

Holiday Lunch Buffet Menus

(price does not include tax or service charge)

Soda and Ice Tea included

\$18 Menu (20 Person Minimum)

Caesar or Fresh Garden Salad (please choose one)

Fresh fruit and cheeses

Fresh baked rolls

Chicken Roulade (hot item)

Winter Vegetable Lasagna or Asiago Stuffed Tortellini

(hot item, please choose one)

Vegetable medley mix (hot item)

Assorted Dessert Bars

\$20 Menu (20 Person Minimum)

Caesar or Fresh Garden Salad (please choose one)

Middle Eastern Cous-Cous Salad or Cold Pasta Salad

Fresh fruit and cheeses

Hummus and pita

Chicken Roulade or Stuffed Pork loin

(hot item, please choose one)

Winter Vegetable Lasagna or Asiago Stuffed Tortellini

(hot item, please choose one)

Vegetable medley mix (hot item)

Assorted Dessert Bars

Holiday Cookies

Fresh Eggnog

\$24 Menu (25 Person Minimum)

Caesar or Fresh Garden Salad (please choose one)

Middle Eastern Cous-Cous Salad or Cold Pasta Salad

Fresh fruit salad

Assorted Cheese Platter

Fresh Baked Rolls

Beef Short Rib Stew

Winter Vegetable Lasagna or Asiago Stuffed Tortellini

(hot item, please choose one)

Roasted Alaskan Salmon (hot item)

Vegetable medley mix (hot item)

Assorted Dessert Bars

Holiday Cookies

Fresh Eggnog

Holiday Plated Lunches

(price does not include tax or service charge)

Soda and Ice Tea included

\$20 per person
(20 person minimum)

1st course

Salads

Chefs Caesar

or

Baby Green Salad

2nd Course

Entrée

your guest can choose from three options

Braised Beef Short Rib Stew

Asiago Stuffed Tortellini

Chicken Roulade

3rd Course

Dessert

Winter Sunday

or

Mini Cheese Cakes

Holiday Plated Lunches

(price does not include tax or service charge)
Soda and Ice Tea included

\$24 per person
(20 person minimum)

1st course

Salads

Chefs Caesar

or

Baby Green Salad

2nd Course

Entrée

your guest can choose from three options

Braised Beef Short Rib Stew

**Roasted Vegetable and
Goat Cheese Strudel**

Free Range Half Chicken

3rd Course

Dessert

Pumpkin Cheese Cake

or

Winter Sunday

Holiday Plated Lunches

(price does not include tax or service charge)

Soda and Ice Tea included

\$26 per person
(20 person minimum)

1st course

Salads

Chefs Caesar

or

Roasted Heirloom Beets and Goat Cheese

2nd Course

Entrée

your guest can choose from three options

**Roasted Vegetable and
Goat Cheese Strudel**

Roasted Alaskan Salmon

Stuffed Pork Loin

3rd Course

Dessert

Pumpkin Cheese Cake

or

Winter Sunday

Holiday Buffet Dinner

(price does not include tax or service charge)

