

Vintage HOUSE

BANQUETS & CATERING

INQUIRE about our
INDIVIDUAL PACKAGED
HOT and COLD MEALS
for YOUR EVENT!

OFF SITE Catering Menu 2023



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!

Now
SERVING...

**ALL NORTHERN
MICHIGAN**



**DETROIT
WHISKEY FACTORY**



BELLE ISLE CASINO



**PORT HURON
MUSEUM**



**PORT HURON
LIGHT SHIP**



**FORT GRATIOT
LIGHT HOUSE**



THE JAM HANDY

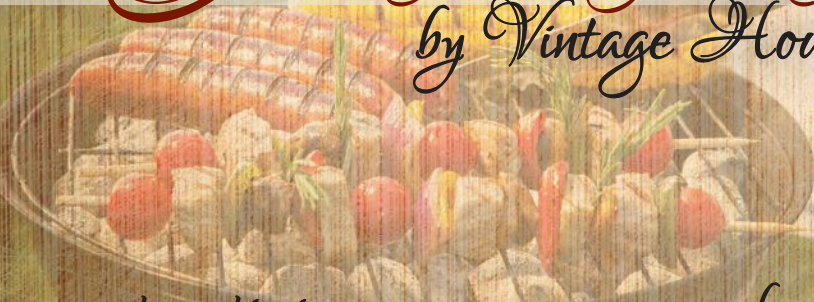


**PACKARD PROVING
GROUNDS**

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

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03/29/2023

THE CONTINENTAL

\$10.95 per person over 100 ppl

\$11.95 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

\$18.95 per person over 100 ppl

\$19.95 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

\$24.95 per person over 100 ppl

\$25.95 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
- 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 \$9.95 PER PERSON / \$100 CHEF FEE

Delicious!

Omelet Station

AVAILABLE FOR AN ADDITIONAL

\$10.95 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 20% service fee and 6% sales tax.

Vintage House reserves the right to make necessary pricing adjustments due to post-COVID food supply shortages if needed.



DELUXE BOX LUNCHES

\$14.95 per person over 100 ppl

\$15.95 per person under 100 ppl

SELECTIONS (choice of)

- Smoked Turkey Croissant with Swiss, Lettuce and Tomato
- Roast Sirloin Croissant with Swiss, Lettuce and Tomato
- Bavarian Dearborn 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



ADD A 12 OZ CAN ASSORTED POP
OR 16.9 OZ BOTTLED WATER \$1.95

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VINTAGE BURGER BAR**\$15.95** per person over 100 ppl**\$16.95** per person under 100 ppl

Seasoned Angus Burgers, BBQ Sauce Selections, American, Imported Swiss, Crispy Bacon, Brioche, Lettuce, Tomatoes, Pickles, Raw Onions, Ketchup, Mustard, Mayonnaise.
All Set Ups*

GRAND FAJITA BAR**\$19.95** per person over 100 ppl**\$20.95** 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 BUFFET**\$14.95** per person over 100 ppl**\$15.95** per person under 100 ppl

Two Pasta Options with Sauces and Accompaniments.

Sauce — Choice of Two

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

Includes Salad, Breadsticks and All Set Ups*

AMERICAN CONEY STATION**\$14.95** per person over 100 ppl**\$15.95** 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 A 12 OZ CAN ASSORTED POP
OR 16.9 OZ BOTTLED WATER \$1.95**

GREAT OPTIONS FOR YOUR NEXT CORPORATE EVENT!

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One Entrée

\$14.95 over 100 ppl
\$15.95 under 100 ppl

Two Entrées

\$16.95 over 100 ppl
\$17.95 under 100 ppl

Three Entrées

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

CHICKEN ENTRÉES

- Herb Buttercrumb Chicken
- Rosemary Dijon Chicken
- Chicken Piccata (Add \$2)
- Chicken Marsala (Add \$2)
- Encrusted Mustard Chicken (Add \$2)
- Chicken Parmesan (Add \$2)
- Balsamic Chicken (Add \$2)
- Maple Dijon Chicken (Add \$2)

BEEF ENTRÉES

- Slow Roasted Angus Sirloin with Mushroom Gravy
- Homemade Meatballs
- London Broil (Add \$6)
- Beef Burgundy (Add \$6)
- Filet of Beef Tenderloin (Add \$8)

PORK ENTRÉES

- Country Glazed Ham
- Italian Sausage with Roasted Peppers and Onions
- Slow Roasted Pork Loin Medallions
- Smoked Polish Sausage and Kraut
- BBQ Baby Back Ribs (Add \$5)

