

Vintage HOUSE

BANQUETS & CATERING

Easter APRIL 5TH Brunch

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



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

 **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
\$35.95* per person \$22.95* per child 10 & under
Free for children 4 and under

* PLUS 6% SALES TAX AND 22% GRATUITY



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VINTAGEBANQUETSANDCATERING.COM

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