

# VINTAGE CATERING

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## *Appetizer Menu*

Appetizers can be a gateway to your main course—or the main course itself. Our wide selection of appetizers can be ordered a la carte and served before a meal, or you can create an elegant menu—and full meal—of appetizers. Appetizers can be served in a variety of ways: in a buffet, in individual “stations,” or tray passed by our banquet staff. The versatile appetizer can thus be used to customize your event however you like.

**Our experienced event coordinators will help you plan your menu;** you do not need to worry about determining quantities or pairing specific items on your own. When you meet with us to discuss the catering plans for your wedding reception or special event we will provide you with a comprehensive cost estimate for our services and an itemized breakdown of all costs associated with food, beverage, service, rental, and labor. But, to start the process, we provide the following information as a reference point.

### **How do I build an appetizer menu?**

If you plan to build your own appetizer menu, we generally suggest starting with a “core base” of fruits, vegetables, and cheese selections. This “core base” ensures your guests will have familiar appetizers everyone can enjoy regardless of dietary restrictions. Then, we suggest adding individual appetizers from our a la carte menu. Here is where you can indulge your creative impulses and make your event “pop”; your guests will be sure to recall these individual tray-passed appetizers long after your event ends.

### **How many appetizers will I need?**

The short answer is: It depends. Customers serving appetizers before a meal generally order between 4 to 6 pieces per person in addition to a “core base.” Customers serving appetizers as a meal should anticipate ordering, in addition to a “core base,” between 8 and 12 pieces per person if the event is between meals (for example, at 3pm) and between 15 and 20 pieces per person if the event is at meal time.

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## Individual Cold & Chilled Appetizers

Prices are per person. Quantities vary from 1-3 pieces per person depending on the item.  
Items marked • are vegetarian or can be prepared vegetarian on request.

### **Bruschetta•**

crostini with tomato, onion, basil, and parmesan  
\$1.50

### **Bruschetta Roma•**

focaccia with tomato, prosciutto, olive and feta  
\$2.25

### **Bruschetta *Vintage Style*•**

Roma tomato, red onion, fresh basil, feta cheese, and kalamata olive  
\$1.65

### **Spinach Dip in Sourdough Round•**

served with baguettes and crackers  
\$1.50

### **Zucchini & Yellow Squash Frittata Squares•**

\$1.95

### **Asparagus & Roasted Red Peppers Frittata Squares•**

\$1.95

### **Artichoke, Mushroom & Cheddar Frittata Squares•**

\$1.95

### **Deviled Eggs•**

with dijon and herbs  
\$1.50

### **Deviled Eggs•**

with bay shrimp garnish  
\$1.50

### **Marinated Goats Cheese•**

served with crackers and baguettes  
\$1.50

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## **Crudité Basket•**

served with ranch dip or hummus

\$2.00

## **Gourmet International Cheese Board•**

served with assorted crackers

\$2.50

## **Crispy Polenta Rounds•**

served with an olive tapenade

\$2.00

## **Fresh Seasonal Fruit Cube Display•**

\$2.00

## **Fresh Fruit Skewers•**

melon, pineapple, grape & strawberry

\$2.00

## **Fresh Fruit Tarts•**

custard or cream filling

\$3.00

## **Cantaloupe & Honey Dew Wedges**

wrapped in prosciutto

\$2.00

## **Lemon Scented Asparagus Spears**

wrapped in prosciutto

\$2.00

## **Mini Bagels**

cream cheese, salmon, red onion, and capers

\$2.00

## **Antipasto Skewers•**

salami, mozzarella, Spanish olive, roast red pepper, and yellow pear tomato

\$2.95

## **Caprese Skewers•**

tomato, mozzarella, basil and balsamic drizzle

\$1.75

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## **Stuffed Celery Boats**

herbed cream cheese, shrimp or salmon mousse  
\$1.75

## **Savory Cocktail Puffs**

ham, tuna, crab, or shrimp  
\$1.75

## **Pinwheel Assortment•**

lavosh cracker bread with roast beef, turkey, ham, and roasted vegetable with cream cheese  
\$1.75

