

# Vintage HOUSE

BANQUETS & CATERING

*From Vintage Gardens to Vintage House*  
*Dream it, plan it, live it. It is your day to enjoy!*

## BUFFET STYLE DINNER

### ENTREES

- HERB BUTTER CRUMB CHICKEN
- ROSEMARY DIJON CHICKEN
- 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
- OVEN ROASTED TURKEY BREAST
- SMOKED POLISH SAUSAGE WITH KRAUT
- ITALIAN SAUSAGE WITH ROASTED PEPPERS AND ONIONS
- SMOTHERED PORK CHOPS
- SLOW ROASTED PORK LOIN MEDALLIONS
- HOMEMADE MEATBALLS WITH GRAVY
- HOMEMADE BREADED MEATBALLS WITH MARINARA
- SMOTHERED PORK CHOPS
- SLOW ROASTED ANGUS SIRLOIN
- LEMON ENCRUSTED COD
- GRILLED OR SAUTEED SALMON / \$5\*
- ENGLISH CUT ANGUS PRIME RIB / \$7\*
- BEEF TENDERLOIN / \$8\*

### PASTA CHOICE OF ONE

- PENNE RIGATE WITH MEAT SAUCE OR MARINARA
- FETTUCCINE ALFREDO
- PASTA PRIMIVERA
- RIGATONI WITH PALOMINO SAUCE
- BOW TIE PESTO ALFREDO
- MUSHROOM RAVIOLI WITH PALOMINO SAUCE / \$3\*
- TORTELLINI WITH MEAT SAUCE, MARINARA OR PESTO ALFREDO / \$3\*

### POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AU GRATIN
- ESCALLOPED
- SANTA ANNA
- VINTAGE CHEESY MASHED
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- OVEN ROASTED REDSKIN
- CHEF PETE'S CUBED CHEESY POTATO

### 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\*

## THE WEDDING PACKAGE



### *Services also include:*

- FRESH GARDEN SALAD WITH HOUSE DRESSING
- WARM ROLLS AND BUTTER
- 5 HOUR OPEN STANDARD BAR AND BEVERAGE SERVICE
- CHAIR COVERS WITH YOUR CHOICE OF SASH COLOR
- CHAMPAGNE TOAST FOR HEAD TABLE
- CAKE CUTTING, WRAPPING OR SERVING
- YOUR CHOICE OF COLOR LINEN NAPKINS

### *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**

### CHOICE OF TWO ENTREES

\$45.95 PER PERSON (FRIDAYS)  
\$48.95 PER PERSON (SATURDAYS)  
\$45.95 PER PERSON (SUNDAY-THURSDAY)

### CHOICE OF THREE ENTREES

\$48.95 PER PERSON (FRIDAYS)  
\$51.95 PER PERSON (SATURDAYS)  
\$48.95 PER PERSON (SUNDAY-THURSDAY)

**\* ADD PER PERSON TO BASE PRICES**

PLEASE INQUIRE WITH AN EVENT COORDINATOR ABOUT MINIMUM REQUIREMENT

**All** prices subject to 20% service fee and 6% sales tax.

# Vintage HOUSE

## BANQUETS & CATERING



## THE WEDDING PACKAGE



## FAMILY STYLE DINNER

### SOUP CHOICE OF ONE

- ITALIAN WEDDING
- CHICKEN STRACCIATELLA
- TWICE BAKED POTATO
- CREAM OF BROCCOLI
- MINISTRONE

### SALAD CHOICE OF ONE

- GARDEN SALAD WITH HOUSE DRESSING
- CAESAR SALAD WITH DRESSING

### PASTA CHOICE OF ONE

- PENNE RIGATE WITH MEAT SAUCE OR MARINARA
- FETTUCCHINE ALFREDO
- PASTA PRIMIVERA
- TORTELLINI WITH MARINARA SAUCE, ALFREDO OR PESTO ALFREDO
- RIGATONI WITH PALOMINO SAUCE

### 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
- HOMEMADE MEATBALLS WITH GRAVY
- LEMON ENCRUSTED COD
- SLOW ROASTED ANGUS SIRLOIN WITH MUSHROOM GRAVY
- ITALIAN SAUSAGE WITH ROASTED PEPPERS AND ONIONS
- SMOTHERED PORK CHOPS
- SLOW ROASTED PORK LOIN MEDALLIONS
- CITRUS GLAZED SALMON / \$5\*
- BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM BORDELAISE / \$8\*

### POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AU GRATIN
- ESCALLOPED
- SANTA ANNA
- VINTAGE CHEESY MASHED
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- CHEF PETE'S CUBED CHEESY POTATO

