

Vintage HOUSE

BANQUETS & CATERING

OFF SITE



Catering Menu

2026 / 2027

Bringing it to You!

CATERING ANY SIZE 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

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

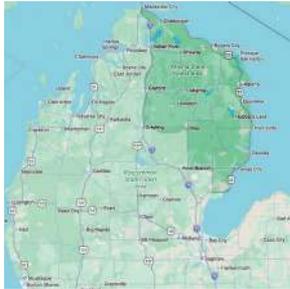
There is no event we cannot accommodate here at Vintage House — with the addition of our state of the art chapel, Vintage Gardens, our fully mobile kitchen, upgrades in our reception hall, Patio Bar & Grill and many more. I appreciate you entrusting myself and my Vintage family with all of your event needs. We are here to help you!

Your Host **Anthony Jekielek** Proud Owner

No matter what the Event

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!

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.



ALL NORTHERN MICHIGAN



BELLE ISLE CASINO



PORT HURON MUSEUM



PORT HURON
LIGHT SHIP



FORT GRATIOT
LIGHT HOUSE



THE JAM HANDY



PACKARD PROVING
GROUNDS



Your party brought to you
by Vintage of House!



CORPORATE MEETINGS
OFFICE
FAMILY GATHERINGS
BACKYARD BBQ
HOLIDAY EVENTS
COMPANY PICNICS

What we Offer

Check out every page to make your event everything you want and expect...

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

FOLLOW US



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Breakfast

the continental

\$13.95 PER PERSON

- 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

\$20.95 PER PERSON

- 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

\$29.95 PER PERSON

- 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*

Stations

pancake station

ADD **\$11.95** PER PERSON / **\$200** CHEF FEE

- BREAKFAST PANCAKES
- WHIPPED BUTTER
- MAPLE SYRUP
- BLUEBERRY OR STRAWBERRY TOPPING
- BACON
- SAUSAGE

omelet station

AVAILABLE FOR AN ADDITIONAL **\$12.95** PER PERSON / **\$200** CHEF FEE

Delicious!
Delicious!



Gourmet Deli and Box Lunches

deluxe box lunches

\$16.95 PER PERSON

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

includes

- FRESH PASTA SALAD
- WHOLE FRUIT
- BAG OF CHIPS
- CHOCOLATE CHIP COOKIE



ADD A 12 OZ CAN ASSORTED POP
OR 16.9 OZ BOTTLED WATER \$2.50

**Disposable Plates, Forks, Knives and Napkins*

Any event 50 people and under, add \$2 more per person.
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Specialty Bars

vintage burger bar

\$17.95 PER PERSON

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

\$21.95 PER PERSON

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

\$16.95 PER PERSON

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. ALL SET UPS*

american coney station

\$16.95 PER PERSON

DEARBORN HOT DOGS (2 PER PERSON), CONEY ISLAND CHILI, GREEK SALAD, BAKERY FRESH BUNS, BETTER MADE POTATO CHIPS, DICED ONIONS, RELISH, MUSTARD, KETCHUP. ALL SET UPS*

ADD A 12 OZ CAN ASSORTED POP
OR 16.9 OZ BOTTLED WATER \$2.50

Great Options for Your Next Corporate Event!



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Elegant and Affordable

entrées

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 \$8)
- BEEF BURGUNDY (ADD \$8)
- FILET OF BEEF TENDERLOIN (ADD \$10)

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)

ONE ENTRÉE \$16.95

TWO ENTRÉES \$18.95

THREE ENTRÉES \$21.95

*Our chefs can create
it for you!*

IF IT'S NOT ON OUR MENU ...
ASK OUR EVENT COORDINATORS

enjoy...

pasta (CHOICE OF ONE)

- PENNE RIGATÉ 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
- HOMESTYLE MASHED WITH GRAVY
- OVEN ROASTED REDSKIN

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 \$8)
- TABLE LINENS (ADD \$12 EACH)
- FLOOR LENGTH BUFFET LINEN \$125

for your guests...

