTINE
- ENCRUSTED MUSTARD CHICKEN WITH A BASIL CREAM SAUCE
- SLOW ROASTED ANGUS SIRLOIN WITH MUSHROOM GRAVY
- SLOW ROASTED PORK LOIN MEDALLIONS
- SMOTHERED ITALIAN STYLE PORK CHOPS
- HOMEMADE BREADED MEATBALLS WITH MARINARA
- CHICKEN OR PORK SCHNITZEL WITH LEMON CAPER SAUCE / \$2\*
- LEMON ENCRUSTED COD / \$3\*
- CITRUS GLAZED SALMON / \$4\*
- LONDON BROIL WITH BORDELAISE SAUCE / \$4\*
- CAJUN BEEF TIPS / \$4\*
- VEAL MARSALA WITH PORTABELLA MUSHROOMS / \$4\*
- BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM BORDELAISE / \$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, BROCCOLI, CARROTS AND ROASTED RED PEPPER / \$2\*
- STEAMED BROCCOLI IN LIGHT BUTTER SAUCE / \$2\*
- FRESH ASPARAGUS IN LIGHT BUTTER SAUCE OR HOLLANDAISE / \$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:*

- ASSORTED SODAS, JUICE, COFFEE, TEA
- CUTTING AND SERVING YOUR CAKE

### 5 HOUR OPEN BAR SERVICE

- BEER AND WINE / \$5.95\*
- OPEN STANDARD BAR / \$7.95\*
- OPEN PREMIUM BAR / \$8.95\*
- CASH BAR AND/OR BAR TAB AVAILABLE BARTENDER FEE \$100

\$26.95 PER PERSON (FRIDAYS)

\$23.95 PER PERSON (SATURDAYS)  
\$30.95 PER PERSON (AFTER 4:00 PM)

\$22.95 PER PERSON (SUNDAY-THURSDAY)  
\$24.95 PER PERSON (AFTER 4:00 PM)

\* 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.

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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