Soda and Ice Tea included

Option #1 – Buffet

\$57.00 per person off site

Starters

butternut squash bisque

Caesar salad

traditional garnishes

baby greens salad,

shaved crudite, white balsamic vinaigrette

Entrees

roasted chicken breast

herbed polenta, stewed peppers, sherry chicken jus

filet mignon

sweet potato, glazed cioploini, green peppercorn sauce

pan seared salmon

green lentils, collard greens, braising jus

desserts

crème brule

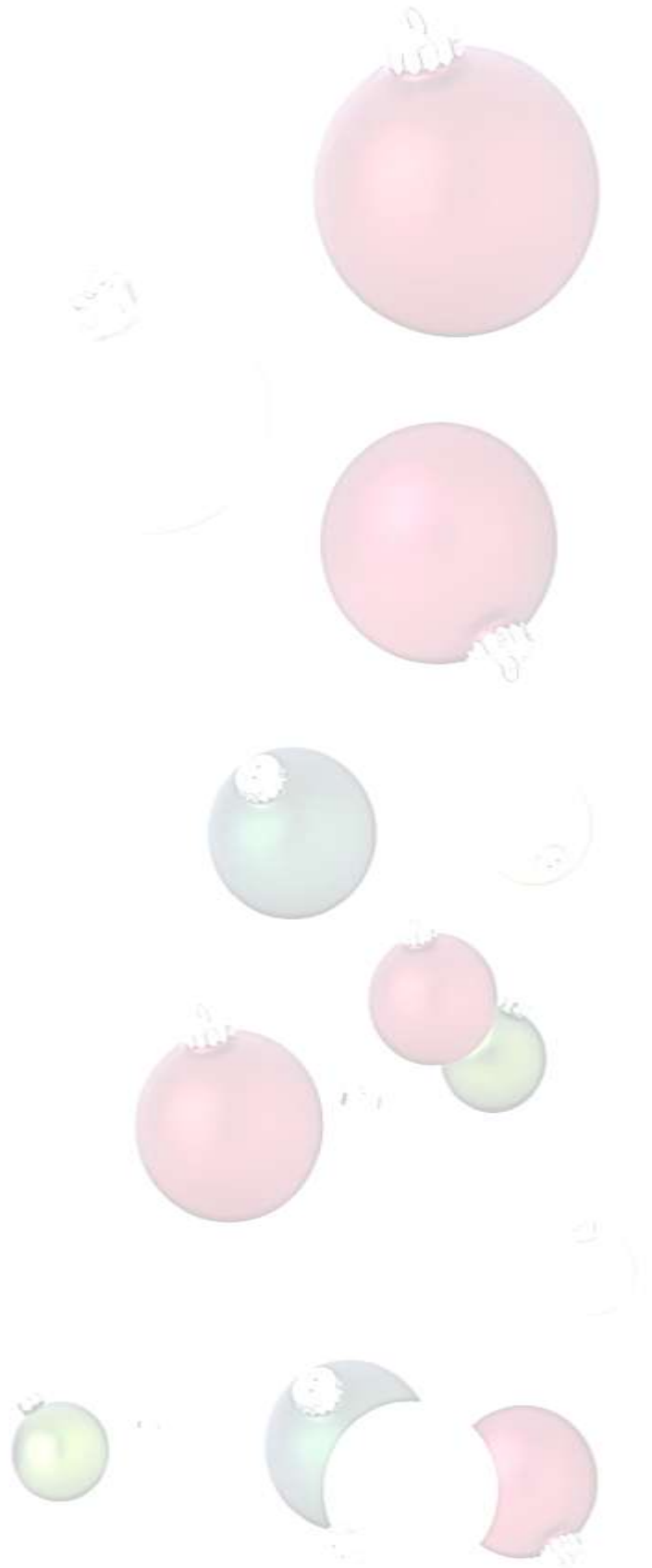
fresh fruit tarts

chocolate sponge cake

chocolate mousse, sour cherry jam, feuilletine

mascarpone peanut brownie

warm nutella, marshmallow fluff, peanut caramel



Holiday Buffet Dinner

(price does not include tax or service charge)
Soda and Ice Tea included

Option # 2 – Buffet

\$54.00 per person off site

Salads

roasted pumpkin, arugula

endive, toast, hazlenuts, balsamic

wild mushroom soup

baby romaine lettuce

feta, olives, red onion, croutons, creamy oregano dressing

Entrees

beef short ribs

savory oats, root vegetables, natural jus

chicken and dumplings

roasted chicken, carrots

baked crab filled trout

parmesan bread crumbs, pearl pasta, preserved tomato gravy

Desserts

cream puffs

pastry cream, chocolate ganache

chocolate meuille fille, pistachio, mousse, chocolate puff pastry

carrot cake

cream cheese mousse, golden raisins, candy walnuts, bourbon caramel

CATERING
VINTAGE
BY
VINTAGERESTAURANTGROUP



Holiday Buffet Dinner

(price does not include tax or service charge)
Soda and Ice Tea included

Option #3 – Buffet
\$50.00 per person off site

Salads

roasted beet salad

feta, pine nut brittle, orange date vinaigrette

Vintage cobb salad

grilled chicken, avocado, bleu cheese, green onion, tomato
bacon, egg, romaine, old derby dressing

