

# 2004 Catering Information



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3005 East Cervantes Street  
Pensacola, Florida 32503



Welcome to our catering department! We have a full staff and the knowledge to help meet your catering needs.

Vintage Gourmet offers a full line of catering services. We can deliver, set up, drop off, serve and clean up your event. We can take care of most of your rental needs from silverware and glasses to tents and tiki torches. We are your one stop shop when it comes to catering!

Our catering chefs are delighted to assist you in planning a very successful event. They can offer you ideas, suggestions and other information.

We hope you call upon us to cater your next event!

- Luncheons
- Office Parties
- Dinner Parties
- Weddings
- Rehearsal Dinners
- Anniversaries
- Reunions
- Bar & Bah Mitzvahs
- Luaus
- Funerals

Catering Consultant:

Keith Hoffert                      450-7193

## Hors d'oeuvres

### SMOKED SALMON

With dill cream cheese on cucumber disks.

\$1.75 each

### MINI CRAB CAKES

With jalapeno remoulade.

\$1.25 each

### HIBACHI BEEF SKEWER

Roasted red & yellow peppers, green onion, Monterrey jack cheese with jalapeno, wrapped inside a piece of thinly sliced filet of beef, then skewered.

\$1.50 each

### PI NEAPPLE CHICKEN SKEWER

Moist chicken breast, juicy chunks of pineapple, with sweet & sour sauce on a bamboo skewer.

\$1.50 each

### CRAB RANGOON

Snow crabmeat, smooth cream cheese, & a touch of sumiri, wrapped in wonton wrappers.

\$1.50 each

### SMOKED CHICKEN QUESADILLAS

Combination of chicken, cheddar & Monterrey jack cheeses, jalapeno & poblano peppers, tomatoes, red, yellow, & green bell peppers, cilantro, onions, & a touch of garlic all wrapped in a tortilla. Served with sour cream & salsa.

\$1.50 each

### VEGGIE SPRING ROLLS

Combination of cabbage, celery, mushrooms, carrots, & water chest nuts. Served with soy sauce for dipping.

\$1.50 each

### SPANI KOPI TA

Combo spinach, onion, garlic, cream cheese, spices, & feta cheese wrapped in a light flaky phyllo dough.

\$1.25 each



Hors d'oeuvres continued

## SHRIMP COCKTAIL

Any way you want it... Served w/ cocktail sauce & lemons.  
\$12.99 per pound

## SEARED TUNA

\$18 per pound (1 pound feeds 8 as an appetizer)

## BRIE WITH APPLES &amp; CRACKERS

Small (feeds 10-12) \$22.50  
Medium (feeds 20-30) \$35  
Large (feeds 50-80) \$100

## ANTIPASTO PLATTER

Salami, sharp cheddar cheese, buffalo mozzarella, proscuitto, artichoke hearts, roasted bell peppers, shaved Parmesan cheese, and olives.  
Small (feeds 10) \$25  
Medium (feeds 20) \$50  
Large (feeds 40) \$65

## STUFFED PORTOBELLOS with...

Crabmeat  
Veggies  
Spinach, feta, & proscuitto  
ask chef for other selections  
\$5 each

## BRUSHCETTA with...

Fresh herbs  
Grilled mushrooms  
Red onions, herbs, & Parmesan  
Tomatoes & basil  
\$1 per piece

## ASSORTED CANAPES

Apricot with boursin cheese, asparagus in proscuitto, shrimp canapé, brie cheese wedge, salmon rose, ham cornet.  
\$1.65 each



## Hors d'oeuvres continued

### WATERMELON BOAT

Watermelon filled with succulent fresh fruits (seasonal availability).  
(25-30) \$45

### FRESH FRUIT TRAY

Overflowing with a variety of delicious fresh fruits, from honeydew to sweet strawberries and many other luscious, in season fruits.  
Seasonal, prices vary

### SPINACH DIP PLATTER

A round hollowed out loaf of sour dough bread filled with our creamy spinach and artichoke dip surrounded by fresh cubes of bread for dipping.  
(20-30) \$25

### NIBBLERS TRAY

Bite-sized pieces of ham, turkey, salami, swiss, cheddar and provolone.  
Beautifully arranged around a pepper filled with olives.  
Small (10-12) \$30  
Large (20-25) \$55

