

BANQUETS & CATERING



THE WEDDING PACKAGE



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
- CHICKEN PICCATA
- CHICKEN MARSALA
- CHICKEN PARMESANCHICKEN SICILIANO
- PORK OR CHICKEN SCHNITZEL
 WITH LEMON CAPER SAUCE
- CHICKEN CORDON BLEU
- HAWAIIAN CHICKEN
- ENCRUSTED MUSTARD CHICKEN
- STUFFED CHICKEN FLORENTINE
- OVEN ROASTED TURKEY BREAST
- SMOKED POLISH SAUSAGE WITH KRAUT
- ITALIAN SAUSAGE WITH ROASTED
 PEPPERS AND ONIONS
- SLOW ROASTED PORK LOIN MEDALLIONS
- HOMEMADE MEATBALLS WITH GRAVYHOMEMADE BREADED MEATBALLS
- WITH MARINARA • SLOW ROASTED ANGUS SIRLOIN
- FLAMBE OF BEEF / \$2*
- LEMON ENCRUSTED COD / \$3*
- GRILLED OR SAUTEED SALMON / \$4*
- LONDON BROIL / \$4*
- ENGLISH CUT ANGUS PRIME RIB / \$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
- MUSHROOM RAVIOLI
 WITH PALOMINO SAUCE / \$2*
- TORTELLINI WITH MEAT SAUCE, MARINARA OR PESTO ALFREDO / \$2*

CHOICE OF TWO ENTREES

\$39.95 PER PERSON (FRIDAYS)\$42.95 PER PERSON (SATURDAYS)\$39.95 PER PERSON (SUNDAY-THURSDAY)

CHOICE OF THREE ENTREES

\$41.95 PER PERSON (FRIDAYS)\$44.95 PER PERSON (SATURDAYS)\$41.95 PER PERSON (SUNDAY-THURSDAY)

* 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
- FRENCH MARINATED GREEN BEANS WITH TOASTED ALMONDS
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, BROCCOLI, CARROTS AND ROASTED RED PEPPER / \$2*
- STEAMED BROCCOLI IN A LIGHT BUTTER SAUCE / \$2*
- FRESH ASPARAGUS COOKED IN A LIGHT BUTTER SAUCE OR HOLLANDAISE / \$3*

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
- THREE CHEF SELECT SALADS

Services also include:

- 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

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

PLEASE INQUIRE WITH AN EVENT COORDINATOR ABOUT MINIMUM REQUIREMENT

January 1 thru April 1 discounts available, please inquire with an Event Coordinator.



BANQUETS & CATERING



THE WEDDING PACKAGE



FAMILY STYLE DINNER

SOUP CHOICE OF ONE

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

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
- FETTUCCINE 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
 CHICKEN PICCATA
- CHICKEN MARSALA
- CHICKEN PARMESAN
- CHICKEN SICILIANO
- PORK OR CHICKEN SCHNITZEL
 WITH LEMON CAPER SAUCE
- CHICKEN CORDON BLEU
- STUFFED CHICKEN FLORENTINE
- ENCRUSTED MUSTARD CHICKEN
- WITH A BASIL CREAM SAUCE • HOMEMADE BREADED MEATBALLS
- HOMEMADE BREADED MEATBALLS
 WITH MARINARA
- SLOW ROASTED ANGUS SIRLOIN WITH MUSHROOM GRAVY
- SLOW ROASTED PORK LOIN MEDALLIONS
- LEMON ENCRUSTED COD / \$3*
- CITRUS GLAZED SALMON / \$4*
- BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM BORDELAISE / \$5*

\$44.95 PER PERSON (FRIDAYS) \$47.95 PER PERSON (SATURDAYS) \$44.95 PER PERSON (SUNDAY-THURSDAY)

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POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AUGRATIN
- ESCALLOPEDSANTA ANNA
- 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 / \$3*
- FRESH ASPARAGUS IN LIGHT BUTTER SAUCE OR HOLLANDAISE / \$4*

THE CHEF'S COMPLIMENTS

UPON ARRIVAL YOUR GUESTS WILL ENJOY AN ANTIPASTO APPETIZER DISPLAY

DURING DINNER WARM ROLLS AND BUTTER ARE SERVED

Services also include:

- 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



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PLATED SIT DOWN DINNERS

- SLOW ROASTED PRIME RIB OF BEEF / \$49.95 PER PERSON CERTIFIED ANGUS ENGLISH CUT PRIME RIB SLOW ROASTED WITH OUR HOUSE SEASONING, SERVED WITH AU JUS AND MUSHROOM CAPS.
- 1202 NEW YORK STRIP STEAK / \$48.95 PER PERSON CHOICE BLACK ANGUS STRIP STEAKS MARINATED THEN BROILED TO PERFECTION AND TOPPED WITH BAKED ONION STRAWS.
- **1002 CHARBROILED FILET MIGNON** / \$50.95 PER PERSON MARINATED BEEF TENDERLOIN CHARBROILED AND SERVED WITH OUR SPECIAL MUSHROOM ZIP SAUCE.
- **BEEF TENDERLOIN SICILIANO** / \$50.95 PER PERSON ITALIAN BREADED FILET MEDALLIONS PAN FRIED TO PERFECTION, THEN TOPPED WITH AMOGUE SAUCE.
- CHICKEN PICCATA / \$45.95 PER PERSON
 60Z BONELESS CHICKEN BREAST LIGHTLY BREADED
 THEN SAUTEED AND TOPPED WITH OUR LEMON GARLIC SAUCE
 AND GARNISHED WITH FRESH ARTICHOKE HEARTS AND CAPERS.
- CHICKEN MARSALA / \$45.95 PER PERSON 60Z BONELESS CHICKEN BREAST LIGHTLY BREADED THEN SAUTEED AND TOPPED WITH OUR MARSALA WINE SAUCE AND MUSHROOMS.
- ENCRUSTED MUSTARD CHICKEN / \$45.95 PER PERSON 60Z 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 / \$47.95 PER PERSON 80Z FRESH SALMON GRILLED AND TOPPED WITH A MANGO SALSA.
- FILET AND CHICKEN COMBINATION / \$53.95 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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SALAD CHOICE OF ONE

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- CAESAR SALAD WITH DRESSING
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PASTA CHOICE OF ONE

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 OR MARINARA
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- AND ROASTED RED PEPPER / \$2*
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 IN LIGHT BUTTER
 OR HOLLANDAISE SAUCE / \$4*

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

WEDDINGS RI

NGS REHEARSAL DINNERS SHOWERS SEMIN ARIES CORPORATE MEETINGS OPEN HOUSES FUNERAL / MEMORIAL LUNCHEONS BIRTHDAYS

SEMINARS BAPTISMS COMMUNIONS DUSES SCHOOL EVENTS SPORTS BANQ DAYS HOLIDAY EVENTS BAR AND BAT M

OMMUNIONS GRADUATIONS SPORTS BANQUETS REUNIONS BAR AND BAT MITZVAHS



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