

Vintage Year Catering



MENU & PRICELIST

VINTAGE HOSPITALITY
GROUP



SELECT THREE: \$18 PP
SELECT FOUR: \$22 PP
EACH ADDITIONAL: \$5 PP
15 PERSON MINIMUM

COLD CANAPES

GOAT CHEESE, FIG, BACON CROSTINI
TOMATO, MELON OR CUCUMBER GAZPACHO SHOOTER
STEAK TARTARE, HARISSA AIOLI, WAFER CRACKER
SEARED STEAK, GORGONZOLA, BLACKBERRY, CROSTINI
GRILLED JUMBO GULF PRAWN, LEMON PUREE, MICRO HERBS
TUNA POKE, SESAME CONE, MICRO GREENS
DEILED AVOCADOS, CRISPY, PORK BELLY, JALAPENO
SORGHUM CURED DUCK CROSTINI, BLACKBERRY SHALLOT JAM, LIL MOO CHEESE
SESAME SEARED SCALLOP, HOUSE KIMCHEE, YUZU AIOLI
FOIS GRAS, BAGUETTE, SPICED BLACKBERRY JAM

HOT CANAPES

SHRIMP AND ANDOUILLE SAUSAGE SKEWER
CHIMICHURRI CHICKEN SATAYS
FRIED GREEN TOMATO, PIMENTO CHEESE
BAKED OYSTERS, MANCHEGO, JALAPENO
WAGYU SLIDER, LETTUCE, TOMATO, ONION
MINI BEEF WELLINGTON, DEMI GLACE
MUSHROOM WELLINGTON
PROSCIUTTO WRAPPED ROMAN ARTICHOKE
CHICKEN AND WAFFLE, MAPLE MERINGUE
CRAB CAKE SLIDERS, FRENCH REMOULADE, LTO
WAGYU AND DUCK MEATBALLS, SWEET CHILI GLAZE





VINTAGE PLATTERS

SMALL PLATTERS SERVE 20-30

LARGE PLATTERS SERVE 60-75

GULF SEAFOOD DISPLAY | SM MKT | LG MKT

Gulf Shrimp and Crab Claw Cocktail, Gulf Oysters, Gulf Crab Salad or Whitefish Ceviche

CAVIAR AND CRACKERS | SM MKT | LG MKT

Available Caviar Selection, Artisan Crackers

CAPRESE PLATTER | SM \$75 | LG \$125

Fresh Mozzarella, Local Tomatoes, Basil, 12 yr Balsamic, Olive Oil

FRUIT AND CHEESE PLATTER | SM \$110 | LG \$220

Seasonal Fresh and Dried Fruits Paired with Artisan Cheeses

ARTISANAL CHEESE BOARD | SM \$150 | LG \$275

An Array of International and Domestic Cheeses, Artisanal Breads and Crackers

BAKED BRIE | SM \$60

Fresh Fruit and Berries, Honey, French Baguette

CHARCUTERIE BOARD | SM \$175 | LG \$375

Cured International and Domestic Meats, Artisanal Breads and Crackers

CHARCUTERIE AND CHEESE BOARD | SM \$200 | LG \$425

Cured International and Domestic Meats, Artisanal Cheese, Bread and Crackers

SOUTHERN MEAT AND PICKLE BOARD | SM \$175 | LG \$350

Cochon Andouille, Conecuh Sausage, Sorghum Cured Pork Belly, Pickled Southern Vegetables. Served with Chow Chow and Artisan Mustards

VEGETABLE AND OLIVE TRAY | SM \$80 | LG \$150

Assorted Olives, Seasonal Vegetables, Artisanal Breads and Crackers

VINTAGE DIPS | SM \$80 | LG \$150

Chickpea Hummus, Pimento Cheese, Lemon Artichoke Dip. Served with Seasonal Vegetables, Artisanal Breads & Crackers

