

Vintage HOUSE

BANQUETS & CATERING

Easter Brunch

APRIL 20TH

BUFFET INCLUDES

- SCRAMBLED EGGS DEVONSHIRE
- FRENCH TOAST CASSEROLE
- COUNTRY BREAKFAST SAUSAGE
- ASSORTED BREAKFAST PASTRIES
- HERB BUTTERCRUMB CHICKEN
- SRODEK'S SMOKED POLISH SAUSAGE AND SAUERKRAUT
- HOMEMADE MEATBALLS AND GRAVY
- HOME STYLE MASHED POTATOES
- SEAFOOD PASTA ALFREDO: SHRIMP CRAB LOBSTER
- PENNE PASTA WITH MARINARA SAUCE
- CALIFORNIA BLEND VEGETABLE
- LEMON ENCRUSTED ICELANDIC COD
- FRIED YELLOW LAKE PERCH
- JUMBO BREADED FANTAIL SHRIMP
- WARM ROLLS AND BUTTER
- FRESH GARDEN SALAD WITH HOUSE DRESSING
- SEASONAL CUBED FRUIT PLATTER
- FRESH VEGETABLE AND DIP PLATTER
- CHEF SELECT COLD SALADS

COFFEE, TEA AND POP INCLUDED –
CASH BAR AVAILABLE

Carving Station

- CARVED ANGUS ROAST SIRLOIN
- CARVED DEARBORN BAVARIAN GLAZED HAM

Complete Sweets Table

ASSORTED CAKES, PIES, FRENCH PASTRIES, CANNOLIS, ECLAIRS
and much, much more!

SPECIAL GUEST
APPEARANCE BY

*the Easter
Bunny!*



First Seating – 11:30 AM

BREAKFAST ITEMS ARE SERVED AT THE 11:30 SEATING
– ALONG WITH THE ENTIRE MENU



Second Seating – 3:30 PM

NO BREAKFAST ITEMS SERVED AT THE 3:30 SEATING
– ADDITIONAL MENU ITEMS ADDED

\$34.95* per person **\$21.95*** per child 10 & under
Free for children 4 and under

* PLUS 6% SALES TAX AND 20% GRATUITY

Contact one of our Event Coordinators and reserve your seat today...



586.415.5678

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VINTAGEBANQUETSANDCATERING.COM

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