## **Filo Tartlet**

stuffed with mushroom, duck, & cranberry  
\$2.50

## **Crostini**

turkey, cranberry & brie  
\$1.85

## **Thai Filo Tarts**

chicken in a peanut sauce  
\$2.00

## **Ancho Chili Chicken Filo Cups**

seared chicken, chipotle aioli in bite sized cup  
\$2.50

## **Assorted Finger Sandwiches**

roast beef, turkey, ham and roasted vegetable  
\$1.75

## **Smoked Salmon Spirals**

cream cheese, salmon, capers, & red onion  
\$2.00

## **Toasted Tuna Points**

on cinnamon-raisin bread  
\$2.00

## **California Roll•**

served with wasabi and pickled ginger  
\$2.50 each

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## **Brie & Smoked Trout Tart**

bite sized pastry shell

\$3.00

## **Chilled Jumbo Prawns**

served with spicy cocktail Sauce and lemon

\$3.00

## **Pesto Shrimp**

\$3.00

## **Baja Shrimp**

\$3.00

## **Mini Shrimp Cocktail**

\$3.00

## **Mini Shrimp Ceviche Cup**

served with tortilla chips

\$3.00

## **Bay Shrimp Salad**

served in an edible cone

\$3.00

## **Shrimp or Crab Mousse**

served with crackers and baguettes

\$1.65

## **Dessert Appetizers**

We offer a wide assortment of cocktail portion items such as petit fours, cheesecakes, truffles, French macarons, cheesecake pops, bars, mini tarts, and petite cookies. Please ask for pricing.

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## Individual Hot Appetizers

Prices are per person. Quantities vary from 1-3 pieces per person depending on the item.  
Items marked • are vegetarian or can be prepared vegetarian on request.

### **Cocktail Meatballs**

Swedish, Italian, or barbeque

\$2.00

### **Assorted Savory Quiche Tartlets•**

\$2.00

### **Stuffed Mushrooms•**

stuffed with crab, ham & artichoke, or sausage

\$2.50

### **Thai Chicken Satays**

served in a peanut sauce

\$2.75

### **Beef Skewers**

served in a teriyaki glaze

\$2.75

### **Cabo Shrimp Skewers**

basted with cilantro, lime, & tequila

\$3.00

### **Spanakopita Triangles•**

filo filled with spinach & feta cheese

\$2.25

### **Chicken Drumettes**

served in your choice of teriyaki, Cajun, or buffalo sauce

\$2.25

### **Italian Sausage Rolls**

wrapped in puff pastry

\$2.00

### **Cocktail Franks**

either wrapped in puff pastry or served in barbecue sauce

\$1.50

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## **Crab Meat**

wrapped in bacon

\$2.00

## **Cocktail Kabobs**

beef, chicken, or mahi-mahi

\$2.75

## **Quesadilla Wedges•**

shredded beef, chicken, or cheese

\$2.00

## **Chicken Taquitos**

shredded chicken wrapped in corn tortilla served with salsa & sour cream

\$2.00

## **Potstickers**

steamed minced pork dumplings with soy dipping sauce

\$2.25

## **Lamb Lollipops**

roasted & seasoned rack marinated and served with mint sauce

\$3.00

## **Bacon Wrapped Scallops**

\$3.00

## **Spring Rolls•**

chicken or vegetable filling with sweet & sour sauce

\$2.00

## **Crab Cakes**

with chipotle chili aioli

\$4.00

## **Pork Tenderloin Kabobs**

with sweet apricot glaze

\$2.50

## **Grilled Shrimp**

wrapped in applewood Smoked Bacon

\$3.00

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## **Mini Beef Wellingtons**

wrapped in puff pastry

\$4.00

## **Cocktail Sized Sausages in Mini Bun**

\$2.50

## **Mini Tacos**

chipotle beef or grilled chicken with cojita cheese

\$3.00

## **Andouille Sausage Puffs**

served with jack cheese, & jalapeno in puff pastry

\$3.00

## **Mini Gyro with Roasted Lamb**

\$2.50

## **Wild Mushroom Purse•**

mushrooms sautéed in sherry wine, tossed with parsley & Fontina cheese, wrapped in butter puff pastry

