

Vintage

CATERING

a Menu for
Catering and other Services
for Weddings, Private, and Corporate
Events

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6034 Stewart Avenue, Fremont, CA. 94538
ONLINE at: www.vintagecatering.com

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To: **OUR CLIENTS and FRIENDS**

From: **JEFF, GLORIA, and STAFF**

Topic: **25 Years ...and counting!**

It's been that long since we started our catering business, working at that time in a small prep room upstairs at Calamity Jane's Restaurant in Milpitas. From there, we grew into a facility in Santa Clara, and in 1991 moved to our current location in Fremont. And from the very beginning our core business philosophy was simple – to build long-term business relationships. Well, we've been successful doing that over the years, so as we put this new catalog of menus and services together we are very grateful and appreciative of all the friends and acquaintances we've met who have continued to make Vintage Catering successful. Our pledge to our customers remains the same today as it has always been – to offer you high quality, excellent value, and outstanding service. Please review our catalog and give us a call to place an order or ask any questions about the services we offer. We appreciate the call and look forward to the opportunity to work with you.

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Vintage Catering ... about us:

The origins of our business go way back ...

Back to "**Butch Café**" on Front & Clay Street in San Francisco in the 1940's. Back to the "**Club 65**" at Sixty Fifth and Broadway Streets in Sacramento in the 1950's. Back to the "**Stella Doro Restaurant**" on Fremont Boulevard in Centerville in the 1960's. And back to the intersection of Highway 680 and Calaveras Boulevard, where during the 70's and 80's the "red tile roof" marked the location of "**Calamity Jane's Steakhouse**".

So, while "**Vintage**" catered its first event in 1984, it was Galdino & Josephine, Grandpa Frank, Sam & Mary, and Dino & Mary Jane who set the table for us today. Three generations, two families, and now one company with a tradition and history of fine hospitality, outstanding food, and courteous service.

"Three generations, two families – a TRADITION and HISTORY in fine hospitality, outstanding food, and courteous service"

Thank you for considering **Vintage Catering** for your event. We have created our menus as a venue to showcase our delicious food, made using the finest and freshest ingredients, expertly prepared by our chefs, beautifully presented, and proficiently served. Please consider these menus to be a starting point. We will be happy to incorporate your ideas and needs to create a menu that makes your special event everything you expect and hope for.

Vintage Services

Corporate Catering and Services (510) 657-1149 FAX (510) 657-1406
Gloria Silva – Bridal Consultation (510) 490-3424
Vintage Café & Grill 6034 Stewart Avenue (510) 657-1149
ONLINE at www.vintagecatering.com

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Vintage Catering Ordering Information:

I. Corporate

Our staff specializes in serving your meetings or parties with style and expertise. The more advance notice we have, the better we can serve you.

At the earliest possible date, contact our office at (510) 657-1149 or fax us your order at (510) 657-1406.

In general, we try to fill each order and meet each request, no matter how small the order may be. However, there are some menu items that are not feasible to prepare in small quantities. Also, logistics when combined with previous delivery commitments can at times prevent us from filling certain orders.

II. Service Options for Corporate Catering

Standard Service: Food is artfully garnished and displayed on disposable service ware, and accompanied by white disposable clothes, flatware, napkins, and beverage cups. This service option is designed primarily for cold menus, smaller groups, and “drop-off” delivery with-out on-site staff. There is no additional charge for this option.

Upscale I Service: Food is presented in baskets, bowls, chafing dishes, and/or on glass or stainless steel serving platters. Includes linen table clothes for the buffet table. White paper napkins, and high grade disposable plates and flatware. This service option is designed for hot or cold menus, larger size groups, a semi-formal presentation, and “drop-off” delivery without on-site staff. Cost for this service option is \$0.40 cents per person

Upscale II Service: Same presentation as Upscale I, but with stainless flatware, china dishes, glass beverage ware, and linen napkins and buffet table clothes. This service is only for events with staff provided by ***Vintage***. Cost for this service option is \$4.50 per person; staff labor not included.

Labor: On-site staff and cost per arrangement with our business office. A service charge will be added to all staffed events.

