

friday

the vintage rose



Private Styled Venue
Stationed Appetizers
Sit-Down, Two Course Poultry Meal
Vegetarian, Vegan or Gluten Free
Champagne & Cider Toast
4 Hour Full Bar
After Hours Taco Bar
Exposed Wooden Tables
Chiavari Chairs
China, Glassware & Flatware
Vintage Photo Booth
Professional D.J. & M.C.
Fresh Reception Flowers
Choice of Linens & Napkins
Eclectic Decor & Candles
Event Staff
Month of Wedding Coordinator
5 Hour Event Time
All Set up & Clean up

Mediterranean Bruschetta Bar

Roasted Pepper & Feta
Olive Tapenade
Tomato & Basil Bruschetta
Seasonal Fruits
Regional & Imported Cheeses
Artisan Breads

Gourmet Salads

Spinach, Berries, Walnuts & Gorgonzola
w/ House Balsamic Reduction Dressing

Classic Caesar Salad
Topped w/ Crostini & Bruschetta

Garden Salad
Fresh Seasonal Greens & House Italian

Italian Wedge Salad
Romaine, Black Olives, Garbanzos,
Red Onion, Sundried Tomatoes & Shaved
Parmigiano-Reggiano

Entrees

Rosemary Garlic Chicken
Pecan Crusted Chicken & Apple Brandy
Cream Chipotle Chicken
Chicken Marsala & Mushrooms
Pan Seared Airline Chicken Breast +\$5

Accompaniments

Garlic Mashed Potatoes
Wild Rice Pilaf
Rosemary Potato Wedges
Wild Mushroom Risotto
Vegetable Ratatouille
Grilled Vegetables
Artisan Bread & Butter

Served with

Citrus Infused Water,
Tropical Iced Tea & Coffee