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

ADD ON FOR \$4.95 PER PERSON

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Elaborate Barbecues

menu #1

\$15.95 PER PERSON

- 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

\$17.95 PER PERSON

- 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

\$20.95 PER PERSON

- 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

\$22.95 PER PERSON

- 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 \$200 FOR 100 PPL AND UNDER



*Disposable Plates, Forks, Knives and Napkins

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Elaborate Barbecues

menu #5

\$30.95 PER PERSON

- 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

\$31.95 PER PERSON

- 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

\$30.95 PER PERSON

- 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 \$4.95 PER PERSON

GRILLING FEE \$200 FOR 100 PPL AND UNDER



*Disposable Plates, Forks, Knives and Napkins

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Hors d'oeuvres

Butler Style Service

AVAILABLE ON ALL HORS D'OEUVRES MENUS FOR AN ADDITIONAL FEE

menu #1

\$19.95 PER PERSON

- 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

\$21.95 PER PERSON

- 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

\$25.95 PER PERSON

- 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

\$28.95 PER PERSON

- 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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Full Service Buffet Package

entrées

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 \$8)
- FILET OF BEEF TENDERLOIN (ADD \$10)

buffet package includes
choice of two entrées

\$56.95 PER PERSON

enjoy...

potato (CHOICE OF ONE)

- GARLIC PARSLEY REDSKIN
- WHIPPED REDSKIN MASHED
- AUGRATIN
- ESCALLOPED
- HOMESTYLE MASHED WITH GRAVY
- OVEN ROASTED REDSKIN

pasta (CHOICE OF ONE)

- PENNE RIGATÉ 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 \$4.95 PER PERSON

full service also includes

ALL SERVERS AND WAIT STAFF, CHINA,
SILVERWARE, LINEN NAPKINS, SELF-SERVE COFFEE STATION, CAKE CUTTING
AND WRAPPING (YOU SUPPLY THE WRAPPING MATERIAL)

Ask our Event Coordinators
for more Selections



Any event 50 people and under, add \$2 more per person.
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Full Service Family Style Package

premier package entrées

(SELECT TWO)

\$62.95 PER PERSON

- 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
- HOMESTYLE MASHED WITH GRAVY

vegetable (SELECT ONE)

- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- GOLDEN CORN
- PRINCE EDWARD BLEND

pasta (SELECT ONE)

- PENNE RIGATÉ 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

ANTIPASTO PLATTER, BAKERY FRESH ROLLS AND BUTTER, COFFEE SERVICE, CHINA PLATES, SILVERWARE AND LINEN NAPKINS. ALL SERVERS AND WAIT STAFF.



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Plated Sit Down Dinners

roasted prime rib of beef

\$62.95 PER PERSON

SLOW ROASTED CERTIFIED ANGUS ENGLISH CUT PRIME RIB SLOW ROASTED WITH OUR HOUSE SEASONING AND SERVED WITH AU JUS AND MUSHROOM CAPS.

10 oz new york strip steak

\$60.95 PER PERSON

CHOICE BLACK ANGUS STRIP STEAKS MARINATED, GRILLED TO PERFECTION AND TOPPED WITH BREADED ONION STRAWS.

8 oz charbroiled filet mignon

\$68.95 PER PERSON

MARINATED BEEF TENDERLOIN CHARBROILED AND SERVED WITH OUR MUSHROOM ZIP SAUCE.

beef tenderloin siciliano

\$68.95 PER PERSON

ITALIAN BREADED FILET MEDALLIONS PAN FRIED TO PERFECTION, THEN TOPPED WITH AMOQUE SAUCE.

chicken piccata

\$49.95 PER PERSON

6 OZ BONELESS CHICKEN BREASTS LIGHTLY BREADED, SAUTÉED, TOPPED WITH OUR LEMON AND GARLIC SAUCE AND GARNISHED WITH FRESH ARTICHOKE HEARTS AND CAPERS.

encrusted mustard chicken

\$49.95 PER PERSON

6 OZ BONELESS CHICKEN BREASTS MARINATED IN OUR DIJON MUSTARD SAUCE, BREADED, PAN FRIED AND TOPPED WITH OUR BASIL CREAM SAUCE.

baked cod

\$49.95 PER PERSON

WITH LEMON, PEPPER AND DILL.

citrus glazed salmon

\$54.95 PER PERSON

8 OZ SALMON, GRILLED AND TOPPED WITH A CITRUS GLAZE.

grilled whitefish filet

\$54.95 PER PERSON

8 OZ LAKE SUPERIOR WHITEFISH SEASONED, GRILLED AND TOPPED WITH OUR BASIL CREAM SAUCE.

filet and lobster

MARKET PRICE

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.