PASTA (choice of one)

- Penne Rigatè with Meat Sauce or Marinara
- Fettuccine Alfredo
- Baked Lasagna
- Vegetarian Style or Meat (Add \$3)
- Tortellini with Marinara or Alfredo (Add \$3)

POTATO (choice of one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Augratin
- Escalloped
- Vintage Cheesy Mashed
- Homestyle Mashed with Gravy
- Oven Roasted Redskin
- Chef Pete's Cubed Cheesy Potato

VEGETABLE (choice of one)

- Green Bean Amandine
- California Blend
- Prince Edward Blend
- Golden Corn

SERVICES INCLUDE

- Fresh Garden Salad with House Dressing
- Bakery Fresh Rolls and Butter
- All Set Ups, Disposable Plates, Forks, Knives and Napkins

ADDITIONAL SERVICES

- Prestige Ware (Add \$4)
- China Service (Add \$7)
- Table Linens (Add \$8 each)
- Floor Length Buffet Linen \$80

**OUR CHEFS CAN
CREATE IT FOR YOU**

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

For your Guests...

Seasonal Fruit Platter
Fresh Vegetable and Dip Platter
Imported cheeses and Crackers
Three Chef Select Salads

Add on for \$3.95 per person

Any event 50 people and under, add \$2 more per person.
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MENU #1

\$14.95 per person over 100 ppl

\$15.95 per person under 100 ppl

- 1/3 lb Ground Angus Sirloin Burgers
- Jumbo All Beef Dearborn Hot Dogs
- Corn on Cob or Baked Beans
- Italian Style Pasta Salad
- Seasonal Fresh Fruit Platter
- Regular and BBQ Chips
- All Buns and Condiments
- All Set Ups*

MENU #2

\$15.95 per person over 100 ppl

\$16.95 per person under 100 ppl

- Italian Sausage with Peppers and Onions
- 1/3 lb Ground Angus Sirloin Burgers
- Corn on Cob or Baked Beans
- Italian Style Pasta Salad
- Seasonal Fresh Fruit Platter
- Regular and BBQ Chips
- All Buns and Condiments
- All Set Ups*



MENU #3

\$16.95 per person over 100 ppl

\$17.95 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
- Italian Style Pasta Salad
- Seasonal Fresh Fruit Platter
- Regular and BBQ Chips
- All Buns and Condiments
- All Set Ups*

MENU #4

\$18.95 per person over 100 ppl

\$19.95 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
- Italian Style Pasta Salad
- Seasonal Fresh Fruit Platter
- Regular and BBQ Chips
- All Buns and Condiments
- All Set Ups*

Grilling Fee \$100 100 ppl and under

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

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MENU #5

\$26.95 per person over 100 ppl

\$28.95 per person under 100 ppl

- Southern Style Pulled Pork
- Texas Style Smoked Beef Brisket
- Fire Roasted Corn on Cob
- Italian Style Pasta Salad
- Seasonal Fresh Fruit Platter
- Homestyle Baked Beans
- Fresh Baked Cornbread
- Fresh Garden Salad with House Dressing
- Gourmet Buns
- All Set Ups*

MENU #6

\$26.95 per person over 100 ppl

\$28.95 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
- Italian Style Pasta Salad
- Seasonal Fresh Fruit Platter
- Fresh Garden Salad with House Dressing
- Bakery Fresh Rolls and Butter
- Regular and BBQ Chips
- All Buns and Condiments
- All Set Ups*



MENU #7

\$28.95 per person over 100 ppl

\$30.95 per person under 100 ppl

- Marinated Beef Kabobs
- Marinated Chicken Kabobs
- Italian Sausage with Peppers and Onions
- Corn on Cob
- Italian Style Pasta Salad
- Seasonal Fresh Fruit Platter
- Garden Salad with House Dressing
- Tabouli Salad
- Hummus with Pita Chips
- Grilled Pita Bread
- All Buns and Condiments
- All Set Ups*

For your Guests...