spinach salad

red onion, fresh cheese, balsamic, warm fresh bacon dressing

Entrees

grilled flank steak

green tomato chimichurri

pan roasted grouper

onion soubise, potato gnocchi, evoo

rigatoni pasta

spicy lamb sausage, pecorino, preserved tomato sauce

Desserts

strawberry cheesecake

cream cheese mousse, fresh graham, strawberry jam

chocolate tart

salted caramel, fresh cream

Orange scented rice pudding

huckleberry compote, rice krispies

CATERING
VINTAGE
BY
VINTAGERESTAURANTGROUP



Plated Dinner

\$55.00 per person off site

Appetizers

(choose a soup or salad)

BBq rock shrimp

cheesy grits, green onion

Lothars bratwurst

aged cheddar risotto, catoctin 50

seared sea scallops

roasted cauliflower, marcona almonds, caper brown butter

Soups

butternut squash soup

candied apple, cinnamon marshmallow

catoctin kolsch

and aged cheddar soup

Chefs choice

Salads

roasted beet salad

blue cheese, dandelion greens, cashews, hazlenut vinaigrette

poached anjou pear

field greens, blue cheese, dandelion, walnut dressing

baby iceberg salad

preserved tomato, fresh bacon, crotuons, creamy bleu cheese dressing

baby field greens

shaved crudite, goat cheese, lemon vinagirette



Entrees

Beef Filet

home made boursin, potato croquette, thumbelina carrot, green peppercorn sauce

Salmon

white beans cassoulet, escarole, guanicole, red wine

Fried chicken

mashed potato, brocolini, baby carrot, sweet and sour sauce

Pork chop

roasted cornbread puree, braised greens, red eye gravy

Pancetta Wrapped West Virginia Trout

almond polenta, wild mushrooms, madeira jus

Rigatoni, spicy lamb sausage

pecorino, preserved tomato sauce

Braised beef short ribs

truffle oatmeal, baby root vegetable, natural jus, crispy onion

Pan roasted grouper,

carmelized onion soubise, black eye peas, evoo,

Pork tenderloin

polenta, stewed peppers, celery, smoked pork jus

Deserts

banana walnut bread pudding

fresh cream, catoctin creek rye whiskey sauce

fresh cream panna cotta

fig preserve, orange oil, house made granola

chocolate tart

salted caramel ice cream, fresh graham crackers

crème brule cheesecake

fruit of the season

mascarpone peanut brownie

warm nutella, marshmallow fluff, peanut caramel

CATERING
BY
VINTAGE
VINTAGERESTAURANTGROUP



Additional Sides

\$6.00 per person

whipped sweet potato
mashed potato
cheesy jalapeno grits
seasonal mixed vegetables
cheese tortellini, roasted tomato, garlic oil
mac and cheese with country ham
roasted wild mushrooms, thyme
smoked olive oil potato

Cocktail Reception

\$10 per guest

Includes

Crudit , Cheese Plate, and a choice of four additional passed or plattered options

From the list below.