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

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Dessert Selections

desserts

- HOMEMADE COOKIES
\$3 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
\$7 PER PERSON
- LARGE ÉCLAIRS
\$7 PER PERSON
- MINI PASTRY ASSORTMENT
\$54 PER DOZEN

*PRICE IS BASED ON 2 PIECES PER PERSON

complete sweet table

\$26.95 PER PERSON

- 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

\$19.95 PER PERSON

- MINI CHOCOLATE ÉCLAIRS
- MINI CANNOLI
- ASSORTED HOMEMADE COOKIES
- HOMEMADE INDIVIDUAL TARTS
- HOMEMADE BROWNIES

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



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 22% service fee and 6% sales tax.

Additional Services

coffee

\$125 FOR 50 FOAM CUPS

\$175 FOR 100 FOAM CUPS

- STIRRER STRAWS
- CREAM
- SUGAR

beverage

\$2.50 PER CAN OR BOTTLE

- BOTTLED WATER
 - PEPSI, DIET PEPSI, STARRY
 - ICED TEA AND LEMONADE
- ALSO AVAILABLE UPON REQUEST

bar mixer

\$16.95 PER PERSON

- MINIMUM OF 6 HOURS
- CUPS AND STIRRER STRAWS
- ICE PROVIDED FOR MIXER SERVICE ONLY
- ADDITIONAL 20 LB BAGS OF ICE \$8 EACH
- PEPSI, DIET PEPSI, STARRY, GINGER ALE
- JUICES: CRANBERRY, ORANGE, GRAPEFRUIT, TOMATO
- TONIC AND SODA
- LEMONS AND LIMES
- BLOODY MARY MIX AVAILABLE \$25 PER BOTTLE
- BOTTLED WATER SERVICE AVAILABLE

bartenders / servers

\$50 PER HOUR

- MINIMUM OF 4 HOURS

china

\$8 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 \$12 EACH
- FLOOR LENGTH LINENS FOR (2) 8 FT TABLES \$125
- FLOOR LENGTH LINENS FOR (3) 8 FT TABLES \$140
- LINEN NAPKINS \$1.50 EACH



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 22% service fee and 6% sales tax.

Pick up and go Menu

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

\$60 SMALL 15-20 PPL

\$100 LARGE 25-30 PPL

SEASONAL CUBED FRUIT PLATTER

\$60 SMALL 15-20 PPL

\$100 LARGE 25-30 PPL

FRESH CRUDITE AND RANCH DIP PLATTER

\$60 SMALL 15-20 PPL

\$100 LARGE 25-30 PPL

ASSORTED RELISH PLATTER

WITH BLACK AND GREEN OLIVES, PEPPERONCINI, PICKLES/RED PEPPER GARDENIA MIX

\$60 SMALL 15-20 PPL

\$75 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

\$100 50 PCS

ASSORTED CANAPÉS

INCLUDES BEEF TENDERLOIN WITH GOAT CHEESE, ASIAN CHICKEN, ETC. — ASK OUR EVENT COORDINATORS FOR MORE SELECTIONS

\$125 25 PCS

Bon Appetit!