Seasonal Fruit Platter
Fresh Vegetable and Dip Platter
Imported cheeses and Crackers
Three Chef Select Salads

Add on for \$3.95 per person

Grilling Fee \$100 100 ppl and under

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

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BUTLER STYLE SERVICE

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

MENU #1

\$17.95 per person over 100 ppl

\$18.95 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
- 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

\$19.95 per person over 100 ppl

\$20.95 per person under 100 ppl

- Lightly Breaded or Naked Style Chicken Wings with Choice of Sauce
- Homemade Meatballs with Gravy or Breaded Meatballs with Marinara
- Breaded Meatballs with Marinara
- Smoked or Italian Sausage
- Imported Cubed Cheese and Gourmet Crackers
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- 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

\$22.95 per person over 100 ppl

\$24.95 per person under 100 ppl

- Mini Chicken or Beef Wellingtons
- Homemade Spanakopita
- Stuffed Mushroom Caps with Sausage
- Baby Back Riblets
- Imported Cubed Cheese and Gourmet Crackers
- Seasonal Cubed Fruit Platter
- Fresh Vegetable and Dip Platter
- 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

\$26.95 per person over 100 ppl

\$28.95 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
- 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

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

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Buffet Package Includes Choice of Two Entrées

\$42.95 per person over 100 ppl
\$44.95 per person under 100 ppl

CHICKEN ENTRÉES

- Herb Buttercrumb Chicken
- Rosemary Dijon Chicken
- Chicken Piccata
- Chicken Marsala
- Encrusted Mustard Chicken
- Chicken Parmesan
- Balsamic Chicken
- Oven Roasted Turkey Breast (Add \$3)

PORK ENTRÉES

- Country Glazed Ham
- Italian Sausage with Roasted Peppers and Onions
- Smoked Polish Sausage and Kraut
- Slow Roasted Pork Loin Medallions
- BBQ Baby Back Ribs (Add \$5)

BEEF ENTRÉES

- Slow Roasted Angus Sirloin with Mushroom Gravy
- Homemade Meatballs
- Beef Burgundy (Add \$6)
- Filet of Beef Tenderloin (Add \$8)

POTATO (choice of one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Au gratin
- Escalloped
- Vintage Cheesy Mashed
- Homestyle Mashed with Gravy
- Oven Roasted Redskin
- Chef Pete's Cubed Cheesy Potato

PASTA (choice of one)

- Penne Rigatè with Meat Sauce or Marinara
- Fettuccine Alfredo
- Pasta Primavera
- Tortellini with Marinara or Alfredo (Add \$3)
- Baked Lasagna Vegetarian Style or Meat (Add \$3)

VEGETABLE (choice of one)

- Green Bean Amandine
- California Blend
- Prince Edward Blend
- Golden Corn

SERVICES INCLUDE

- Fresh Garden Salad with House Dressing
- Bakery Fresh Rolls and Butter

For your Guests...

Seasonal Fruit Platter
Fresh Vegetable and Dip Platter
Imported cheeses and Crackers
Three Chef Select Salads

Add on for \$3.95 per person

Ask our Event Coordinators for more Selections

FULL SERVICE ALSO INCLUDES

All Servers and Wait Staff In Tuxedo Uniforms, China, Silverware, Linen Napkins, Self-Serve Coffee Station, Cake Cutting and Wrapping (You Supply the Wrapping Material)

*Any event 50 people and under, add \$2 more per person.
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PREMIER PACKAGE ENTRÉES (select two)

\$46.95 per person over 100 ppl

\$48.95 per person under 100 ppl

- Chicken Piccata
- Chicken Marsala
- Balsamic Chicken
- Beef Tenderloin Medallions with Wild Mushroom Bordelaise
- Grilled and/or Seared Salmon with Lemon Dill Sauce
- Italian Sausage with Roasted Peppers and Onions
- Slow Roasted Pork Loin Medallions

SALAD (select one)

- Fresh Garden Salad with House Dressing
- Caesar Salad

POTATO (select one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Augratin
- Santa Anna
- Vintage Cheesy Mashed
- Homestyle Mashed with Gravy
- Chef Pete's Cubed Cheesy Potato

VEGETABLE (select one)

- Green Bean Amandine
- California Blend
- Golden Corn
- Prince Edward Blend

PASTA (select one)

- Penne Rigat  with Meat Sauce or Marinara
- Fettuccine Alfredo
- Pasta Primavera
- Bow Tie Pesto with Roasted Red Peppers
- Tortellini with Marinara or Alfredo *(Add \$3)*

YOU WILL ALSO ENJOY *with* EITHER PACKAGE

Antipasto Platter, Bakery Fresh Rolls and Butter,
Coffee Service, China Plates, Silverware and Linen Napkins.
All Servers and Wait staff in Tuxedo Uniform.



