

# Vintage HOUSE

BANQUETS & CATERING



## FUNERAL AND MEMORIAL LUNCHEONS



*Take comfort in knowing  
That our trained and professional staff are ready to assist you.*

### 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
- SLOW ROASTED PORK LOIN MEDALLIONS
- SMOKED POLISH SAUSAGE WITH KRAUT
- BALSAMIC CHICKEN WITH FRESH ROMA TOMATO AND FRESH MOZZARELLA / \$1\*
- CHICKEN PICCATA / \$1\*
- CHICKEN MARSALA / \$1\*
- CHICKEN PARMESAN / \$1\*
- CHICKEN SICILIANO / \$1\*
- OVEN ROASTED TURKEY BREAST / \$1\*
- GRILLED PORK MEDALLIONS IN MANGO CHUTNEY / \$1\*
- CHICKEN OR PORK SCHNITZEL WITH LEMON CAPER SAUCE / \$2\*
- FLAMBE OF BEEF / \$2\*
- STUFFED PORK TENDERLOIN WITH WILD RICE AND SUN DRIED CHERRIES / \$2\*
- LEMON ENCRUSTED COD / \$3\*
- GRILLED OR SAUTEED SALMON / \$4\*
- LONDON BROIL / \$4\*
- CAJUN BEEF TIPS / \$4\*
- ENGLISH CUT ANGUS PRIME RIB / \$5\*
- VEAL MARSALA / \$5\*
- VEAL PARMESAN / \$5\*
- BEEF TENDERLOIN / \$6\*

#### 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 / \$2\*
- MUSHROOM RAVIOLI WITH PALOMINO SAUCE / \$2\*
- TORTELLINI WITH MEAT SAUCE, MARINARA OR PESTO ALFREDO / \$2\*

#### CHOICE OF ONE ENTREE

\$14.95 PER PERSON  
\$16.95 PER PERSON (AFTER 4:00 PM)

#### CHOICE OF TWO ENTREES

\$15.95 PER PERSON  
\$17.95 PER PERSON (AFTER 4:00 PM)

\* ADD PER PERSON TO BASE PRICES

#### POTATO CHOICE OF ONE

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

#### VEGETABLE CHOICE OF ONE

- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- PRINCE EDWARD BLEND
- GOLDEN BUTTERED CORN
- GLAZED BABY CARROTS
- SWEET PEAS WITH MUSHROOMS AND ONIONS
- FRENCH MARINATED GREEN BEANS WITH TOASTED ALMONDS / \$1\*
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, BROCCOLI, CARROTS AND ROASTED RED PEPPER / \$2\*
- STEAMED BROCCOLI IN LIGHT BUTTER SAUCE / \$2\*
- FRESH ASPARAGUS IN LIGHT BUTTER SAUCE OR HOLLANDAISE / \$3\*

#### DESSERT

- CHEF'S CHOICE

#### THE CHEF'S COMPLIMENTS

- FRESH GARDEN SALAD WITH HOUSE DRESSING
- WARM ROLLS AND BUTTER
- SEASONAL FRUIT PLATTER
- FRESH VEGETABLE AND DIP PLATTER
- ASSORTED RELISH PLATTER
- IMPORTED CHEESES AND CRACKERS
- 3 CHEF SELECT SALADS

*Services also include:*

- ASSORTED SODAS AND JUICE
- COFFEE AND TEA

#### 3 HOUR OPEN BAR SERVICE

- BEER AND WINE / \$5.95\*
- OPEN STANDARD BAR / \$7.95\*
- OPEN PREMIUM BAR / \$8.95\*
- CASH BAR AND/OR BAR TAB AVAILABLE  
BARTENDER FEE \$75

PLEASE INQUIRE WITH AN EVENT COORDINATOR ABOUT MINIMUM REQUIREMENT

**All** prices subject to 18% service fee and 6% sales tax.



## FAMILY STYLE DINNER

**\$20.95 PER PERSON**

### SALAD CHOICE OF ONE

- GARDEN SALAD WITH HOUSE DRESSING
- CAESAR SALAD WITH DRESSING
- MICHIGAN CHERRY SALAD / \$.75\*

### PASTA CHOICE OF ONE

- PENNE RIGATE WITH MEAT SAUCE OR MARINARA
- FETTUCCHINE ALFREDO
- PASTA PRIMIVERA
- RIGATONI WITH PALOMINO SAUCE
- TORTELLINI WITH MARINARA, ALFREDO OR PESTO ALFREDO / \$2\*

### ENTREES CHOICE OF TWO

- HERB BUTTER CRUMB CHICKEN
- ROSEMARY DIJON CHICKEN
- BALSAMIC CHICKEN WITH FRESH ROMA TOMATO AND FRESH MOZZARELLA
- CHICKEN PICCATA
- CHICKEN MARSALA
- CHICKEN PARMESAN
- CHICKEN SICILIANO
- SLOW ROASTED ANGUS SIRLOIN WITH MUSHROOM GRAVY
- SLOW ROASTED PORK LOIN MEDALLIONS
- SMOTHERED ITALIAN STYLE PORK CHOPS
- CHICKEN OR PORK SCHNITZEL WITH LEMON CAPER SAUCE / \$2\*
- ENCRUSTED MUSTARD CHICKEN WITH A BASIL CREAM SAUCE / \$2\*
- CAJUN BEEF TIPS / \$2\*
- LEMON ENCRUSTED COD / \$3\*
- CITRUS GLAZED SALMON / \$4\*
- LONDON BROIL WITH BORDELAISE SAUCE / \$4\*
- BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM BORDELAISE / \$5\*
- VEAL MARSALA WITH PORTABELLA MUSHROOMS / \$5\*
- GRILLED LAMB CHOPS WITH DEMI-GLACE / \$7\*

### POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AU GRATIN
- ESCALLOPED
- SANTA ANNA
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- RICE PILAF

### VEGETABLE CHOICE OF ONE

- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- GOLDEN BUTTERED CORN
- PRINCE EDWARD BLEND
- FRENCH MARINATED GREEN BEANS WITH TOASTED ALMONDS
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, BROCCOLI, CARROTS AND ROASTED RED PEPPER / \$2\*
- STEAMED BROCCOLI IN LIGHT BUTTER SAUCE / \$2\*
- FRESH ASPARAGUS IN LIGHT BUTTER SAUCE OR HOLLANDAISE / \$3\*

### DESSERT CHOICE OF ONE

- FRENCH VANILLA ICE CREAM
- RASPBERRY SORBET
- INDIVIDUAL CHEESECAKE WITH FRESH TRI-BERRY SAUCE / \$2\*
- SPUMONI / \$2\*
- MINI ICE CREAM SUNDAES / \$1.50\*

### THE CHEF'S COMPLIMENTS

UPON ARRIVAL YOUR GUESTS WILL ENJOY AN ANTIPASTO APPETIZER DISPLAY DURING DINNER WARM ROLLS AND BUTTER ARE SERVED

### 3 HOUR OPEN BAR SERVICE

- BEER AND WINE / \$5.95\*
- OPEN STANDARD BAR / \$7.95\*
- OPEN PREMIUM BAR / \$8.95\*
- CASH BAR AND/OR BAR TAB AVAILABLE BARTENDER FEE \$75

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

PLEASE INQUIRE WITH AN EVENT COORDINATOR ABOUT MINIMUM REQUIREMENT

**All prices subject to 18% service fee and 6% sales tax.**

*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

31816 UTICA RD FRASER, MI 48026

SALES@VINTAGEBANQUETSANDCATERING.COM

**WWW.VINTAGEBANQUETSANDCATERING.COM**

05|01|2018