specialty cold hors d'oeuvres

GRILLED VEGETABLE PLATTER

\$125 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

\$55 10-15 PPL
\$80 25-30 PPL

HOMEMADE SPINACH PIE SERVED WARM OR COLD

\$140 50 PCS

CHICKEN TENDERLOINS

\$90 30 PCS
\$130 60 PCS

ZESTY BUFFALO WINGS

\$65 30 PCS
\$95 60 PCS

MINI CHICKEN WELLINGTON

\$70 20 PCS
\$110 40 PCS

MINI BEEF WELLINGTON

\$70 20 PCS
\$110 40 PCS



MINI CHICKEN QUESADILLAS

\$70 20 PCS
\$110 40 PCS

CAJUN BEEF TENDERLOIN TIPS

\$140 20-25 PCS
\$210 50-60 PCS

BABY BACK BBQ RIBLETS

\$95 3 SLABS
\$185 6 SLABS

BACON WRAPPED CHESTNUTS IN BBQ SAUCE

\$90 50 PCS
\$130 100 PCS



specialty hot hors d'oeuvres

QUICHE LORRAINE

\$110 25-30 PPL

JUMBO STUFFED MUSHROOMS WITH MARYLAND CRAB MEAT

\$100 25 PCS
\$175 50 PCS

JUMBO STUFFED MUSHROOMS WITH SAUSAGE

\$100 25 PCS
\$175 50 PCS

BACON WRAPPED SEA SCALLOPS

\$250 50 PCS
\$450 100 PCS

COCONUT SHRIMP WITH MANGO SAUCE

\$100 20 PCS
\$180 40 PCS



Pick up and go Menu

poultry entrées

HERB BUTTERCRUMB CHICKEN

\$80 25 PCS
\$130 50 PCS

CHICKEN PICCATA

\$95 20 PCS
\$155 40 PCS

CHICKEN PARMESAN

\$95 20 PCS
\$155 40 PCS

CHICKEN MARSALA

\$95 20 PCS
\$155 40 PCS

BALSAMIC CHICKEN

\$95 20 PCS
\$155 40 PCS

ENCRUSTED MUSTARD CHICKEN

\$95 20 PCS
\$155 40 PCS

OVEN ROASTED TURKEY BREAST

\$95 25-30 PCS
\$165 50-60 PCS

beef entrées

SLOW ROASTED ANGUS SIRLOIN WITH MUSHROOM GRAVY

\$120 20 PPL
\$165 50 PPL

HOMEMADE MEATBALLS WITH DEMI GLACE OR MARINARA

\$90 20 PPL
\$140 50 PPL

BEEF TENDERLOIN TIPS

\$175 20 PPL
\$250 50 PPL

PEPPER STEAK WITH TRI-COLOR PEPPERS

\$175 20 PPL
\$250 50 PPL

BEEF TENDERLOIN WITH MUSHROOM DEMI GLACE

MARKET PRICE

ENGLISH CUT ANGUS PRIME RIB

MARKET PRICE

pork and veal entrées

SLOW ROASTED PORK LOIN MEDALLIONS

\$100 20 PPL
\$140 50 PPL

SMOTHERED ITALIAN BREADED PORK CHOPS

\$100 20 PCS
\$140 40 PCS

COUNTRY GLAZED HAM

\$85 20 PPL
\$145 50 PPL

SMOKED POLISH SAUSAGE AND KRAUT

\$100 20 PPL
\$175 50 PPL

ITALIAN SAUSAGE WITH ROASTED PEPPERS AND ONIONS

\$100 20 PPL
\$175 50 PPL

BBQ BABY BACK RIBS

\$30 PER SLAB



seafood entrées

LEMON ENCRUSTED COD

\$160 20 PPL
\$255 50 PPL

SEARED OR POACHED SALMON WITH LEMON DILL SAUCE

\$185 20 PPL
\$275 50 PPL

potato selections

GARLIC PARSLEY REDSKIN

\$65 25 PPL
\$85 50 PPL

WHIPPED REDSKIN MASHED

\$65 25 PPL
\$85 50 PPL

AUGRATIN

\$75 25 PPL
\$95 50 PPL

pasta selections

PENNE RIGATÉ WITH MARINARA

\$65 25 PPL
\$95 40-50 PPL

PENNE RIGATÉ WITH MEAT SAUCE

\$75 25 PPL
\$100 40-50 PPL

FETTUCCINE ALFREDO

\$75 25 PPL
\$100 40-50 PPL

TORTELLINI WITH MARINARA

\$85 25 PPL
\$115 40-50 PPL

PASTA PRIMAVERA

\$75 25 PPL
\$100 40-50 PPL

vegetable selections

GREEN BEAN AMANDINE

\$60 25 PPL
\$80 50 PPL

CALIFORNIA BLEND

\$60 25 PPL
\$80 50 PPL

GOLDEN CORN

\$60 25 PPL
\$80 50 PPL

COLD WATER LOBSTER TAIL

MARKET PRICE

ALASKAN KING CRAB LEGS

MARKET PRICE

ESCALLOPED

\$75 25 PPL
\$95 50 PPL

HOMESTYLE MASHED WITH GRAVY

\$65 25 PPL
\$85 50 PPL

HOME STYLE GRAVY

\$20 1 QUART

OVEN ROASTED REDSKIN

\$65 25 PPL
\$85 50 PPL

PALOMINO PASTA

\$75 25 PPL
\$100 40-50 PPL

BAKED LASAGNA VEGETARIAN STYLE OR MEAT

