

# Vintage Catering

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[www.vintagecatering.com](http://www.vintagecatering.com)

## Wedding Buffet Menus

All Vintage buffets include our garden table, fresh baked artisan 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

Chicken breast with artichoke, mushrooms and olives in a white wine sauce.

#### Chicken Marsala .....\$29.50

Boneless breast, mushrooms, onion, thyme, 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, with a marsala demi-glace.

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## 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 a personal menu just for you.

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## 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 Citrus 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.

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## 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, thyme, parsley, and garlic.

### Asiago Potatoes

Scallop potatoes in a creamy sauce with asiago cheese.

### Garlic Mashed Potatoes

With green onion and cabernet sauce.

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## Cold and Room Temperature Appetizers

\* Prices are per person

\* Quantities vary from 1-3 pieces per person depending on the item

- Cocktail Puffs; ham, tuna, crab, or shrimp .....\$1.75
- Stuffed Cherry Tomatoes: herbed cream cheese, shrimp or salmon mousse .....  
\$1.75
- Aram Pinwheels; lavosh flatbread with roast beef, turkey, ham, and cream  
cheese.....\$1.50
- Smoked Salmon Spirals: herbed cheese, smoked salmon, capers, and red onion  
.....\$2.00
- Fresh Fruit Tarts: custard or cream filling .....\$3.00 each
- Asparagus Wrapped in Prosciutto .....\$2.00
- Assorted Puff Pastries .....\$1.50
- Finger Sandwiches: assorted roast beef, turkey, and ham .....\$1.50
- Fresh Seasonal Fruits .....\$2.00
- Decorative Crudite Basket with ranch dip .....\$2.00
- Gourmet International Cheese Board with assorted crackers .....\$2.50
- Chilled Jumbo Prawns with spicy Cocktail Sauce and lemon .....\$3.00
- Pesto Spiced Shrimp .....\$3.00
- Baja Shrimp.....\$3.00
- Summer Squash Frittata Squares .....\$2.00
- Marinated Goats Cheese with crackers and baguettes .....\$1.50
- Shrimp or Crab Mousse with crackers and baguettes .....\$1.50
- Zucchini-Rice Torta squares .....\$2.00
- Fresh Fruit Skewers: cantaloupe, honey dew, pineapple, grapes, and  
strawberries .....\$2.00
- Spinach Dip in sourdough round with baguettes and crackers .....\$1.50
- Mini Bagels: cream cheese, salmon, and capers .....\$2.00
- California Rolls with wasabi and pickled ginger .....\$2.50 each
- Brushetta: crostini with tomato, onion, Basil, and parmesan .....\$1.50

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## Cold and Room Temperature Appetizers continued ...

Bruschetta Roma: foccacia with tomato, prosciutto, olive and feta .....\$2.25

Thai Chicken in Phyllo Tart .....\$2.00

Toasted Tuna Points: on cinnamon- raisin bread .....\$2.00

Deviled Eggs with Dijon and herbs .....\$1.50

Deviled Eggs with Bay Shrimp .....\$1.50

Mini Shrimp Cocktail .....\$3.00

Mini Shrimp Ceviche Cup: with tortilla chips .....\$3.00

## Hot Appetizers

Cocktail Meatballs: Swedish, Italian, or barbeque .....\$2.00

Assorted Quiche Tartlets: Lorraine, Florentine, and other savory fillings .....\$2.00

Stuffed Mushrooms: with crab or ham & artichoke .....\$2.50

Thai Chicken Satays: with peanut sauce .....\$2.75

Teriyaki Beef Skewers .....\$2.75

Cabo Shrimp Skewers: basted with cilantro, lime, & tequila .....\$3.00

Spanakopita Triangles: phyllo filled with spinach & feta cheese .....\$2.25

Chicken Drumettes: Teriyaki, Cajun, or Buffalo style .....\$2.25

Cocktail Kabobs: beef, chicken, or seafood .....\$2.75

Quesadilla Wedges: beef, chicken, or cheese .....\$2.00

Italian Sausage Rolls: wrapped in puff pastry .....\$2.00

Cocktail Franks: with BBQ sauce or wrapped in puff pastry .....1.50

Crab Meat wrapped in bacon .....\$2.00

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## Hot appetizers continued ...

Bacon Wrapped Scallops .....\$3.00  
Rumaki: beef liver wrapped in bacon .....\$2.00  
Numaki: Chicken liver wrapped in bacon .....\$2.00  
Spring Rolls: chicken or vegetable filling with sweet & sour sauce ...\$2.00  
Petite Crab Cakes: with chipotle chili aioli .....\$4.00  
Pork Tenderloin Kabobs: with sweet apricot glaze .....\$2.50 each

## Large Appetizer Displays

- Per #100 People

Fresh Fruit Display .....\$200.00

Cantaloupe, honeydew, pineapple, kiwi, oranges, grapes, and seasonal berries.  
All sliced and artfully displayed.

Crudite Basket .....\$200.00

Beautiful array of assorted raw vegetables in a decorative basket with Ranch dip.

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## Large Appetizer Displays continued ...

### Carpaccio – Vintage Style .....\$200.00

Thinly sliced marinated beef with red onion, capers, parmesan cheese, balsamic vinegar and garlic. Served with sliced baguettes and crostini.

### Antipasto Display .....\$200.00

Roast red peppers, olives, pepperchini, marinated artichokes, roasted summer vegetables, salami, and zucchini frittata. Served with baguettes, bread stix, and toasted bagel chips.

### Bruschetta Bar .....\$300.00

Baskets of fresh baked crostini and foccacia squares. Accompanied by tomato-basil pomodoro, Eggplant Carponata, tomato-prosciutto-olive & feta tapenade, Hummus, and ricotta with sun-dried tomato and kalamata olive. All bruschetta toppings are displayed in large martini glasses.