

sunday

# 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  
Dessert 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