### WEEKENDER TRAY

Meunster, swiss, cheddar and asagio with grapes surrounding some Boursin cheese.  
Small (6-8) \$26  
Large (14-16) \$44



## Chef's Specialty Salads

### COBB SALAD

Appetizer \$3

Entrée \$7.25

### OFF THE WALL-DORF\*\*

Appetizer \$3

Entrée \$6.75

### CAESAR\*\*

Appetizer \$3

Entrée \$5.75

### VINTAGE GOURMET SALAD\*\*

Appetizer \$3

Entrée \$5.75

(\*\*Add shrimp or chicken for \$2 per salad)

### POTATO SALAD or CAJUN POTATO SALAD

Appetizer \$3

Entrée \$5.50

### ROMA TOMATOES, FRESH MOZZARELLA & BASIL

Appetizer \$3.75

Entrée \$6



## Starches & Veggies

### ASPARAGUS with...

Lemon herb vinaigrette  
Peanut sauce  
Rosemary & goat cheese  
\$13.99/pound

### GRILLED VEGGIES

\$11.99/pound

### SPINACH WHIPPED POTATOES

\$5/pound

### SWEET POTATO PUREE

\$5/pound

### BABY CARROTS

Rosemary & Honey  
Maple Glazed  
\$4/pound

### GREEN BEANS with...

Garlic  
Tomato, basil, & goat cheese  
Bacon & onions  
\$8/pound

### TWICE BAKED POTATOES with...

Pepper jack cheese & bacon  
Smoked salmon & chives  
Garlic, herbs, & cheese  
\$3.50 each

### COUSCOUS

Variety of flavors  
\$9/pound

One pound feeds 4-6 people as a side dish.



## Pasta

VEGGIE LASAGNA  
\$8 per person

MEAT LASAGNA  
\$10 per person

5 CHEESE LASAGNA  
\$7 per person

PASTAS  
Fettuccini  
Linguine  
Angel Hair  
Bow Tie  
Shells

SAUCES  
Beef, panceta, & red wine bolognese  
Clam sauce  
Marinara  
Alfredo  
Carbonara  
Pesto  
Primavera  
\$7 per person

TOPPINGS  
Mushrooms \$2  
5 Cheese \$2  
Sun dried tomatoes \$2  
Feta cheese \$2  
Artichoke hearts \$2.50  
Chicken \$3  
Shrimp \$3  
Asparagus \$2.50  
Roasted red bell peppers \$2





## Fish & Seafood

(when in season at market prices)

Scallops  
Salmon  
Grouper  
Tilapia  
Mahi Mahi  
Flounder  
Crab  
Soft Shell Crabs  
Tuna

### PREPARATIONS

Mango chutney  
Cedar planked  
Pesto encrusted  
Sesame encrusted  
Almond encrusted  
Pecan encrusted  
Warm balsamic vinaigrette with herbs  
Provencal tomato sauce with basil & orange  
White wine butter & caper sauce  
Olive paste  
Steamed  
Broiled  
Sautéed  
Grilled  
Fried

### SHRIMP

with shallots & tarragon  
with southwestern flavors  
Scampi  
BBQ  
Kabob  
Etoufee  
Fajitas  
Coconut  
Curry  
Stir Fry

### OTHER SEAFOOD

Mussels, lobster, scallops, oysters, etc. available upon request



when in season.

## Beef

8

### TENDERLOIN with...

Demi glace

Sweet rub

Roquefort butter

Horseradish cream

Raspberry balsamic sauce

Andalusian style

Stuffed with blue cheese & red peppers

Stuffed with mushrooms

Stuffed with sun dried tomatoes, proscuitto, & cream cheese

\$15 per person/10-ounce filet

### STEAMSHIP ROUND

Choice

Buckhead dry aged choice

Buckhead dry aged choice inside round

Feeds 25-100/Market prices

### PRIME RIB with Au Jus

\$16 per person/16 ounce

### BEEF STROGANOFF

\$10 per person

### MARKET MEATLOAF

Awesome meatloaf served with our caramelized onion gravy.

\$8 per person

### ISLAND TERIYAKI BEEF KABOB

\$10 per person

### BEEF BURGUNDY

\$10 per person

### ROQUEFORT LONDON BROIL

\$12.50 per person

### BEEF & SPINACH CASSEROLE

\$8 per person

### TACO BAR

\$10 per person



## Veal

### OSSO BUCCO

Braised veal shank with carrots, celery, & tomatoes.