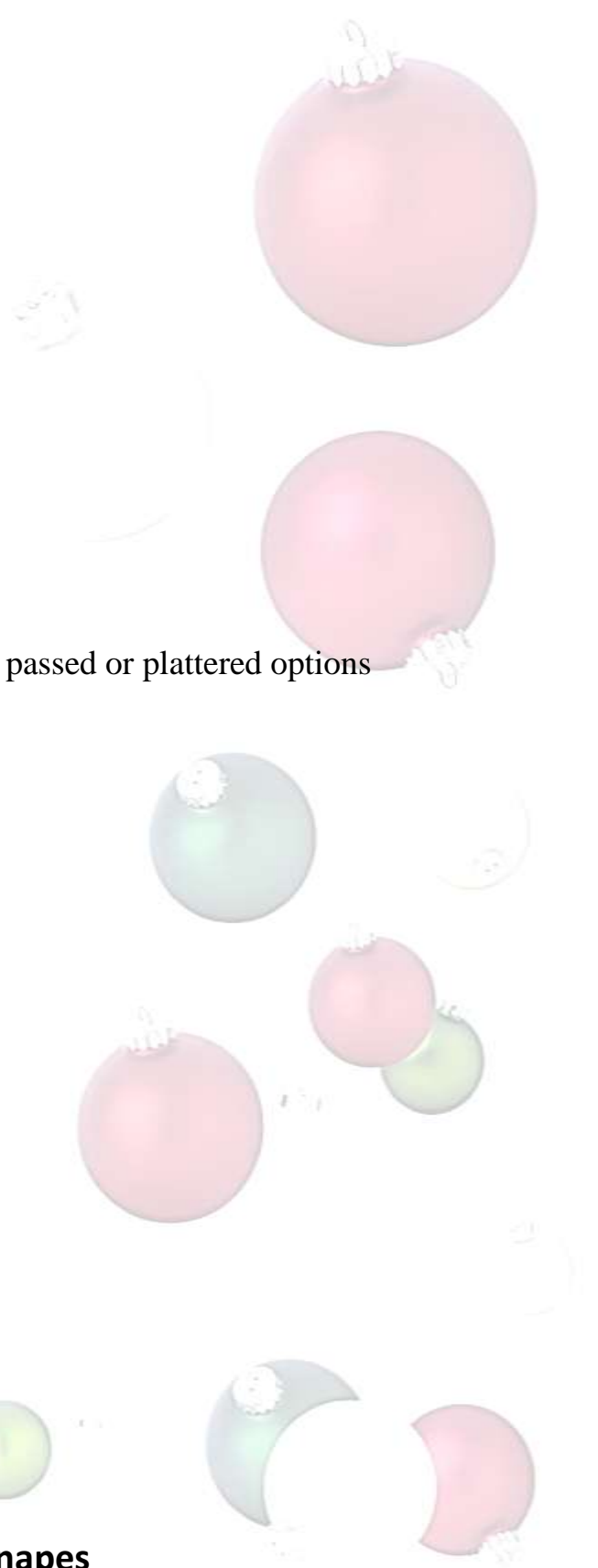
OR

Choose option by the piece

Plattered Canapes

Crostini

\$2.00 per piece, 25 piece minimum



- ***Parmesan Crisps** with olive oil poached tomato, olives, and feta
- ***Black Olive Shortbreads** with pesto and goat cheese
- ***Polenta Crostini** with gorgonzola and balsamic braised onions
- ***Smoked Duck Crostini** with herbed boursin cheese and dried fruit chutney
- ***Charred Tuna Crostini** with wasabi mousse and wakame salad
- ***Beef Tenderloin Croustade** with tomato relish and horseradish cream
- ***Smoked Salmon and Potato Pancakes** with chives and red onion confit
- ***Bleu Cheese Crostini** with candied apples and walnuts
- ***Buffalo Mozzarella Crostini** with sundried tomatoes and basil
- ***“Pizzette”** with truffled potatoes, sweet peppers, and Talleggio
- ***Goat Cheese and Poached Pear Crostini** with balsamic fig jam

Palmiers \$2.00 per piece, 25 piece minimum

(Savory puff dough filled and rolled with tasty stuffings)

- ***Virginia Ham and Gruyere Palmiers**
- ***Basil Pesto Palmiers**
- ***Roasted peppers and Smoked Mozzarella Palmiers**
- ***Honey Mustard and Westphalian Ham Palmiers**
- ***Dill Havarti Palmiers**

Profiteroles \$2.00 per piece, 25 piece minimum

(Cream Puffs filled with the following:)