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ROASTED PRIME RIB OF BEEF

Slow roasted Certified Angus english cut prime rib slow roasted with our house seasoning and served with au jus and mushroom caps.

\$50.95 per person

10 OZ NEW YORK STRIP STEAK

Choice Black Angus strip steaks marinated, grilled to perfection and topped with breaded onion straws.

\$49.95 per person

8 OZ CHARBROILED FILET MIGNON

Marinated beef tenderloin charbroiled and served with our mushroom zip sauce.

\$52.95 per person

BEEF TENDERLOIN SICILIANO

Italian breaded filet medallions pan fried to perfection, then topped with amogues sauce.

\$52.95 per person

CHICKEN PICCATA

6 oz boneless chicken breasts lightly breaded, sautéed, topped with our lemon and garlic sauce and garnished with fresh artichoke hearts and capers.

\$43.95 per person

ENCRUSTED MUSTARD CHICKEN

6 oz boneless chicken breasts marinated in our dijon mustard sauce, breaded, pan fried and topped with our basil cream sauce.

\$43.95 per person

BAKED COD

With lemon, pepper and dill.

\$44.95 per person

CITRUS GLAZED SALMON

8 oz salmon, grilled and topped with a citrus glaze.

\$46.95 per person

GRILLED WHITEFISH FILET

8 oz Lake Superior whitefish seasoned, grilled and topped with our basil cream sauce.

\$46.95 per person

FILET AND LOBSTER

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.

market price

ALL DINNERS FEATURE

Antipasto Platter, Fresh Garden Salad with House Dressing, Choice of Potato, Pasta or Vegetable, Bakery Fresh Rolls and Butter, China, Silverware and Linen Napkins. All Servers and Wait staff in Tuxedo Uniform.

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DESSERTS

- **Assorted Homemade Cookies**
\$2 per person*
Choice of Chocolate Chip,
Oatmeal Raisin or Peanut Butter
- **Homemade Brownies**
\$3 per person*
- **Homemade Cookie/Brownie Mix**
\$4 per person*
- **Large Cannoli**
\$5 per person
- **Large Éclairs**
\$5 per person
- **Mini Pastry Assortment**
\$42 per dozen

*Price is based on 1 piece per person

CAKES

- **Decorated Sheet Cake**
\$100 serves 35 ppl
\$120 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"**
\$60 each and serves 8 ppl
- **Fresh Baked Pies**
\$29 each and serves 8 ppl
Choice of Dutch Apple,
Cherry, Pumpkin or Blueberry

COMPLETE SWEET TABLE

\$18.95 per person over 100 ppl
\$20.95 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

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

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



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COFFEE

\$125 for 50 foam cups

\$175 for 100 foam cups

- Stirrer Straws
- Cream
- Sugar

BEVERAGE

\$1.95 per can or bottle

- Bottled Water
 - Pepsi, Diet Pepsi, Sierra Mist
 - Iced Tea and Lemonade
- Also Available Upon Request

BAR MIXER

\$12.95 per person

- Minimum of 6 Hours
- Cups and Stirrer Straws
- Ice Provided
- for Mixer Service Only
- Additional 20 lb Bags of Ice
\$7 each
- Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale
- Juices: Cranberry, Orange, Grapefruit, Tomato
- Tonic and Soda
- Lemons and Limes
- Bloody Mary Mix Available
\$18 per bottle
- Bottled Water Service Available

BARTENDERS

\$35 per hour

- Minimum of 4 Hours

CHINA

\$7 per person

China Plates, Silverware Rolled in Linen Napkin

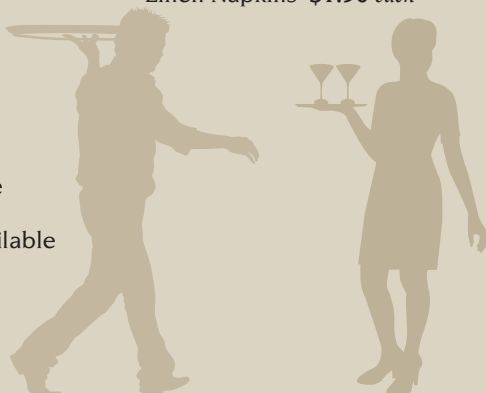
PRESTIGE WARE

\$4 per person

- 9" Plastic Black Dinner Plate
- 6" Black Salad Plate
- Black Forks and Knives

LINEN

- Table Linens **\$8 each**
- Floor Length Linens for
(2) 8 ft Tables **\$80**
- Floor Length Linens for
(3) 8 ft Tables **\$100**
- Linen Napkins **\$1.50 each**



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due to post-COVID food supply shortages if needed.*



PICK-UP-AND-GO CATERING

It offers the customer an opportunity to have our signature dishes without having a fully catered party.