### VEGETABLE CHOICE OF ONE

- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- GOLDEN BUTTERED CORN
- PRINCE EDWARD BLEND
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, ROASTED RED PEPPER / \$3\*
- STEAMED BROCCOLI IN LIGHT BUTTER SAUCE / \$3\*
- FRESH ASPARAGUS IN LIGHT BUTTER SAUCE OR HOLLANDAISE / \$4\*

### UPON ARRIVAL... YOUR GUESTS WILL ENJOY A CHARCUTERIE DISPLAY

#### *Services also include:*

- WARM ROLLS AND BUTTER
- 5 HOUR OPEN STANDARD BAR AND BEVERAGE SERVICE
- CHAIR COVERS WITH YOUR CHOICE OF SASH COLOR
- CHAMPAGNE TOAST FOR HEAD TABLE
- CAKE CUTTING, WRAPPING OR SERVING
- YOUR CHOICE OF COLOR LINEN NAPKINS

\$50.95 PER PERSON (FRIDAYS)  
\$52.95 PER PERSON (SATURDAYS)  
\$50.95 PER PERSON (SUNDAY-THURSDAY)

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BANQUETS & CATERING



## THE WEDDING PACKAGE



## PLATED SIT DOWN DINNERS

- **SLOW ROASTED PRIME RIB OF BEEF** / \$52.95 PER PERSON  
CERTIFIED ANGUS ENGLISH CUT PRIME RIB SLOW ROASTED WITH OUR HOUSE SEASONING, SERVED WITH AU JUS AND MUSHROOM CAPS.
- **12OZ NEW YORK STRIP STEAK** / \$52.95 PER PERSON  
CHOICE BLACK ANGUS STRIP STEAKS MARINATED THEN BROILED TO PERFECTION AND TOPPED WITH BAKED ONION STRAWS.
- **10OZ CHARBROILED FILET MIGNON** / \$56.95 PER PERSON  
MARINATED BEEF TENDERLOIN CHARBROILED AND SERVED WITH OUR SPECIAL MUSHROOM ZIP SAUCE.
- **BEEF TENDERLOIN SICILIANO** / \$56.95 PER PERSON  
ITALIAN BREADED FILET MEDALLIONS PAN FRIED TO PERFECTION, THEN TOPPED WITH AMOGUE SAUCE.
- **CHICKEN PICCATA** / \$48.95 PER PERSON  
6OZ BONELESS CHICKEN BREAST LIGHTLY BREADED THEN SAUTEED AND TOPPED WITH OUR LEMON GARLIC SAUCE AND GARNISHED WITH FRESH ARTICHOKE HEARTS AND CAPERS.
- **CHICKEN MARSALA** / \$48.95 PER PERSON  
6OZ BONELESS CHICKEN BREAST LIGHTLY BREADED THEN SAUTEED AND TOPPED WITH OUR MARSALA WINE SAUCE AND MUSHROOMS.
- **ENCRUSTED MUSTARD CHICKEN** / \$48.95 PER PERSON  
6OZ BONELESS CHICKEN BREAST MARINATED IN OUR DIJON MUSTARD SAUCE THEN BREADED AND PAN FRIED TO PERFECTION. FINISHED WITH A BASIL CREAM SAUCE.
- **CITRUS MANGO SALMON** / \$49.95 PER PERSON  
8OZ FRESH SALMON GRILLED AND TOPPED WITH A MANGO SALSA.
- **FILET AND CHICKEN COMBINATION** / \$59.95 PER PERSON
- **FILET AND LOBSTER** / MARKET PRICE PER PERSON  
THIS SURF AND TURF MEASURES WELL ABOVE THE COMPETITION DUE TO OUR UNIQUE COOKING PROCEDURE AND INCREDIBLE QUALITY. CHOICE STEER TENDERLOINS CHARBROILED TO PERFECTION ALONG SIDE A COLD WATER LOBSTER TAIL SERVED WITH ALL THE ELEGANT FIXINGS.

## AVAILABLE UPON REQUEST

- CHICKEN PARMESAN
- GRILLED BALSAMIC CHICKEN

*Every savory bite. Every sip.  
Great memories begin at Vintage House.*



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## PLATED SIT DOWN DINNERS

### 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
- FETTUCCINE ALFREDO
- PASTA PRIMIVERA
- TORTELLINI WITH MARINARA SAUCE, ALFREDO OR PESTO ALFREDO
- RIGATONI WITH PALOMINO SAUCE

### POTATO CHOICE OF ONE

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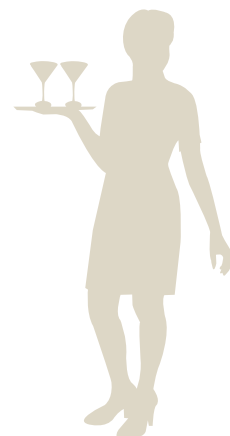
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*Contact one of our Event Coordinators and begin planning your event ...*

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



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