

# *the vintage rose*

Private Styled Venue  
5 Tray Passed Hors D'œuvres  
Sit-Down, Two Course  
Chicken, Steak or Fish  
Vegetarian, Vegan or Gluten Free  
Champagne & Cider Toast  
4 Hour Full Bar  
Wedding Cake or After Hours Taco Bar  
Exposed Wooden Tables  
Chiavari Chairs  
China, Glassware & Flatware  
Vintage Photo Wall  
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



## *Hors D'œuvres - Select 5*

Thai Summer Rolls w/ Peanut Sauce  
Seared Ahi on Crispy Wonton  
Chicken Satay Skewers  
Three Cheese Quesadilla w/ Chili Aioli  
Prosciutto Wrapped Asparagus  
Vegetable Pot Stickers  
Vertical Caprese  
Crab Cakes  
Stuffed Mushrooms w/ Sausage  
Filet Bites w/ Remoulade  
Spinach & Feta Purses  
Garlic Shrimp on Skewers  
Applewood Bacon Scallops  
Rice Paper Cæsar Salad Rolls  
French Fry Cones  
Beef Wellingtons w/ Classic Bernaise  
Twice Baked Potatoes w/ Sour Cream & Chives  
Gourmet Mini Pizzas



## *Gourmet Salads*

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

Classic Ca esar Salad  
Topped w/ Crostini & Bruschetta

Garden Salad  
Fresh Seasonal Greens & House Italian

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

## *Entrees*

Beef Bourguignon, Pearl Onions & Mushrooms  
House Steak Served w/ Chimichurri or Demi Glaze  
Sesame Soy Steak, Ginger & Shitake Mushroom  
Mahi Mahi Topped w/ Pineapple Mango Salsa  
Salmon w/ Cream Dill Sauce  
Baked Cod Served w/ Lobster Sauce

## *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