

# Vintage Catering

6034 Stewart Avenue  
Fremont, California, 94538  
(510) 657-1149 phone (510) 657-1406 Fax  
[www.vintagecatering.com](http://www.vintagecatering.com)

## Wedding Buffet Menus

*All Vintage buffets include our garden table, fresh baked artesian breads, rice pilaf, fresh vegetable sauté, and fresh brewed coffee. You then select your entrée, your salad, and a pasta or potato dish. And to complete the package, your linens, china, silverware, wine and champagne glasses, and service staff are also included in these bridal packages.*

## The Garden Table

*All of Vintage's wedding receptions begin by welcoming your guests with our garden table: a beautiful array of artfully displayed fresh fruits, raw vegetables with dip, gourmet cheeses with savory crackers, and our spinach dip in sourdough round with sliced baguettes.*

# Vintage Catering

## Wedding Buffet Entrees

### Carving Stations

*Baron of Beef with Horseradish and Au Jus .....\$29.50*

*Roasted Turkey Breast with Cranberry Sauce and Au Jus .....\$29.50*

*Honey Baked Ham with Honey Dijon Sauce .....\$29.50*

*Note: choice of two meats, add \$2.00, or all three meats add \$3.00.*

### Main Buffet Entrees

*Chicken Jerusalem .....\$26.50*

*Sliced breast with artichoke, mushrooms and olives in a white wine sauce*

*Chicken Marsala .....\$29.50*

*Boneless breast, mushrooms, onion, tyme, and garlic in a marsala wine sauce*

*Tuscan Chicken .....\$30.50*

*Stuffed with spinach, pine nuts, ,oregano, sundried tomatoes and goats cheese*

*Chicken Cordon Bleu .....\$31.50*

*Chicken breast stuffed with ham and mozzarella cheese and with a marsala demi-glace*

# Vintage Catering

## Main Buffet Entrees Continued ...

**Roast Pork Tenderloin** .....\$30.00

*Balsamic marinade with red pepper chips, garlic, sage, and a red wine reduction sauce*

**Halibut** .....\$30.00

*Loin or filet cut, served with a piccata sauce of mushroom, lemon, and capers*

**Filet of Salmon** .....\$32.00

*Poached in fishermans broth and served with papaya salsa*

**Roasted Tenderloin of Beef** .....\$32.00

*Sliced with cabernet sauce, mushrooms, and shallots*

**Filet Mignon** .....\$33.00

*Served with a wild mushroom brown sauce*

**Roast Prime Rib** .....\$34.00

*Dry rubbed with herbs and seasonings. Slow roasted and served with horseradish and Au Jus*

*If you're thinking of something you don't see, or if you want to adapt or combine menus, just let us know. We'll be happy to follow your lead and create your personal menu with you.*

# Vintage Catering

## Wedding Reception Green Salads

\* Choice of one item

### Spinach Salad

*Baby spinach leaves with toasted almonds, sliced mushrooms, mandarin oranges, and sweet red onion tossed in Honey Mustard dressing.*

### Caesar Salad

*Romaine lettuce with egg, pine nuts, parmesan cheese, sliced mushrooms and croutons tossed in Caesar dressing.*

### Mediterranean Salad

*Blended romaine and spring mix lettuce with kalamata olives, tomato, cucumber, red onion, and feta cheese. Tossed in Raspberry Vinaigrette dressing*

### Mixed Garden Greens Salad

*Romaine, iceberg, and spring mix lettuce with carrot, red cabbage, tomato, cucumber, and dried cranberries. Served with Ranch dressing.*

# Vintage Catering

## Reception Pasta and Potato Selections

*\*Choice of One Item*

### Cheese Tortellini

*Choice of marinara, pesto cream, alfredo, or pomodoro sauce*

### Tuscan Pasta

*Sauteed mushrooms, red and green bell peppers, onion, tomato, and Italian sausage with rotelle pasta.*

### Cheese Ravioli

*Served in a sweet Red Pepper cream sauce.*

### Tortellini Carbonara

*Meat tortellini with bacon, peas, mushrooms, and garlic.*

### Penne Pasta

*Served with smoked salmon, tomatoes, roasted garlic, capers, and herbs in a white wine cream sauce.*

### Baby Red Potatoes

*Roasted in olive oil, rosemary, tyme, parsley, and garlic.*

### Asiago Potatoes

*Scallop potatoes in a creamy sauce with asiago cheese.*

### Garlic Mashed Potatoes

*With green onion and cabernet sauce.*