Delivery Fees: There is a minimum local delivery fee of \$5.00 in the Fremont-Newark area. For extended delivery beyond Fremont and Newark, a minimum fee will be quoted at time of ordering.

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Vintage Catering Ordering Information continued ...

Set-up Fees: Normally, there is no charge for set-up, unless there are unusual circumstances regarding access, stairs, or extended distance to the service site, ect. It *is the clients responsibility* to inform us about such issue's. If we have to "hike-in" to the site, or need additional staff or equipment to complete the set-up on time, the client will be charged accordingly.

Payment: Cash, check, corporate account, or credit card.

Ordering Deadlines: Normally one week prior to the event. However, call us – as we're often able to fill requests with as little as 24 hour notice/sometimes even same-day, when kitchen production permits

Delivery: Food is generally delivered with-in 30 minutes prior to serving time.

Set-up Requirements: Please have an appropriate table or counter available for the delivery person. Remember, the larger the guest count, the more space we need; hot menus always require extra table space!

Equipment Pick-up: Our drivers begin pick-up of our equipment at 1:30 pm through 3:30 pm. It is important to note the following:

- a). Please insure that all of our equipment stays in the room it was delivered to. There will be an additional service charge for time spent trying to recover our equipment.
- b). There will be a charge for any lost or damaged equipment at full replacement value.
- c). Due to liability issue's – we will remove all perishable left-over food. We will leave all bottled or canned drinks, chips, cookies, and pastries on disposable plates. Remove and refrigerate any left-over food you wish to keep before our drivers return.
- d). Please insure that all of our equipment stays in the room it was delivered to. There will be an additional service charge for time spent trying to recover our equipment. There will be a charge for any lost or damaged equipment at full replacement value.

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Vintage Catering Ordering Information continued ...

Miscellaneous:

- a). applicable **sales tax** is additional.
- b). extended delivery or service fees will be quoted by our business office. Remember, it is the clients responsibility to inform us about any extenuating circumstances.
- c). **Vintage** reserves the right to change prices or substitute products based on seasonal availability or market fluctuation.
- d). **Chafing Dish Charges:** Vintage serves all hot food (with the exception of disposable orders) in our sterno fueled chafing dishes. There is a \$2.00 charge **per each chafing dish** on all hot buffets.

Service Staff: Guidelines and pricing – All labor is charged port to port with a minimum of 4 hours per employee. In the event of service requiring more than 8 hours, all additional hours will be billed at time and a half.

- a). Attire: Weddings and formal affairs – black slacks, white tux shirt with bow tie, or collared shirt with tie. BBQ's and informal affairs – black pants and **Vintage** polo shirt.
- b). Staffing Charges: all with 4 hour minimums
 - Wait staff/Servers @ \$25.00 per hour.
 - Carving Station Chef @ \$30.00 per hour.
 - Bartender (beer & wine) @ \$25.00 per hour.
 - Bartender (full bar) @ \$30.00 per hour.
 - On-Site Event Coordinator @ \$30.00 per hour.

III. Requirements for Weddings and Large Events

Labor guidelines: Our policy is to provide one staff person per 10-20 guests for sit-down event, and one staff person per 20-30 guests for buffets. These numbers will vary depending on the complexity of the menu and level of service required.

Guaranteed Guests: The client must provide us with a guaranteed number of guests one week prior to the event. The number will be the minimum billing, regardless of the number attending the event. If no guaranteed guest count is provided, the original estimate of number attending will be used.

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Vintage Catering Ordering Information continued...

Deposits: A 50% deposit is required 30 days before the event. Final payment is due one week prior to the event. All deposits are non-refundable. All events must be pre-paid, except corporate clients with billing privileges.

Rentals: The client is responsible for on-site damaged or missing equipment.

Cancellation: Notification of cancellation must be received a minimum of 48 hours prior to the event. Events cancelled without sufficient notice are subject to full charges.

