

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 / \$6*
- ENGLISH CUT ANGUS PRIME RIB / \$9*
- BEEF TENDERLOIN / \$10*

PASTA CHOICE OF ONE

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

CHOICE OF TWO ENTREES

\$46.95 PER PERSON (FRIDAYS)
\$49.95 PER PERSON (SATURDAYS)
\$45.95 PER PERSON (SUNDAY-THURSDAY)

CHOICE OF THREE ENTREES

\$51.95 PER PERSON (FRIDAYS)
\$54.95 PER PERSON (SATURDAYS)
\$50.95 PER PERSON (SUNDAY-THURSDAY)

POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AU GRATIN
- ESCALLOPED
- SANTA ANNA
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED
- OVEN ROASTED REDSKIN

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*

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

*Add per person to base prices.

Please inquire with an event coordinator about minimum requirement.

All prices subject to 22% service fee and 6% sales tax.



THE WEDDING PACKAGE



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
- 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
- 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 / \$6*
- BEEF TENDERLOIN MEDALLIONS WITH WILD MUSHROOM BORDELAISE / \$10*

POTATO CHOICE OF ONE

- GARLIC PARSLEY REDSKIN
- AUGRATIN
- ESCALLOPED
- SANTA ANNA
- GARLIC MASHED WITH GRAVY
- REDSKIN MASHED

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

\$51.95 PER PERSON (FRIDAYS)
\$54.95 PER PERSON (SATURDAYS)
\$50.95 PER PERSON (SUNDAY-THURSDAY)

**Add per person to base prices.*

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

PLATED SIT DOWN DINNERS

- **SLOW ROASTED PRIME RIB OF BEEF** / \$57.95 PER PERSON
CERTIFIED ANGUS ENGLISH CUT PRIME RIB SLOW ROASTED
WITH OUR HOUSE SEASONING, SERVED WITH AU JUS
AND MUSHROOM CAPS.
- **12 OZ NEW YORK STRIP STEAK** / \$56.95 PER PERSON
CHOICE BLACK ANGUS STRIP STEAKS MARINATED THEN
BROILED TO PERFECTION AND TOPPED WITH BAKED ONION STRAWS.
- **10 OZ CHARBROILED FILET MIGNON** / \$62.95 PER PERSON
MARINATED BEEF TENDERLOIN CHARBROILED AND SERVED
WITH OUR SPECIAL MUSHROOM ZIP SAUCE.
- **BEEF TENDERLOIN SICILIANO** / \$62.95 PER PERSON
ITALIAN BREADED FILET MEDALLIONS PAN FRIED
TO PERFECTION, THEN TOPPED WITH AMOQUE SAUCE.
- **CHICKEN PICCATA** / \$49.95 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** / \$49.95 PER PERSON
6OZ BONELESS CHICKEN BREAST LIGHTLY BREADED
THEN SAUTEED AND TOPPED WITH OUR MARSALA
WINE SAUCE AND MUSHROOMS.
- **ENCRUSTED MUSTARD CHICKEN** / \$49.95 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** / \$52.95 PER PERSON
8OZ FRESH SALMON GRILLED AND TOPPED WITH A MANGO SALSA.
- **FILET AND CHICKEN COMBINATION** / \$66.95 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

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THE WEDDING PACKAGE



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THE WEDDING PACKAGE



PLATED SIT DOWN DINNERS INCLUDE

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

- GARLIC PARSLEY REDSKIN
- AU GRATIN
- ESCALLOPED
- SANTA ANNA
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- REDSKIN MASHED

VEGETABLE CHOICE OF ONE

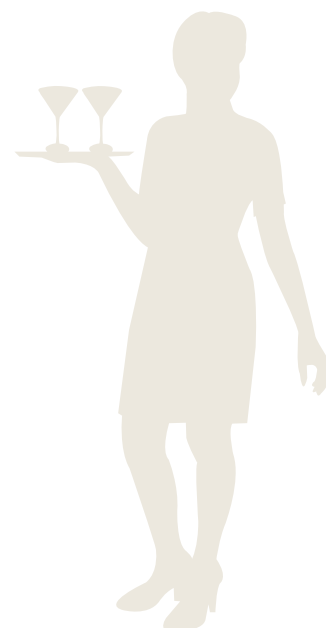
- GREEN BEAN AMANDINE
- CALIFORNIA BLEND
- GOLDEN BUTTERED CORN
- PRINCE EDWARD BLEND
- VINTAGE FRESH BLEND OF ZUCCHINI, YELLOW SQUASH, ROASTED RED PEPPER / \$3*
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Contact one of our Event Coordinators and begin planning your event!

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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