

### BANQUETS & CATERING

*\*Omelet Bar is available for an additional \$5.00 per person.*



### The Continental

Assorted Danish Pastries  
Gourmet Bagels w/ Cream Cheese

Baked Muffins  
Bakery Fresh Donuts  
Seasonal Cubed Fruit Platter

Chilled Juices  
Coffee Service  
\*All set ups

**\$4.95 per person over 100 people / \$5.95 per person under 100 people**

### Belgium Buffet

Scrambled Eggs Devonshire  
Breakfast Sausage Links  
Hickory Smoked Bacon  
Home Style Potatoes

Belgium Waffles/Hot Cakes  
(Add Fruit Toppings \$.50 per person)  
Seasonal Cubed Fruit Platter  
Assorted Danish Pastries  
Gourmet Bagels w/ Cream Cheese

Baked Muffins  
Chilled Juices  
Coffee Service  
\*All set ups

**\$7.95 per person over 100 people / \$8.95 per person under 100 people**

### Hearty Brunch

Scrambled Eggs Devonshire  
Breakfast Sausage Links  
Hickory Smoked Bacon  
Herb Buttercrumb Chicken  
Slow Roasted Angus Sirloin  
w/ Mushroom Gravy

Oven Roasted Redskin Potatoes  
Prince Edward Blend Vegetable  
Seasonal Cubed Fruit Platter  
Fresh Vegetable Platter w/ Dip  
Assorted Relish Platter  
Baked Muffins  
Gourmet Bagels w/ Cream Cheese

Assorted Danish Pastries  
Fresh Garden Salad  
w/house dressing  
3 Chef Select Cold Salads  
Chilled Juices  
Coffee Service  
\*All set ups

**\$15.95 per person over 100 people / \$16.95 per person under 100 people**

**\*Set ups include: Disposable Plates, Forks, Knives & Napkins**

Any event under 50 people, add \$2.00 more per person. Any event under 25 people, add \$4.00 more per person plus a delivery fee if applicable. \*All prices subject to a 16% service fee and a 6% sales tax.

# Vintage HOUSE

## Gourmet Deli & Box Lunches

### BANQUETS & CATERING



### California Deli

Imported Polish Ham  
Smoked Turkey Breast  
Genoa Salami  
Roast Sirloin or  
Corned Beef

American, Swiss,  
& Pepper Jack Cheese  
Bakery Fresh Breads  
All Garnishes & Condiments  
Seasonal Cubed Fruit Platter

Fresh Vegetable & Dip Platter  
Assorted Relish Platter  
3 Chef Select Cold Salads  
\*All set ups

**\$6.95 per person over 100 people / \$7.95 per person under 100 people**

### Light & Healthy

White Albacore Tuna Salad  
Sun dried Cherry Chicken Salad  
Fresh Egg Salad

Bakery Fresh Croissants & Pitas  
All Garnishes & Condiments  
Seasonal Cubed Fruit Platter

Fresh Vegetable & Dip Platter  
Assorted Relish Platter  
3 Chef Select Cold Salads  
\*All set ups

**\$7.95 per person over 100 people / \$8.95 per person under 100 people**

### Deluxe Box Lunches (Choice of Selections)

Smoked Turkey Croissant w/  
Swiss, Lettuce, & Tomato  
Roast Sirloin Croissant w/  
Swiss, Lettuce, & Tomato

Ham & Cheese Croissant w/  
Swiss, Lettuce, & Tomato  
Corned Beef Croissant w/ Swiss  
Albacore Tuna Salad Croissant  
Sun dried Chicken Salad Croissant

Gourmet Italian Sub  
Includes:  
Fresh Pasta Salad  
Whole Fruit  
Bag of Chips  
Chocolate Chip Cookie  
or Brownie

**\$6.95 per person**

**\*Add a 12oz Can of Pop or 16.9oz Bottled Water for \$1.25**

**\*Set ups include: Disposable Plates, Forks, Knives & Napkins**

Any event under 50 people, add \$2.00 more per person. Any event under 25 people, add \$4.00 more per person plus a delivery fee if applicable. \*All prices subject to a 16% service fee and a 6% sales tax.

# Vintage HOUSE

*Elegant & Affordable*

## BANQUETS & CATERING

**Choice of One Entrée:** \$7.95 over 100 people / \$8.95 under 100 people

**Choice of Two Entrées:** \$9.95 over 100 people / \$10.95 under 100 people

**Choice of Three Entrées:** \$11.95 over 100 people / \$12.95 under 100 people

### *Chicken Entrées*

- Herb Buttercrumb Chicken
- Chicken Dijon
- Chicken Piccata (add \$1.00)
- Chicken Marsala (add \$1.00)
- Hawaiian Chicken (add \$1.00)
- Encrusted Mustard Chicken (add \$1.00)
- Chicken Northern Woods (add \$1.00)
- Chicken Parmesan (add \$1.00)
- Oven Roasted Turkey Breast (add \$1.00)

### *Beef Entrées*

- Slow Roasted Angus Sirloin w/ Mushroom Gravy
- Homemade Meatballs
- London Broil (add \$2.00)
- Beef Burgundy (add \$3.00)
- Tri-Color Pepper Steak (add \$3.00)
- Filet of Beef Tenderloin (add \$5.00)

### *Pork Entrées*

- Smoked Polish Sausage & Kraut
- Country Glazed Ham
- Italian Sausage w/ Roasted Pepper & Onions
- Slow Roasted Pork Loin Medallions (add \$1.00)
- Smothered Italian Breaded Pork Chops (add \$1.00)
- BBQ Baby Back Ribs (add \$4.00)
- City Chicken (add \$2.00)

### *Pasta Selections*

**(Choice of one)**

- Penne Rigatè w/ Meatsauce or Marinara
- Fettuccini Alfredo
- Tortellini w/ Marinara or Alfredo (add \$2.00)
- Pasta Primavera
- Lasagna (add \$2.00)
- Bow Tie Pesto w/ Roasted Red Peppers
- Mushroom Ravioli w/ Palomino Sauce (add \$2.00)

### *Potato Selections*

**(Choice of one)**

- Garlic Parsley Redskin Potato
- Au gratin Potatoes
- Escalloped Potatoes
- Rice Pilaf/Wild Rice
- Garlic Mashed Potato w/ Gravy
- Pearl Potatoes
- Oven Roasted Redskin Potatoes

### *Vegetable Selections*

**(Choice of one)**

- Green Bean Amandine
- California Blend Vegetable
- Prince Edward Blend Vegetable
- Golden Corn
- Glazed Baby Carrots
- Vintage Fresh Blend (Add \$1.00)
- French Marinated Green Bean w/ Toasted Almonds
- Sweet Peas w/ Mushrooms & Onions

### *Chef's Compliments*

*In accompaniment with your meal,  
you will also enjoy.....*

- Fresh Garden Salad w/house dressing, Bakery Fresh Rolls & Butter, Seasonal Cubed Fruit Platter, Fresh Vegetable & Dip Platter, Assorted Relish Platter, 3 Assorted Chef Select Salads, All Set Ups, Disposable Plates, Forks, Knives & Napkins

### *Additional Services*

- Prestigeware add \$2.00 more per person
- China Service add \$4.00 more per person
- Table Linens add \$5.00 each
- Buffet Table Covered & Skirted \$40.00
- Ice Carvings Starting @ \$300.00

***If there is something you don't see on our menu, please ask our sales representative so our chefs can create something for you!***

Any event under 50 people, add \$2.00 more per person. Any event under 25 people, add \$4.00 more per person plus a delivery fee if applicable. \*All prices subject to a 16% service fee and a 6% sales tax.