- ***Crab and Avocado with Cilantro**
- ***Smoked Duck Rillettes**
- ***Salmon Mousse**
- ***Wild Mushroom Duxelles**
- ***Southwestern Chicken Salad**
- ***Smoked Eggplant and Curried Chicken**
- ***Roasted Lobster and Mango**

“Spoons and Shots” \$2.00 per piece, 25 piece minimum

- ***Salmon and Halibut Seviche Spoon**
- ***Tomato “water” and cucumber tapioca shot**
- ***Smoked Tomato shot with Bay Scallop kabob**
- ***Thai Coconut Shot with charred shrimp skewer**
- ***Seared Tuna and American Caviar Spoon**

Puff Pastries \$2.00 per piece, 25 piece minimum

- ***Wild Mushroom and herb cream**
- ***Curried Chicken with Cashews**
- ***Olive Oil Poached Tomato with basil**

Barquettes \$2.00 per piece, 25 piece minimum

(Boat Shaped pastries filled with)

- ***Smoked Salmon mousse with Salmon Roe**
- ***Smoked Mackerel Pate with gherkin garnish**
- ***Stilton mousse with apples and walnuts**
- ***Roasted Vegetable Caponata**
- ***Greek Olive and Herbed Feta**

Passed Canapes

Hot Canapes

	Priced per piece (25 piece minimum)
Grilled cheese and tomato soup	\$2.00
Beef short rib and butternut squash tart	\$3.50
Chicken satay thai peanut sauce	\$2.50
Crispy risotto balls, romesco sauce	\$2.00
Butternut squash soup, cinnamon marshmallow	\$2.00
Duck confit spring rolls, fig chutney	\$3.00
Wild mushroom goat cheese onion tart	\$2.50
Pork belly slider, Russian dressing, cole slaw	\$3.00

Cold Canapes

	Priced per piece (25 piece minimum)
White bean hummus , sea salt flat bread	\$2.00
Smoked trout dip, herb crostini	\$3.00
Pimento cheese deviled egg	\$2.00
Shrimp cocktail, traditional garnishes	\$3.50
Mini ham biscuits, red pepper jelly	\$3.00
Gougeres parmesan	\$2.00
Tuna tartare, sesame lavash	\$3.50
Grilled vegetable bruschetta	\$2.00

Displays Stationary

	Price per person
Charcuterie	\$8.00
Salad and Bread	\$6.00
Iced Shellfish	\$20.00
Fresh fruit	\$8.00
Crudite	\$6.00
Cheese	\$12.00
Grilled vegetables	\$8.00
Smoked salmon	\$12.00

Action Stations

	Priced per person
Risotto, veg, chicken, shrimp	\$10.00
Tempura, veg, chicken, shrimp	\$10.00
Noodle bar different nationalites	\$8.00 (max of 3)
Mashed potato bar, shrimp, green onion, bacon, cheddar	\$6.00
Grit bar - sour cream, mushroom, roasted tomato	\$6.00

Carving Stations

Priced per person

Beef tenderloin, horseradish cream, red wine sauce	\$10.00
Beef Prime Rib, 3 mustard sauce, green peppercorn sauce	\$10.00
Glazed Country ham, bourbon soy glaze	\$8.00
Smoked turkey breast, cranberry chutney	\$8.00
Spinach and goat cheese stuffed pork loin, smoked pork jus	\$8.00

Dessert Selections

Assorted Dessert Bars	(\$1.00 per piece 25 piece minimum)
Assorted Mini Cheese Cakes	(\$2.00 per piece 25 piece minimum)
Mini Lemon Tarts	(\$1.50 per piece 25 piece minimum)
Mini Browns	(\$0.50 per piece 25 piece minimum)
Mini Crème Brûlée	(\$2.50 per piece 25 piece minimum)
Mini Fruit Cups	(\$2.00 per piece 25 piece minimum)
Mini S'mores in a Cup	(\$2.00 per piece 25 pie