

Vintage HOUSE

BANQUETS & CATERING



BRIDAL AND
BABY SHOWER



GOURMET SALAD PACKAGE PLATED

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

\$19.95 PER PERSON

HOMEMADE SOUPS

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

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

Make it a
"Garden Party" Package
\$5 ADDITIONAL PER PERSON

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 LITE SIDE BUFFET STYLE

- 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

\$17.95 PER PERSON
ADD SOUP \$6 PER PERSON

4 HOUR OPEN BAR SERVICE

- BEER AND WINE / \$6.95*
- OPEN STANDARD BAR / \$8.95*
- OPEN PREMIUM BAR / \$9.95*
- BLOODY MARY OR MIMOSA BAR / \$9.95*
- CASH BAR AND/OR BAR TAB AVAILABLE
BARTENDER FEE \$150

Add a little sweet fun ...

CHOICE OF PUNCH 3 GALLONS
SPIKED / \$75
NON-SPIKED / \$25

PLEASE INQUIRE WITH AN EVENT COORDINATOR ABOUT MINIMUM REQUIREMENT

All prices subject to 20% service fee and 6% sales tax.

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BANQUETS & CATERING



**BRIDAL AND
BABY SHOWER**



The Shower Special Buffet

This ultimate buffet package innovatively offers dishes that will definitely please your guests.

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
- SMOKED POLISH SAUSAGE WITH KRAUT
- BALSAMIC CHICKEN WITH FRESH ROMA TOMATO AND FRESH MOZZARELLA / \$2*
- CHICKEN PICCATA / \$2*
- CHICKEN MARSALA / \$2*
- CHICKEN PARMESAN / \$2*
- CHICKEN SICILIANO / \$2*
- HAWAIIAN CHICKEN / \$2*
- ENCRUSTED MUSTARD CHICKEN / \$2*
- STUFFED CHICKEN FLORENTINE / \$2*
- OVEN ROASTED TURKEY BREAST / \$2*
- CHICKEN OR PORK SCHNITZEL WITH LEMON CAPER SAUCE / \$3*
- CHICKEN CORDON BLEU / \$3*
- STUFFED PORK TENDERLOIN WITH WILD RICE AND SUN DRIED CHERRIES / \$3*
- LEMON ENCRUSTED COD / \$4*
- GRILLED OR SAUTEED SALMON / \$5*
- LONDON BROIL / \$6*
- CAJUN BEEF TIPS / \$6*
- ENGLISH CUT ANGUS PRIME RIB / \$7*
- VEAL MARSALA / \$7*
- VEAL PARMESAN / \$7*
- BEEF TENDERLOIN / \$8*

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 / \$3*
- MUSHROOM RAVIOLI WITH PALOMINO SAUCE / \$3*
- TORTELLINI WITH MEAT SAUCE, MARINARA OR PESTO ALFREDO / \$3*

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 / \$3*
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, BROCCOLI, CARROTS AND ROASTED RED PEPPER / \$3*
- STEAMED BROCCOLI IN A LIGHT BUTTER SAUCE / \$3*
- FRESH ASPARAGUS COOKED IN A LIGHT BUTTER SAUCE OR HOLLANDAISE / \$4*

THE CHEF'S COMPLIMENTS

- FRESH GARDEN SALAD WITH HOUSE DRESSING
- WARM ROLLS AND BUTTER
- SEASONAL FRUIT PLATTER
- FRESH VEGETABLE AND DIP PLATTER
- IMPORTED CHEESES AND CRACKERS

Services also include:

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

CHOICE OF ONE ENTREE
\$17.95 PER PERSON

CHOICE OF TWO ENTREES
\$19.95 PER PERSON

* ADD PER PERSON TO BASE PRICES

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Make it a
"Garden Party" Package
\$5 ADDITIONAL PER PERSON

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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.

\$24.95 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 / \$2*

PASTA CHOICE OF ONE

- PENNE RIGATE WITH MEAT SAUCE OR MARINARA
- FETTUCCHINE ALFREDO
- PASTA PRIMIVERA
- RIGATONI WITH PALOMINO SAUCE
- TORTELLINI WITH MARINARA SAUCE, ALFREDO OR PESTO ALFREDO / \$3*

ENTREES CHOICE OF TWO

- 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 WITH LEMON CAPER SAUCE / \$3*
- LEMON ENCRUSTED COD / \$4*
- CITRUS GLAZED SALMON / \$5*
- LONDON BROIL WITH BORDELAISE SAUCE / \$6*
- CAJUN BEEF TIPS / \$6*
- BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM BORDELAISE / \$8*
- VEAL MARSALA WITH PORTABELLA MUSHROOMS / \$7*
- GRILLED LAMB CHOPS WITH DEMI-GLACE / \$10*

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 / \$3*
- STEAMED BROCCOLI IN LIGHT BUTTER SAUCE / \$3*
- FRESH ASPARAGUS IN LIGHT BUTTER SAUCE OR HOLLANDAISE / \$4*

THE CHEF'S COMPLIMENTS

DURING DINNER WARM ROLLS AND BUTTER ARE SERVED

Services also include:

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

4 HOUR OPEN BAR SERVICE

- BEER AND WINE / \$6.95*
- OPEN STANDARD BAR / \$8.95*
- OPEN PREMIUM BAR / \$9.95*
- BLOODY MARY OR MIMOSA BAR / \$9.95*
- CASH BAR AND/OR BAR TAB AVAILABLE BARTENDER FEE \$150

* ADD PER PERSON TO BASE PRICES

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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 AND ROLLS WITH BUTTER.

\$22.95 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

4 HOUR OPEN BAR SERVICE

- BEER AND WINE / \$6.95*
 - OPEN STANDARD BAR / \$8.95*
 - OPEN PREMIUM BAR / \$9.95*
 - BLOODY MARY OR MIMOSA BAR / \$9.95*
 - CASH BAR AND/OR BAR TAB AVAILABLE
- BARTENDER FEE \$150

*For Impressions
that last!*



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*Contact one of our Event Coordinators
to assist you in planning your Event...*



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

\$14.95 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

\$17.95 PER PERSON

OMELET STATION

AVAILABLE FOR ANY MENU
\$9*

CARVING STATION

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

AVAILABLE FOR ANY MENU
\$9*

* ADD PER PERSON TO BASE PRICES

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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
- 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

\$24.95 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

\$4.95 PER ITEM AND PER PERSON



For something different ...

BLOODY MARY OR

MIMOSA BAR / \$9.95*

ASSORTED VODKAS, MARY MIXERS AND CONDIMENTS



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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