\$100 9 PCS
\$150 18 PCS

SEAFOOD FETTUCCINE WITH SHRIMP, CRAB AND LOBSTER MEAT

\$150 25 PPL
\$200 50-60 PPL

LINGUINI WITH ROASTED RED PEPPERS

CHOICE OF PESTO OR GARLIC SAUCE

\$80 25 PPL
\$100 50-60 PPL

PRINCE EDWARD BLEND

WAX AND GREEN BEAN, CARROTS

\$65 25 PPL
\$85 50 PPL

VINTAGE FRESH BLEND ZUCCHINI, SQUASH, CARROTS, RED PEPPERS

\$85 25 PPL
\$120 50 PPL



Pick up and go Menu

salads and specialties

FRESH GARDEN SALAD

WITH HOUSE DRESSING

\$60 SERVES 15-20 PPL

ANTIPASTO SALAD

WITH DRESSING

\$75 SERVES 15-20 PPL

GREEK SALAD

WITH DRESSING

\$75 SERVES 15-20 PPL

CAESAR SALAD

WITH DRESSING

\$80 SERVES 15-20 PPL

MARTHA'S VINYARD SALAD

WITH DRESSING

\$100 SERVES 15-20 PPL

HOME STYLE POTATO SALAD

\$45 SERVES 15-20 PPL

DILL REDSKIN POTATO SALAD

\$55 SERVES 15-20 PPL

CREAMY STYLE COLE SLAW

\$45 SERVES 15-20 PPL

MACARONI SALAD

\$45 SERVES 15-20 PPL

MEDITERRANEAN PASTA SALAD

\$55 SERVES 15-20 PPL

ITALIAN PASTA SALAD

\$55 SERVES 15-20 PPL

BAKERY FRESH ROLLS WITH BUTTER

\$7 PER DOZEN

extras

HOUSE DRESSING

\$15 QUART

RANCH DRESSING

\$20 QUART



deli selections

DELI PLATTER

\$350 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*

\$16.95

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 people and under, add \$2 more per person.
Any event 25 people and under, add \$4 more per person
All prices subject to 6% sales tax.



desserts

HOMEMADE COOKIES

(CHOICE OF)

CHOCOLATE CHIP, OATMEAL RAISIN
OR PEANUT BUTTER

\$3*

FRESH BAKED PIES

(CHOICE OF)

DUTCH APPLE, CHERRY,
PUMPKIN OR BLUEBERRY

\$32 EACH AND SERVES 8 PPL

N.Y. STYLE CHEESE CAKE 10"

\$60 EACH AND SERVES 8 PPL

DECORATED SHEET CAKE

YELLOW, CHOCOLATE, MARBLE,
BANANA NUT OR CHERRY CHIP

\$110 HALF

\$160 FULL

LARGE CANNOLI

\$7 EACH

LARGE CHOCOLATE ÉCLAIRS

\$7 EACH

MINI PASTRY ASSORTMENT

\$54 PER DOZEN

*PRICE IS BASED ON 2 PIECES PER PERSON



rental equipment

8 QT CHAFER WITH LID

\$35

2" OR 4" DEEP PANS

FULL OR HALF

\$5 EACH

8 OZ STERNO FUEL

\$5 EACH

SERVING UTENSILS

SUCH AS TONGS, SPOONS, ETC

\$4 EACH

CAMBRO HOT BOX

HOLDS 4-5 HOTEL PANS

\$100 EACH

4' PROPANE CHAR GRILL BBQ

WITH 30 LB PROPANE TANK

\$300

2' FLAT TOP GRILL WITH BURNER

\$300 EACH

SHEET PANS

FULL OR HALF

\$4 EACH

CHINA SERVICE

INCLUDES CHINA PLATE AND
SILVERWARE ROLLED IN LINEN

\$8 EACH

COIL BOX FOR KEG BEER

\$200

tent, table and chair rental available
ask our event coordinator for details



Drop off and go Specials

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 \$16.95

- HERB BUTTERCRUMB CHICKEN
- PENNE RIGATÉ 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 \$500 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 \$18.95

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

pasta (CHOICE OF ONE)

- PENNE RIGATÉ WITH MARINARA OR MEAT SAUCE
- LINGUINE WITH BUTTER GARLIC SAUCE AND FRESH GRILLED VEGETABLES
- BOW TIE ALFREDO
- RIGATONI WITH PALOMINO SAUCE

potato (CHOICE OF ONE)

- GARLIC PARSLEY REDSKIN
- WHIPPED REDSKIN MASHED
- OVEN ROASTED REDSKIN
- VINTAGE CHEESY MASHED
- HOMESTYLE MASHED WITH GRAVY
- AU GRATIN

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.