Planning to have a party or go to a party? Take a dish such as a fruit and veggie platter, a pan of chicken marsala or even a 3-foot party sub. With a 72 hour notice it will be fully prepared and ready for pick-up. This concept works great for holiday dinners for the family.

LET THE VINTAGE HOUSE BE YOUR ONE-STOP SHOP!

COLD HORS D'OEUVRES

Imported Cubed Cheese and Gourmet Crackers

With Cheddar, Pepper Jack, Provolone

\$55 small 15-20 ppl

\$90 large 25-30 ppl

Seasonal Cubed Fruit Platter

\$55 small 15-20 ppl

\$90 large 25-30 ppl

Fresh Crudite and Ranch Dip Platter

\$50 small 15-20 ppl

\$80 large 25-30 ppl

Assorted Relish Platter

With Black and Green Olives, Pepperoncini, Pickles/Red Pepper Gardenia Mix

\$45 small 15-20 ppl

\$60 large 25-30 ppl

Shrimp Cocktail Platter with Cocktail Sauce

\$200 small 60 pcs

\$340 large 120 pcs

Assorted Tea Sandwiches

Inquire About Variety

\$110 25 pcs

Deviled Eggs Tray

\$90 50 pcs

Assorted Canapés

Includes Beef Tenderloin with Goat Cheese, Asian Chicken, Etc.

Ask our Event Coordinators for more selections

\$110 25 pcs

COLD SPECIALTY HORS D'OEUVRES

Grilled Vegetable Platter

\$110 small 25-30 ppl

Fresh Roma Tomato Platter

Served with Fresh Mozzarella, Basil and Balsamic Vinaigrette

\$100 small 25-30 ppl

Bon Appetit!



HOT HORS D'OEUVRES

**Hot/Cold Spinach
Artichoke Dip with
Pita Triangles**

\$50 10-15 ppl

\$70 25-30 ppl

**Homemade Spinach Pie
Served Warm or Cold**

\$130 50 pcs

Chicken Tenderloins

\$75 30 pcs

\$110 60 pcs

Zesty Buffalo Wings

\$55 30 pcs

\$85 60 pcs

Mini Chicken Wellington

\$60 20 pcs

\$95 40 pcs

Mini Beef Wellington

\$60 20 pcs

\$95 40 pcs

Mini Chicken Quesadillas

\$60 20 pcs

\$95 40 pcs

**Cajun Beef
Tenderloin Tips**

\$110 20-25 pcs

\$180 50-60 pcs

Baby Back BBQ Ribslets

\$90 3 slabs

\$180 6 slabs

**Bacon Wrapped Chestnuts
in BBQ Sauce**

\$70 50 pcs

\$110 100 pcs



HOT SPECIALTY HORS D'OEUVRES

Quiche Lorraine

\$95 25-30 ppl

**Jumbo Stuffed Mushrooms
with Maryland Crab Meat**

\$85 25 pcs

\$160 50 pcs

**Jumbo Stuffed Mushrooms
with Sausage**

\$85 25 pcs

\$160 50 pcs

**Bacon Wrapped
Sea Scallops**

\$225 50 pcs

\$425 100 pcs

**Coconut Shrimp
with Mango Sauce**

\$95 20 pcs

\$175 40 pcs



POULTRY ENTRÉES

Herb Buttercrumb Chicken

\$70 25 pcs

\$120 50 pcs

Chicken Piccata

\$85 20 pcs

\$145 40 pcs

Chicken Parmesan

\$85 20 pcs

\$145 40 pcs

Chicken Marsala

\$85 20 pcs

\$145 40 pcs

Balsamic Chicken

\$85 20 pcs

\$145 40 pcs

Encrusted Mustard Chicken

\$95 20 pcs

\$165 40 pcs

Oven Roasted Turkey Breast

\$95 25-30 pcs

\$165 50-60 pcs

BEEF ENTRÉES

Slow Roasted Angus Loin with Mushroom Gravy

\$90 20 ppl

\$135 50 ppl

Homemade Meatballs with Demi Glace or Marinara

\$70 20 ppl

\$120 50 ppl

Beef Tenderloin Tips

\$125 20 ppl

\$200 50 ppl

Pepper Steak with Tri-Color Peppers

\$125 20 ppl

\$200 50 ppl

Beef Tenderloin with Mushroom Demi Glace

\$350 20 ppl (2 Loins)

