# 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





### **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 vcs

Mini Chicken Quesadillas

\$60 20 pcs \$95 40 pcs

Cajun Beef Tenderloin Tips

\$110 20-25 pcs \$180 50-60 pcs

**Baby Back BBQ Riblets** 

**\$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 vcs

**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 Sirloin** 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 vvl

Seared or Poached Salmon with

Lemon Dill Sauce

\$165 20 vvl \$255 50 ppl

**Cold Water Lobster Tail** \*\*Market Price\*\*

Alaskan King Crab Legs

\*\*Market Price\*\*

# POTATO SELECTIONS

**Garlic Parsley Redskin** 

\$55 25 vvl

\$75 50 vvl

Whipped Redskin Mashed

**\$55** 25 vvl

\$75 50 ppl

Augratin

\$65 25 ppl \$85 50 ppl **Escalloped** 

\$65 25 vvl

\$85 50 vvl

Vintage Cheesy Mashed

\$65 25 ppl

**\$85** 50 ppl

**Homestyle Mashed** 

with Gravv \$55 25 ppl \$75 50 vvl **Home Style Gravy** 

1 Quart \$20

Oven Roasted Redskin

\$55 25 ppl

\$75 50 vvl

Chef Pete's Cubed **Cheesy Potato** 

\$65 25 ppl

\$85 50 ppl

# **PASTA SELECTIONS**

Penne Rigaté with Marinara

25 ppl \$55

\$80 40-50 vvl

Penne Rigaté with Meat Sauce

\$65 25 vvl

40-50 ppl \$85

**Fettuccine Alfredo** 

\$65 25 vvl

\$85 40-50 vvl

**Tortellini with Marinara** 

\$**80** 25 vvl

\$110 40-50 ppl

Pasta Primavera

\$65 25 ppl

**\$85** 40-50 vvl

Palomina Pasta

\$65 25 vvl

\$85 40-50 ppl

Baked Lasagna - Vegetarian Style or Meat

**\$85** 9 pcs

\$135 18 vcs

Seafood Fettuccine with Shrimp, Crab

and Lobster Meat

\$125 25 vvl

\$175 50-60 ppl

**Linguini with Roasted Red Peppers** 

Choice of Pesto or Garlic Sauce

\$70 25 vvl

\$90 50-60 ppl

# VEGETABLE SELECTIONS

**Green Bean Amandine** |

\$50 25 ppl

\$70 50 ppl

California Blend

\$50 25 ppl

\$70 50 vvl Golden Corn \$50 25 vvl

\$70 50 vvl

Prince Edward Blend Wax and Green Bean.

Carrots

\$55 25 vvl

\$75 50 ppl Vintage Fresh Blend

Zucchini, Squash, Carrots, **Red Peppers** 

\$75 25 vvl

\$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 vvl

**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