Vintage Catering offers a variety of menus and services for buffets and full service events. Or we'll custom design a menu for any event you may be planning:

- ✓ **Wedding Receptions**
- ✓ **Holiday Events**
- ✓ **Company Picnics**
- ✓ **Anniversaries**
- ✓ **Open Houses**
- ✓ **Grand Openings**
- ✓ **Hors D'Oeuvres**
- ✓ **Receptions**
- ✓ **Theme Parties**
- ✓ **Retirement Parties**

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Breakfast & Brunch

Prices are per person unless otherwise noted with delivery minimums as noted.

Continental Breakfast\$6.95

An assortment of pastries and fresh fruit, served with chilled juices and coffee.
Minimum #15 people for delivery

Assorted Bagels\$7.95

An assortment of bagels served with cream cheese, fresh fruit, chilled juices, and coffee.
Minimum of #15 people for delivery.

Cheese Blintzes\$12.50 / minimum #25 people.

Ricotta filled crepes with sour cream and strawberry sauce. Served with fresh fruit, sliced ham, butter croissants, chilled juices, and coffee.

The Sunrise Buffet\$12.95 / minimum #25 people.

Scrambled or Mexican eggs, bacon, pork sausage, country fried potatoes, fresh fruit, assorted pastries, chilled juice, and coffee.

The All American Buffet\$13.50 \ minimum #25 people.

Scrambled eggs with cheese, onion, bell pepper, and diced ham. Served with country fried potatoes, fresh fruit, muffins, chicken-apple sausage links, chilled fruit juices, and coffee.

North Beach Scramble\$14.95 / minimum #25 people.

Egg dish made with spinach, ground beef, Monterey jack cheese, onion, and mushrooms. Served with Italian sausage, fresh fruit, rosemary-basil potatoes, butter croissants, chilled juices, and coffee.

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Breakfast & Brunch continued ...

* Prices are per person unless otherwise noted

Side Dishes

Chicken-Apple Sausage (2pc.)\$2.25
Italian Sausage Links (2 pc)\$2.25
Bacon (2 pc)\$1.50
Cheese Blintz (each)\$2.50
Individual Yogurt\$2.00

Whole Fruit Basket\$1.25 per piece
with bananas, apples, pears, oranges, plums, and other seasonal fruits.

Smoked Salmon with Capers and Red Onion\$4.00

Quiche\$15.00 each
choice of Bacon & Swiss, Broccoli & Cheddar, or Mushroom & Artichoke.

Beverage Options

Assorted individual Fruit Juices\$1.25
Decaffeinated Coffeeairpot @ \$18.00 / Large Urn @ \$135.00 (#90 cups)
Hot Tea Service\$18.00 per airpot
Coffeeairpot @ \$18.00 / Large Urn @ \$135.00 (#90 cups)
Individual ½ pint cartons of Milk\$1.25

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Executive Sandwiches

* Prices are per person unless otherwise noted / Minimum of #15 people.

Assorted Sandwich Buffet\$7.95

Gourmet sandwiches on assorted breads and rolls, with one side salad, chips, and assorted sweets.

Deli-Tray Buffet\$8.95

Make your own sandwiches with sliced meats and cheese, a variety of breads, condiments and fixings, one side salad, chips, and assorted sweets.

Pita, Lavosh, & Tri-Angle Assortment\$8.95

Armenian pocket bread, sandwich spirals and thin-sliced triangles, one side salad, chips, and assorted sweets.

Executive Sandwich Boxed Lunch\$8.95

Gourmet sandwich served with side salad, chips, and sweet.

Specialty Side Salads\$1.50 per person

Primavera Salad

Elbow Macaroni Salad

Waldorf Salad

Fresh Fruit Salad ...\$2.00 per person for fruit

Baby Rose Potato with Sweet Red Pepper

Pesto Tortellini

Tortellini Mediterranean

Greek Pasta Salad

California Mixed Greens: red leaf, iceberg, and romaine with tomato, cucumber & olive.

Baby Spinach Salad: with mushroom, mandarin orange, toasted almonds, croutons, & honey-mustard dressing.

Caesar Salad: crisp romaine lettuce with mushrooms, egg, croutons, romano cheese, and creamy caesar dressing.

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Vintage Catering Executive Entrée Salads

*Served with fresh bakery roll, butter, and cookies.