\$650 40-50 ppl (4 Loins)

English Cut Angus Prime Rib

\$350 approx. (20) 8 oz steaks

PORK AND VEAL ENTRÉES

Slow Roasted Pork Loin Medallions

\$90 20 ppl

\$140 50 ppl

Smothered Italian Breaded Pork Chops

\$75 20 pcs

\$135 40 pcs

Country Glazed Ham

\$75 20 ppl

\$135 50 ppl

Smoked Polish Sausage and Kraut

\$85 20 ppl

\$160 50 ppl

Italian Sausage with Roasted Peppers and Onions

\$75 20 ppl

\$140 50 ppl

BBQ Baby Back Ribs

\$30 per slab



SEAFOOD ENTRÉES

Lemon Encrusted Cod

\$130 20 ppl

\$225 50 ppl

Seared or Poached Salmon with Lemon Dill Sauce

\$165 20 ppl

\$255 50 ppl

Cold Water Lobster Tail

****Market Price****

Alaskan King Crab Legs

****Market Price****

POTATO SELECTIONS

Garlic Parsley Redskin

\$55 25 ppl

\$75 50 ppl

Whipped Redskin Mashed

\$55 25 ppl

\$75 50 ppl

Augratin

\$65 25 ppl

\$85 50 ppl

Escalloped

\$65 25 ppl

\$85 50 ppl

Vintage Cheesy Mashed

\$65 25 ppl

\$85 50 ppl

Homestyle Mashed

with Gravy

\$55 25 ppl

\$75 50 ppl

Home Style Gravy

1 Quart \$20

Oven Roasted Redskin

\$55 25 ppl

\$75 50 ppl

Chef Pete's Cubed

Cheesy Potato

\$65 25 ppl

\$85 50 ppl

PASTA SELECTIONS

Penne Rigaté with Marinara

\$55 25 ppl

\$80 40-50 ppl

Penne Rigaté with Meat Sauce

\$65 25 ppl

\$85 40-50 ppl

Fettuccine Alfredo

\$65 25 ppl

\$85 40-50 ppl

Tortellini with Marinara

\$80 25 ppl

\$110 40-50 ppl

Pasta Primavera

\$65 25 ppl

\$85 40-50 ppl

Palomina Pasta

\$65 25 ppl

\$85 40-50 ppl

Baked Lasagna - Vegetarian Style or Meat

\$85 9 pcs

\$135 18 pcs

Seafood Fettuccine with Shrimp, Crab and Lobster Meat

\$125 25 ppl

\$175 50-60 ppl

Linguini with Roasted Red Peppers

Choice of Pesto or Garlic Sauce

\$70 25 ppl

\$90 50-60 ppl

VEGETABLE SELECTIONS

Green Bean Amandine

\$50 25 ppl

\$70 50 ppl

California Blend

\$50 25 ppl

\$70 50 ppl

Golden Corn

\$50 25 ppl

\$70 50 ppl

Prince Edward Blend

Wax and Green Bean,

Carrots

\$55 25 ppl

\$75 50 ppl

Vintage Fresh Blend

Zucchini, Squash, Carrots,

Red Peppers

\$75 25 ppl

\$110 50 ppl



SALADS AND SPECIALTIES

Fresh Garden Salad with House Dressing

\$50 serves 15-20 ppl

Antipasto Salad with Dressing

\$65 serves 15-20 ppl

Greek Salad with Dressing

\$65 serves 15-20 ppl

Caesar Salad with Dressing

\$70 serves 15-20 ppl

Chicken Caesar Salad with Dressing Vineyard

\$90 serves 15-20 ppl

Home Style Potato Salad

\$40 serves 15-20 ppl

Dill Redskin Potato Salad

\$50 serves 15-20 ppl

Creamy Style Cole Slaw

\$40 serves 15-20 ppl

Macaroni Salad

\$40 serves 15-20 ppl

Mediterranean Pasta Salad

\$50 serves 15-20 ppl

Italian Pasta Salad

\$50 serves 15-20 ppl

Bakery Fresh Rolls with Butter

\$6 per dozen

EXTRAS

Quart of House Dressing **\$15**

Quart of Ranch Dressing **\$20**



DELI SELECTIONS

DELI PLATTER

\$300 serves 15-20 ppl

Genoa Salami, Smoked Turkey Breast, Imported Ham, Roast Sirloin, Cheddar Cheese, Swiss Cheese, Hot Pepper Jack Cheese, Bakery Fresh Bread, Mustard and Mayonnaise



DELUXE BOXED LUNCHES*

\$14.95 each per person over 100 ppl

\$15.95 each per person under 100 ppl

Served with Fresh Pasta Salad, Whole Fruit, Bag of Chips and Chocolate Chip Cookie or Brownie.

