

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
 SLOW ROASTED ANGUS SIRLOIN
- SLOW ROASTED ANGUS STREOT
- SMOKED POLISH SAUSAGE WITH KRAUTBALSAMIC CHICKEN WITH FRESH ROMA
- TOMATO AND FRESH MOZZARELLA
- MAPLE DIJON CHICKEN
- CHICKEN PARMESAN
- CHICKEN SICILIANO
- CHICKEN PICCATA
- CHICKEN MARSALA
- CHICKEN CORDON BLEU
- ENCRUSTED MUSTARD CHICKEN
- LEMON ENCRUSTED COD
- OVEN ROASTED TURKEY BREAST / \$3*
- GRILLED OR SAUTEED SALMON / \$5*
- CAJUN BEEF TIPS / \$6*
- ENGLISH CUT ANGUS PRIME RIB / 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*
- TORTELLINI WITH MEAT SAUCE, MARINARA OR PESTO ALFREDO / \$3*

POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AUGRATIN
- ESCALLOPED
- SANTA ANNA
- VINTAGE CHEESY MASHED
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- OVEN ROASTED REDSKIN
- CHEF PETE'S CUBED CHEESY POTATO

CHOICE OF TWO ENTREES

\$27.95 PER PERSON (SUNDAY-THURSDAY)

\$29.95 PER PERSON (FRIDAYS)

\$33.95 PER PERSON (SATURDAYS)

* ADD PER PERSON TO BASE PRICES

VEGETABLE CHOICE OF ONE

- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- PRINCE EDWARD BLEND
- GOLDEN BUTTERED CORN
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, ROASTED RED PEPPER / \$3*
- STEAMED BROCCOLI IN A LIGHT BUTTER SAUCE / \$3*
- FRESH ASPARAGUS COOKED IN A LIGHT BUTTER SAUCE OR HOLLANDAISE / \$4*

Services also include:

- FRESH GARDEN SALAD WITH HOUSE DRESSING
- WARM ROLLS AND BUTTER
- ASSORTED SODAS AND JUICE
- COFFEE AND TEA
- CUTTING AND SERVING YOUR CAKE

4 HOUR OPEN BAR SERVICE

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

Add a special touch...

- SEASONAL FRUIT PLATTER
- FRESH VEGETABLE AND DIP PLATTER
- IMPORTED CHEESES AND CRACKERS
- THREE CHEF SELECT SALADS

ADD ON FOR \$3.95 PER PERSON

PLEASE INQUIRE WITH AN EVENT COORDINATOR ABOUT MINIMUM REQUIREMENT

All prices subject to 20% 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 / \$2*

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 / \$3*

ENTREES CHOICE OF TWO

- BALSAMIC CHICKEN WITH FRESH ROMA TOMATO AND FRESH MOZZARELLA
- MAPLE DIJON CHICKEN
- CHICKEN PICCATA
- CHICKEN MARSALA
- CHICKEN PARMESAN
- CHICKEN SICILIANO
- CHICKEN CORDON BLEU
- ENCRUSTED MUSTARD CHICKEN WITH A BASIL CREAM SAUCE
- SLOW ROASTED ANGUS SIRLOIN WITH MUSHROOM GRAVY
- SLOW ROASTED PORK LOIN MEDALLIONS
- SMOTHERED BREADED PORK CHOPS
- LEMON ENCRUSTED COD
- CITRUS GLAZED SALMON / \$5*
- CAJUN BEEF TIPS / \$6*
- BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM BORDELAISE / \$8*

\$32.95 PER PERSON (SUNDAY-THURSDAY)

\$34.95 PER PERSON (FRIDAYS)

\$38.95 PER PERSON (SATURDAYS)

* ADD PER PERSON TO BASE PRICES

POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AUGRATIN
- ESCALLOPED
- SANTA ANNA
- VINTAGE CHEESY MASHED
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- CHEF PETE'S CUBED CHEESY POTATO

VEGETABLE CHOICE OF ONE

- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- GOLDEN BUTTERED CORN
- PRINCE EDWARD BLEND
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, BROCCOLI, ROASTED RED PEPPER / \$3
- STEAMED BROCCOLI IN LIGHT BUTTER SAUCE / \$3*
- FRESH ASPARAGUS IN LIGHT BUTTER SAUCE OR HOLLANDAISE / \$4*

Services also include:

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

4 HOUR OPEN BAR SERVICE

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

Add a special touch...

- SEASONAL FRUIT PLATTER
- FRESH VEGETABLE AND DIP PLATTER
- IMPORTED CHEESES AND CRACKERS
- THREE CHEF SELECT SALADS
- ADD ON FOR \$3.95 PER PERSON

PLEASE INQUIRE WITH AN EVENT COORDINATOR ABOUT MINIMUM REQUIREMENT

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

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

WEDDINGS ANNIVERSARIES

REHEARSAL DINNERS SHOWERS CORPORATE MEETINGS OPEN HOUSES FUNERAL / MEMORIAL LUNCHEONS BIRTHDAYS

BAPTISMS COMMUNIONS SEMINARS SCHOOL EVENTS HOLIDAY EVENTS

GRADUATIONS SPORTS BANQUETS REUNIONS BAR AND BAT MITZVAHS



586.415.5678 (FAX) 586.293.3242 31816 UTICA RD FRASER, MI 48026 SALES@VINTAGEHBC.COM