* Prices are per person unless otherwise noted
Minimum of #15 people for salad buffets; for less than minimum, available by box
lunch only.

Farmers Market Salad\$8.95

Assorted garden vegetables.....meatless

Classic Chef Salad\$8.95

Julienne ham, turkey, and cheese.

Bay Shrimp and Avocado Louie\$9.95

Chinese Chicken with Hoisin Dressing\$8.95

Crab, Tomato, and Egg Louie\$9.95

Calamari and Shrimp Vinaigrette\$9.95

Napa Chop\$9.95

ham, turkey tomato, egg, grapes, & crumbled bleu cheese

Caesar Salad\$8.95

Romaine lettuce, parmesan, egg, croutons, and Caesar dressing

Greek Salad\$8.95

roma tomatoes, cucumber, kalamata olives salami, and feta cheese.

Spinach Salad\$8.95

with mushroom, mandarin orange, toasted almonds, egg, & honey-mustard
dressing.

Cashew Chicken Salad ...over field greens\$8.95

Tabouleh\$8.95

with curry chicken and pita wedges.

Salad Nicoise\$8.95

mixed greens with tuna salad, olives, tomato, egg, and capers.

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Poultry Entrees

Served with fresh baked roll, mixed greens salad, fresh vegetables, rice pilaf, and assorted sweets.

*Prices are per person unless otherwise noted / minimum is #15 people.

Chicken Coq Au Vin\$10.95
Mushrooms, pearled onion, bacon, red wine

Half Cornish Game Hen\$10.95

Teriyaki Chicken\$10.95

Curry Chicken\$10.95

Chicken Piccata\$10.95

Marsala Chicken\$10.95

Roast Chicken\$10.95
With garlic & rosemary (bone-in)

Chicken Saute Provencal
Tomato & mushrooms

Chicken Cacciatore\$10.95
Tomato, bell pepper, mushroom, & olive

Chicken Parmigiana\$10.95
Marinara sauce topped with mozzarella

Chicken Breast Cordon Bleu\$13.95

Chicken Madeira\$10.95

Armadillo BBQ Chicken\$10.95
Served with potato salad, pinto beans, and corn bread.

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Poultry Entrees continued ...

Chicken Jerusalem\$10.95

Chicken breast sautéed with mushrooms, sherry wine, and artichoke hearts.

Roman Chicken\$13.95

Chicken stuffed with spinach, in cream sauce with sun dried tomato and goat cheese.

Pollo Loco (Crazy Chicken)\$10.95

Boneless breast in a piquant Spanish sauce and topped with Monterey jack cheese, served with Mexican rice & cowboy beans.

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Pasta Entrees

Served with fresh baked roll, california greens salad, fresh fruit salad, and assorted sweets.

*Prices are per person unless noted otherwise. Minimum of #15 guests.

Bacchi's Pasta\$10.95

Our house specialty: rotelle pasta, Italian sausage, tomato, mushrooms ,parsley, & garlic.

Farmers Market Pasta\$10.95

Herbed chicken, fresh vegetables, and penne pasta in Dijon cream sauce.

Baked Lasagna\$12.95 (*minimum of #18 orders*)

Ground beef, mozzarella, American, ricotta, & parmesan cheeses.

Vegetarian Lasagna\$12.95

With eggplant, zucchini, & spinach.

Meat or Cheese Ravioli\$11.95

Marinara, alfredo, or pesto cream sauce.

Pasta Bianca\$14.95

Fettuccini with prawns, scallops, white wine & cream.

Pasta Primavera\$10.95

Penne pasta with broccoli, cauliflower, carrot artichoke, and olive.

Linguini\$12.95

Alfredo sauce and scallops.

Meat or Cheese Tortellini.....\$11.95

Marinara, alfredo, or pesto cream sauce.

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Meat and Game Entrees

Served with fresh baked roll, California mixed greens, fresh vegetable, rice pilaf, potatoes or noodles, and assorted sweets.

* Prices are per person unless otherwise noted / minimum of #15 people.

Classic Beef Burgundy\$11.95

Red wine, mushrooms, onion, tomato, and garlic in a demi-glaze sauce.

