

# Vintage HOUSE

BANQUETS & CATERING

*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
- SMOKED POLISH SAUSAGE WITH KRAUT
- BALSAMIC 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 / \$6\*
- CAJUN BEEF TIPS / \$8\*
- ENGLISH CUT ANGUS PRIME RIB / \$9\*
- BEEF TENDERLOIN / \$10\*

### 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\*

### CHOICE OF TWO ENTREES

**\$29.95 PER PERSON (SUNDAY-THURSDAY)**

**\$32.95 PER PERSON (FRIDAYS)**

**\$35.95 PER PERSON (SATURDAYS)**

*\*Add per person to base prices.*

*Please inquire with an event coordinator about minimum requirement.*

*All prices subject to 22% service fee and 6% sales tax.*

### POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AUGRATIN
- ESCALLOPED
- SANTA ANNA
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- OVEN ROASTED REDSKIN

### 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

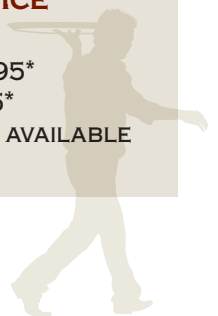
### *Add a special touch...*

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

**ADD ON FOR \$3.95 PER PERSON**

### 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 \$200



**ANNIVERSARIES,  
GRADUATIONS  
AND BIRTHDAYS**





## 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
- FETTUCCHINE 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 / \$6\*
- CAJUN BEEF TIPS / \$8\*
- BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM BORDELAISE / \$10\*

**\$32.95 PER PERSON (SUNDAY-THURSDAY)**

**\$34.95 PER PERSON (FRIDAYS)**

**\$38.95 PER PERSON (SATURDAYS)**

*\*Add per person to base prices.*

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- 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 AND JUICE
- COFFEE AND TEA
- CUTTING AND SERVING YOUR CAKE

### *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**

### **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 \$200

*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



**586.415.5678**

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

**VINTAGEBANQUETSANDCATERING.COM**

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