(choice of)

- Smoked Turkey with Swiss
- Bavarian Dearborn Ham with Cheddar
- Roast Sirloin with Swiss
- Corned Beef with Swiss
- Chicken/Tuna Salad on Croissant
- Lawash Roll-Ups Also Available

***Any event 50 ppl and under, add \$2 more per person. Any event 25 people and under, add \$4 more per person.**



DESSERTS

Assorted Homemade Cookies

Choice of Chocolate Chip,
Oatmeal Raisin or Peanut Butter

\$50 25 count

\$70 40 count

Fresh Baked Pies

Choice of Dutch Apple,
Cherry, Pumpkin or Blueberry

\$29 each and serves 8 ppl

N.Y. Style Cheese Cake 10"

\$50 each and serves 8 ppl

Decorated Sheet Cake

Yellow, Chocolate, Marble,
Banana Nut or Cherry Chip

\$100 half

\$120 full

Large Cannoli

\$5 each

Large Chocolate Éclairs

\$5 each

Mini Pastry Assortment

\$42 each per dozen



RENTAL EQUIPMENT

8 qt Chafer with Lid

\$25

2" or 4" Deep Pans

Full or Half

\$3 each

8 oz Sterno Fuel

\$4 each

Serving Utensils

Such as Tongs, Spoons, Etc

\$3 each

Cambro Hot Box

Holds 4-5 Hotel Pans

\$50 each

4' Propane Char Grill BBQ

With 30 lb Propane Tank

\$200

2' Flat Top Grill with Burner

\$150 each

Sheet Pans

Full or Half

\$3 each

China Service

Includes China Plate and
Silverware Rolled in Linen

\$7 each

Coil Box For Keg Beer

\$150

**TENT, TABLE AND CHAIR RENTAL AVAILABLE
ASK OUR EVENT COORDINATOR FOR DETAILS**



VINTAGE HOUSE BANQUETS AND CATERING IS EXCITED TO BRING OUR WONDERFUL FOOD RIGHT TO YOUR HOME, OFFICE OR SHOP!

We offer both complete catering services and drop off packages to accommodate any budget. Choose from the menus below or let one of our Event Coordinators create a menu for you. Our web site offers our complete catering menu for a much wider selection of menus.

MENU #1

\$14.95 per person over 100 ppl, 100 ppl and under add \$1 more per person

- Herb Buttercrumb Chicken
- Penne Rigatè with Marinara or Meat Sauce
- Whipped Redskin Mashed
- Green Bean Amandine
- Fresh Garden Salad with House Dressing
- Rolls and Butter
- Disposable Serving Utensils
- Everything Packaged in Disposable Containers

MENU #2

\$400 serves 15-20 ppl

- Dearborn Half Spiral Holiday Ham
- Fresh Turkey (16 -20 lb)
- Homestyle Mashed with Gravy
- Homemade Stuffing
- Golden Buttered Corn
- Jellied Cranberries
- Fresh Garden Salad with House Dressing
- (2) Dozen Fresh Rolls with Butter
- (1) Apple Pie 10"
- (1) Pumpkin Pie 10"
- Everything Packaged in Disposable Containers

MENU #3

\$16.95 per person over 100 ppl, 100 ppl and under add \$1 more per person

ENTRÉES (choice of two)

- Herb Buttercrumb Chicken
- Select BBQ Chicken
- Rosemary Dijon Chicken
- Slow Roasted Pork Loin Medallion
- Roast Angus Sirloin with Mushroom Gravy
- Italian Sausage with Roasted Peppers and Onions
- Homemade Meatballs with Gravy
- Honey Glazed Ham

POTATO (choice of one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Oven Roasted Redskin
- Vintage Cheesy Mashed
- Homestyle Mashed with Gravy
- Au Gratin
- Chef Pete's Cubed Cheesy Potato

PASTA (choice of one)

- Penne Rigatè with Marinara or Meat Sauce
- Linguine with Butter Garlic Sauce and Fresh Grilled Vegetables
- Bow Tie Alfredo
- Rigatoni with Palomino Sauce

VEGETABLE (choice of one)

- Green Bean Amandine
- California Blend
- Golden Buttered Corn

SERVICES INCLUDE

- Fresh Garden Salad with House Dressing
- Fresh Rolls and Butter

**All disposable plates and utensils are available at an additional charge.*

*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 6% sales tax.*

Vintage House reserves the right to make necessary pricing adjustments due to post-COVID food supply shortages if needed.