Beef Stroganoff\$11.95

White wine, mushroom, onion, parsley in a cream sauce.

Beef WellingtonMarket Price

Filet mignon wrapped in puff pastry.

Old Fashioned Beef Stew\$10.95

Served with corn bread.

Slow Roasted Prime RibMarket Price

Roast Pork Loin\$12.95

With a sherry wine & mushroom glaze

Tri-Tip Steak Sandwich\$12.95

Open faced on grilled garlic bread (intended for on-site grilling station).

Hand Carved Grilled Tri Tip with Mushroom Demi-glaze\$14.95

Whole Roasted New York StripMarket Price

Grilled Rib Eye SteakMarket Price

Grilled Filet MignonMarket Price

Grilled Tri-Tip Market Price

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Meat and Game Entrees continued ...

Steak Ranchero\$11.95

Tomato, peppers, garlic, chili & cumin. Served with Mexican rice & beans.

Chili Colorado\$11.95

Cumin, garlic, New Mexico chili make a rich Spanish sauce.

Chili Verde\$11.95

Boneless pork simmered in a green chili sauce. Served with Mexican rice & beans.

Vegetarian Entrees

Served with fresh baked rolls, mixed greens salad, and assorted sweets.

* Prices are per person unless otherwise noted / minimum of #15 people.

Penne Pasta\$8.95

With pesto sauce, peas, and pine nuts

Grilled Seasonal Vegetables\$9.95

With roasted potatoes and sautéed Swiss chard.

Portabella Mushroom Stroganoff\$10.95

With fettuccini.

Risotto\$12.00

With mushroom and asparagus.

Ratatouille\$9.95

Eggplant, onion, zucchini, and tomato in Arborio rice.

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Vegetarian Entrees continued ...

Grilled Vegetable Croissant Sandwich (boxed lunch)\$8.95

Vegetable Wellington\$10.95

With mushrooms, jack cheese, zucchini, and asparagus wrapped in puff pastry with marinara sauce.

Roast Vegetable Napoleon\$12.95

With roast vegetables, portabella mushroom, tomato, mozzarella cheese, stacked and served with a white wine and herb sauce.

Vegetarian Lasagna\$12.95

With zucchini, carrot, eggplant, and spinach.

Baked Potato Bar Buffet\$11.95

Includes sour cream, cheese, broccoli, salsa, & vegetarian chili.

Seafood Entrees

Served with fresh baked roll, mixed garden greens, herbed rice, vegetable sauté, and assorted sweets.

*Prices are per person unless otherwise noted / minimum of #15 people.

Scallops Provencal\$12.95

White wine, tomato, bread crumbs and garlic, served over fettuccini.

Baked Halibut\$12.95

With red bell pepper cream sauce.

Poached Mahi-Mahi\$12.95

With lemon-butter sauce.

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Seafood Entrees continued ...

Scampi A la Griglia\$13.95

Prawns sautéed with mushrooms, white wine, and garlic in cream sauce.

Baked Filet of Pacific Snapper\$11.95

Seafood Paella\$13.95

Creamy Arborio rice flavored with bell peppers, onion, parsley, garlic, and sausage, accompanied by shrimp, clams, mahi, and prawns.

Poached Salmon\$12.95

With papaya salsa, teriyaki glaze, or lemon-caper sauce.

Mexican Fiesta Bars

Festive “make your own” food bars.

Minimum of #25 people.

Tostada Bar\$11.95

Tostada shells with your choice of one topping: shredded chicken, shredded beef, or spiced ground beef. Accompanied by crisp lettuce, pico de gallo, sour cream, salsa, guacamole, and shredded cheese. Served with pinto beans, Mexican rice, and assorted sweets.

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Mexican Fiesta Bars continued ...

Taco or Fajita Bar

With Mexican rice, pinto beans, pico de gallo, tortilla chips, and assorted sweets.

Spiced ground beef with hard shells\$10.95

Chicken strips with flour tortillas\$12.95

Steak strips with tortillas\$12.95

Fiesta Buffet\$13.95

Two entrée buffet with Pollo Loco (chicken breast in our loco sauce and topped with Monterey jack cheese) and Chili Verde (pork simmered in a spicy green chili sauce).