\$16.95 per person

### VEAL & EGGPLANT PARMESAN

\$12.95 per person

### VEAL MARSALA

Sauteed veal cutlets with a mushroom Marsala demi sauce

\$12.95 per person

### GRILLED VEAL CHOPS

\$16 per person/10 ounce cut

## Poultry

### CHICKEN with...

Lemon caper sauce

Mushroom sherry cream sauce

Pomerray mustard sauce

Pineapple peach salsa

Spinach & mozzarella (stuffed)

Parmesan

Dumplings

Macadamia encrusted w/ orange demi glace

Kabobs

\$8.99 per person



## Pork

PORK CHOPS or PORK TENDERLOIN with...

Mustard & capers

Pineapple peach salsa

Andalusian style

Cream, apples, & sage

Lemon & capers

\$9.95 each

BBQ PORK RIBS

\$8 per person

PULLED PORK w/ Rolls

\$10.95 per person

HAM glazed with:

Orange juice & brown sugar

Cajun seasonings

Mustard & brown sugar

\$7 per person

## Lamb

RACK OF LAMB

Garlic rosemary marinade

Soy shallot marinade

Monterrey style (garlic, roasted red pepper, cayenne, salt, & sugar)

\$14.95 per person

ROASTED LEG OF LAMB

With mint sauce

\$12.95 per person



## Deli

### DELI PLATTER

Boar's Head Brand ham, turkey, roast beef, swiss, provolone, & cheddar.  
Accompanied by fresh baked bread, and all the condiments & veggies to make  
the perfect sandwich. Comes with assorted chips.

Feeds 12

Snacks 16-24

\$60

### SANDWICH OR WRAP PLATTER

An assortment of our sandwiches & wraps arranged on a black deli platter,  
served with an assortment of chips.

\$6.50 per person

### SALAD BOX

Your choice of Caesar, Chef, Off the Wall-dorf or Cobb Salad. Comes with  
your choice of Tarragon chicken salad or Mediterranean pasta salad and a  
sweet treat.

\$8.95 per person

### SANDWICH BOX

Includes a sandwich or wrap, chips and your choice of Tarragon chicken salad  
or Mediterranean pasta salad with a pickle and a cookie.

\$8.95 per person

### KIDS BOX

Peanut Butter & Jelly or ½ sandwich, chips, pickle & a cookie.

\$3.95 per child

### TARRAGON CHICKEN SALAD

\$8.99 per pound

### TUNA NICOISE SALAD

\$9.99 per pound

### MEDITERRANEAN PASTA SALAD

\$7.99 per pound

### SHRIMP PASTA SALAD

\$8.99 per pound



## Desserts

Cheesecake (variety of flavors)  
Bread Pudding (variety of flavors)  
Lemon Icebox Pie  
Tiramisu  
Chocolate Fudge Cake  
Red Velvet Cake  
Hummingbird Cake  
Chocolate Mousse Cake  
Pumpkin Roll  
Mocha Roll  
German Chocolate Cake  
Carrot Cake  
Crème Brûlée  
Homemade Ice Cream (variety of flavors)  
Peanut Butter Fudge Pie  
Coconut Sorbet in coconut shell  
Orange Sorbet in orange shell  
Pineapple Sorbet in pineapple shell  
\$3-6 per person

Petit Fours  
\$1.25 each

Assorted Mini Cheesecakes  
Amaretto, blueberry, French vanilla, raspberry, chocolate chip, chocolate  
mousse, espresso  
\$2 each

Whole Cakes and Pies Available. Special Occasion Cakes Available.



## Rentals

Vintage Gourmet is equipped to handle most of your rental needs. Please ask the chef for prices and availability. If you do not see something that you may need for your occasion, please do not hesitate to ask.

- Archways
- Beverage Service
- Candles
- Cappuccino Machines
- Chafing Dishes
- Chairs
- China
- Coffee Makers and Urns
- Flatware
- Food Service Utensils
- Glassware
- Linens and Skirting
- Outdoor Cooking Equipment
- Punch Bowls and Ladles
- Tables
- Tents
- Trays