**A \$300 NON-REFUNDABLE DEPOSIT IS REQUIRED
FOR ANY EVENT CATERED OFF PREMISE/SITE.**

PAYMENT

- 1 All prices will be subject to a 20% service charge and a 6% sales tax. The 20% is a service charge, not a gratuity. **Gratuity is totally optional.**
- 2 Payment is required 10 days prior to your event.
Should Vintage House Banquets and Catering accept payment the day of the event, it must be in cash, certified check or money order.
No exceptions. Final balance must be collected before the caterer sets up your event.
- 3 Corporate events paying the day of the event must pay by cash, certified check, money order or company check.
- 4 Any event that is booked less than 5 days prior to the event is subject to all additional charges.
- 5 All Major Credit Cards Accepted.

FINAL INFORMATION

- 1 A Vintage House Coordinator will call you 10 to 14 days prior to your event. **At this time we will need all of your final information.**
 - **Final menu selections**
(Must be 2 weeks prior to your event)
 - **Final Count** (No later than 10 days prior to your event)
 - **Good directions or detailed map**
for the location of your event.
- 2 Changes cannot be made to the menu and your final count cannot be reduced after we have taken final information from you. Although, you may increase your count if it's done 5 days prior to your event. Any changes made less than 5 days prior may/will result in an additional charge.
- 3 Vintage House Banquets and Catering will accommodate the number of people confirmed with us at finals. If more people show up or there are children who were not included in your final count, we cannot be held responsible.

Vintage House reserves the right to make necessary pricing adjustments due to post-COVID food supply shortages if needed.

REQUIREMENTS

- 1 We require (2) 8 ft tables standing and covered with a table cloth when we arrive. Vintage House can cover your buffet for an additional fee.
- 2 For most BBQ's we require (3) 8 ft tables or (3) picnic tables standing and covered when we arrive. Vintage House can cover (3) 8 ft tables for an additional fee, picnic tables excluded.
- 3 Please leave a spot closest to the food area for Vintage House vehicles.
- 4 A good map or directions to your event location is essential.

TIME LIMITATIONS

- 1 Vintage House Banquets and Catering will arrive one half hour prior to your event. Should your event be a BBQ, we will arrive about 1-1/2 hours prior to your event, depending on your count.
- 2 In compliance with the Health Department's regulations, food can be left out no longer than two hours.
- 3 If you should want the food longer than the two hours that we provide, we will then remove the uneaten food and refresh your buffet for an additional cost.

CHEF'S COMPLIMENTS

The Chef's Compliments were designed to be fillers on your buffet table to give everyone something extra to try. If you run out of the Chef's Compliments we do not consider this running out of food.

A \$200 cancellation fee will be incurred for any cancellation within 7 days of the event. A \$100 fee will be incurred for any additional setup on the day of the event.



Vintage HOUSE

BANQUETS & CATERING

*Call our Event
Coordinators today!*

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*Vintage House has the means to service
customers of all kinds, at all sizes.*

Make every event a special one and let our professional sales staff enable you to relax and enjoy the party. Our menus give plenty of selections for you to choose from.



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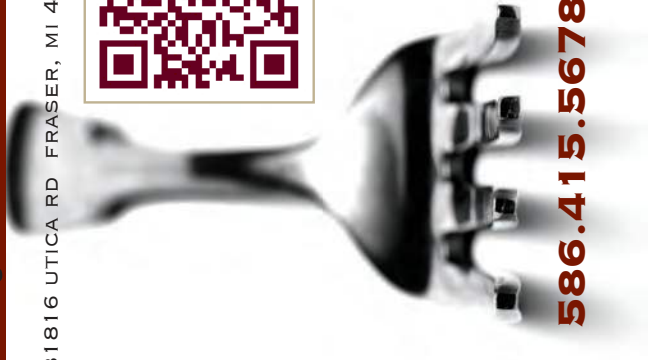
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