Served with Green salad, Mexican rice, pinto beans, and assorted sweets.

Creative Breaks

*Prices are per person unless otherwise noted

*Minimum of #25 people.

Choc-o-Holic\$4.50

Baked chocolate chip cookies, fudge brownies, chocolate candy bars, chocolate & regular milk. With assorted beverages add \$1.00.

South of the Border\$4.95

Chips, salsa, guacamole, taquitos, nachos, jalapenos, mineral water and soft drinks.

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Creative Breaks continued ...

The Picnic\$4.75

Assorted domestic & imported cheeses, assorted crackers, baguettes, fresh fruits and vegetable crudité's with dip. With assorted beverages add \$1.00.

Antipasto\$5.95

Grilled eggplant, assorted marinated grilled vegetables, artichoke hearts, salami, olives, cheeses, & roasted peppers. With beverages add \$1.00.

Sundae Bar\$4.75

Two varieties of ice cream, chocolate, strawberry, and caramel toppings, chopped nuts, M&Ms, sprinkles, cherries, and whipped cream. With bottled water.

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“Moo! – Que”

Steak & Barbeque Catering

Okay – here’s what we’ve noticed about barbeque & picnic style events: they seem to be the most festive and people seem to be more relaxed and at ease – so they have more fun and enjoy themselves. And we approach it from that point of view – to put more fun into the food, the décor, and the presentation. So if it’s under a tent of the parking lot of a corporate facility, in the park for a family celebration, or at a winery for a private event, just know that *Vintage* can put the Moo! in your Que!

Suggested Menus

*Buffet table top décor package included on parties of #100 plus

Southwest BBQ Combo – our most popular/minimum of #25 guests.

Pork ribs, chicken, smoked sausage, & ranch style beans. Served with corn bread, green salad, potato salad, and assorted sweets.

\$15.95

The Laredo BBQ – minimum of #25 guests.

BBQ chicken, sliced roast tri-tip, ranch beans, corn on the cobb, baked potato, green salad and watermelon wedges.

\$15.95

The Chuck Wagon BBQ – minimum of #100 guests.

BBQ hamburgers (1/3 lb.), premium BBQ hot dogs, & garden burgers (10% of guest count), with BBQ condiments : fresh baked buns and rolls, lettuce, tomato, onion, relish, mustard, mayonnaise, catsup, and BBQ sauce. Served with baked beans, corn on the cobb, potato salad, & watermelon wedges.

\$12.50.

The Napa Valley Sandwich BBQ – Minimum of #50 guests.

Marinated grilled garlic chicken breast, premium grilled smoked sausages, marinated grilled eggplant steaks, and soft French sandwich rolls. Served with spring mix salad greens with roast red pepper vinaigrette, pasta primavera salad, sandwich condiment platter, and sliced fruits with strawberry yogurt dressing .

\$14.95

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Moo! – Que

Steak & Barbeque Catering continued ...

The Old Mission BBQ – minimum #25 guests.

Chicken and steak fajitas (with grilled onions & bell peppers). Served with warm flour and corn tortillas, mixed grilled vegetables (10% of guest count), Mexican rice, Texas caviar, shredded lettuce & cilantro salad with baja vinaigrette, fajita condiments, tortilla chips, and watermelon wedges.

\$16.50

The Santa Maria BBQ – minimum of #100 guests.

Your choice of one Premium Steak Entrée: Kansas City Strip, Filet Mignon, Top Sirloin, or Teriyaki Flank Steak. Served with a second entrée of Grilled Garlic Chicken Breast. Buffet includes assorted breads & rolls, tossed Caesar salad, Freeport carrot casserole with brown sugar, Dino's scalloped potatoes, and assorted sweets.

Market price quoted at time of steak selection.

About on-site grilling: For smaller events, our BBQ menus arrive grilled and *ready to eat*. We set up for on-site grilling only for events of #100 plus guests, and there will be on-site set-up fees quoted at time of booking.