CHEF ATTENDED STATIONS

\$75 ATTENDANT FEE

90 MINUTES OF SERVICE

20 GUEST MINIMUM



GULF OYSTER BAR | OYSTERS \$3 EA

Bacon Thyme Mignonette, Caper Cocktail Sauce, Lemon Wedges

GOURMET MAC AND CHEESE STATION | \$6 PP

Bacon, Ham, Goat Cheese, Toasted Bread Crumbs, Green Onion, Tomato, Jalapenos

GOURMET MASHED POTATO STATION | \$6 PP

Bacon, Sharp Cheddar Cheese, Goat Cheese, Caramelized Onions, Chives, Herb Sour Cream



CHEF CARVING STATIONS

MEATS SOLD AT MARKET PRICE

PLEASE INQUIRE FOR PRICING

\$75 CHEF ATTENDANT FEE

60 MINUTES OF SERVICE

HERB ROASTED TURKEY BREAST | MKT

Served with Spiced Apple Chutney, Rosemary Jus, Brioche Rolls

HAND CARVED PEPPERED PRIME RIB | MKT

Served with Horseradish Cream, Au Jus, Brioche Rolls

WHOLE ROASTED PORK LOIN | MKT

Served with Blackberry Chutney, Brioche Rolls

WHOLE ROASTED SALMON | MKT

Served with Seasonal Accompaniments

PLATED ENTREES

PLEASE SEE OUR RESTAURANT MENU FOR ADDITIONAL ENTREE SELECTIONS
MEAL INCLUDES HOUSE OR CAESAR SALAD, TEA & WATER SERVICE

POULTRY | \$36 PP

Seared Chicken Breast with Sweet Corn Infused Risotto, Grilled Asparagus, Sweet Pepper Chutney

1/2 Roast Cornish Hen with Brussel Sprouts, Parsnips Mash, Mustard Jus

Roasted Airline Chicken Breast with Roasted Potatoes, Haricots Verts, Pickled Shallots & Salsa Verde

Grilled Chicken Breast with Orzo, Grilled Vegetable Succotash & Spiced Tomato Jam

Honey Glazed Chicken with Basmati Rice, Summer Vegetable Ratatouille



BEEF | \$55 PP

Cast Iron Filet with Au Gratin Potatoes, Asparagus, Cauliflower Puree, Bourbon Demi

Slow Smoked Brisket with Sweet Potato Mash, Braised Collard Greens, BBQ Demi

Hanger Steak with Horseradish Mashed Potatoes, Brussel Sprouts & Blackberry Gastrique

Pan Seared Sirloin with Warm Potato Salad, Grilled Vegetables & Smoked Tomato Jus

Grilled Tenderloin with Herb Roasted Potatoes, Agave Glazed Carrots & Whiskey Demi



FISH & SEAFOOD | \$45 PP

Atlantic Salmon with Roasted Fingerling Potatoes, Artichokes, Olives & Capers

Pan Seared Gulf Grouper with Dirty Rice Croquette, Gumbo, Cumin Creme Fraiche

Gulf Shrimp Bucattini Pasta, Broccolini, Cherry Tomatoes, Pearl Onions, Pernod Cream

Grilled Salmon with Goat Cheese Mashed Potatoes, Asparagus, Citrus Bechamel



VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST

PLATE ENTREES



BAR

\$100 BARTENDER FEE
1 BARTENDER PER 75 ATTENDEES

VINTAGE YEAR OFFERS FULL BAR SERVICE TO ANY OFFSITE VENUE

IF YOU ARE INTERESTED IN OFFERING ALCOHOL FOR YOUR EVENT,
PLEASE ASK TO SEE OUR CURRENT BAR MENU, PACKAGES AND PRICING.

BEER

Vintage Year carries local and craft beer as well as domestic and import beer.

WINE

Your event deserves to be highlighted with its own, unique wine list. Our award-winning wine selections allow us to curate a fun wine menu, specifically for your celebration!

LIQUOR

The liquor options at Vintage Year are endless! We carry any type of deluxe, superior and ultra superior brand liquors.

VINTAGE YEAR
RESTAURANT & BAR

To book your next event, please contact
Alyssa Rivera at Alyssa@vintagehg.com.

BARS
SPIRITS
PARTIES