Terms and Requirements

CATERING

deposit

- 1 A \$500 non-refundable deposit is required for any event catered off premise/site. Deposits may be changed due to site location and distance.

payment

- 2 All prices will be subject to a 22% service charge and a 6% sales tax for fully catered events. The 22% is not a gratuity. Gratuity is up to the discretion of the client. For deliveries only, a 6% sales tax will be applied, along with a delivery fee. 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. Corporate events paying the day of the event must pay by cash, certified check, money order or company check. Any event that is booked less than 5 days prior to the event is subject to an additional charge. **All major credit cards accepted.**

requirements

- 3 We require (2) 8 ft tables standing and covered with a table cloth when we arrive. Vintage House can cover and skirt your buffet for an additional fee of \$100. For most BBQ's we require (3) 8 ft tables or (3) picnic tables standing and covered when we arrive. Vintage House can cover and skirt these (3) BBQ tables for an additional fee of \$150. Picnic tables excluded. Please leave a spot closest to the food area for Vintage House vehicles. A good map or directions to your event location is essential.

time limitations

- 4 Vintage House will arrive 1/2 hour prior to your event, unless it is a BBQ. In the case that you are having a BBQ, we will arrive 1-1/2 hours prior to your event, depending on your count. In compliance with the Health Department's regulations, food can be left out no longer than 2 hours. At this time, a Vintage House employee will pick up our supplies. If there is any food left in chafers or on the buffet, it will be taken back to our facility. It will then be packed up and given to our latest charity. If the customer chooses to provide their own to-go containers, Vintage House will package the remaining food on the buffet for them to keep. If you should want the food longer than the 2 hours that we provide, we will then remove the uneaten food and refresh your buffet for an additional cost.

final information

- 5 A Vintage House representative will call you 10 to 14 days prior to your event. At this time we will need all of your final information. We will need final count (no later than 10 days prior to your event), final menu selections (must be 2 weeks prior to your event), and good directions or detailed map for the location of your event. Although you may increase your count if it's done 5 days prior to your event, the count can not go down once finalized. Any changes made less than 5 days prior, may/will result in an additional charge. Vintage House 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.

additional fees

- 6 A **\$200 cancellation fee, plus loss of deposit** will be incurred for any cancellation within 7 days of an event. A **\$100 fee** will be incurred for any additional setup on the day of the event.

PICK UP AND GO

deposit

- 1 A \$300 non-refundable deposit is required for a Pick Up and Go.

payment

- 2 All prices will be subject to a 6% sales tax. Full payment is required 10 days prior to picking up your order. Should Vintage House accept payment the day of, it must be in cash, certified check, or money order. No exceptions.

final information

- 3 A Vintage House representative will call you 10 to 14 days prior to your event to confirm your order. A **\$200 Cancellation Fee plus loss of your Deposit** will be incurred for any cancellation within 48 hours of your order.



Vintage HOUSE

BANQUETS & CATERING

*Call our
Event
Coordinators
today!*

586.415.5678

The BEST BANQUET FACILITIES IN SOUTHEAST MICHIGAN!

WITH OVER 70 YEARS OF GREAT QUALITY
FOOD AND EXCELLENT SERVICE, WE TRULY
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THREE NEW ELEGANT BANQUET ROOMS
ACCOMMODATE ANY TYPE OF EVENT.
OUR LARGEST ROOM SEATS UP TO 450 PEOPLE
AND OUR SMALLEST ROOM SEATS A MINIMUM
OF 50 PEOPLE. THE LOBBY IS SPACIOUS
ENOUGH FOR RELAXING OR TAKE A WALK
ONTO OUR 5,000 SQUARE FOOT GARDEN PATIO
FOR A TRANQUIL EXPERIENCE.

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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.

All your life events in one amazing place!



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METRO DETROIT'S PREMIER WEDDING CHAPEL

Vintage Garden Wedding Chapel

BOASTS 3,100 SQUARE FOOT OF CHAPEL, 4,000 SQUARE FOOT OUTDOOR GARDEN AREA AND CEREMONY SPACE, SEATS UP TO 150 GUESTS, AND INCLUDES INTIMATE 500 SQUARE FOOT SUITES FOR BOTH THE BRIDE AND GROOM. OFFICIANT, WEDDING COORDINATOR, SOUND SYSTEM AND REHEARSAL INCLUDED IN ALL CEREMONY PACKAGES.

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