\$2.50

## **Chicken Cordon Blue Puffs**

tender chicken with smoky ham and Swiss cheese in puff pastry

\$2.50

## **Asparagus and Cheese•**

wrapped in butter pastry

\$2.25

## **Beef & Bleu in Puff Pastry**

filet mignon with bleu cheese nestled in puff pastry

\$2.50

## **Sirloin and Gorgonzola Meatball**

wrapped in bacon

\$2.50

## **Gruyere & Summer Leek Tart•**

\$2.25

## **Eggplant and Roasted Pepper•**

wrapped in puff pastry – a non-dairy and vegan item

\$2.25

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## Large Appetizer Displays

Whether you are serving appetizers before dinner or as a meal, these large displays serve as a focal point to your appetizer course. Two or more of these large displays can serve as the “core base” around which your appetizer course is anchored. All prices are person. Minimum 100 guests.

### **Fresh Fruit Display•**

Typical selections include cantaloupe, honeydew, pineapple, kiwi, oranges, grape clusters, and seasonal berries, all sliced and artfully displayed.

\$2

### **Crudit  Basket•**

Beautiful array of assorted raw vegetables in a rustic decorative basket with garden ranch dip and hummus with garlic & roast red pepper.

\$2

### **Carpaccio *Vintage Style***

Thinly sliced marinated beef with red onion, capers, parmesan cheese, balsamic vinegar and garlic. Served with sliced baguettes and crostini.

\$2

### **Antipasto Display•**

Roast red peppers, olives, pepperoncini, marinated artichokes, roasted summer vegetables, salami, and zucchini frittata. Served with baguettes, bread sticks, and toasted focaccia squares.

\$2

### **Bruschetta Bar•**

Baskets of fresh baked crostini, toasted focaccia squares, and flatbreads accompanied by tomato-basil pomodoro, eggplant carponata, tomato-prosciutto-olive & feta tapenade, hummus, and ricotta with sundried tomato and kalamata olives, all displayed in large, decorative martini glasses.

\$3

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## Appetizer Menus

While our staff is happy work with you to create a customized menu, many of our past clients have appreciated these pre-set appetizer menu combinations, which can be used as a final menu or a starting point for menu planning.

### Appetizer Menu "A"

**Fresh Crudit  Basket**  
served with ranch dip

**Fresh Fruit Cube Display**  
served with strawberry cream sauce

**Granite Cheese Board**  
served with assorted crackers & sliced baguettes

**Bruschetta *Vintage Style***  
Roma tomato, red onion, basil, feta, and kalamata olive over fresh baked crostini

**Baja Shrimp**  
large shrimp tossed in a spicy and sweet marinade

**Swedish Cocktail Meatballs**

**Chicken Satays**  
grilled and served with peanut sauce

\$15.95 per person plus applicable sales tax and service charge.  
Includes high grade disposable plates & utensils.

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## Appetizer Menu "B"

**Artichoke, Mushroom & Cheddar Frittata Squares**

**Fresh Seasonal Fruit Display**

served with strawberry & marshmallow cream dipping sauce.

**Caprese Skewers**

grape tomato, fresh mozzarella balls, fresh basil

**Crackerbread Pinwheel Sandwich Assortment**

your choice of assorted meats

**Deviled Eggs**

with djon, bacon and chive garnish.

**Beef Satays**

served in a teriyaki glaze.

**Breaded Chicken Drumettes**

served with bleu cheese dipping sauce

\$13.85 per person plus applicable sales tax & service charges.

Includes high grade disposable plates & utensils.

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## Appetizer Menu "C"

**Celery Barquettes**  
filled with shrimp mousse

### **Fresh Fruit Cocktail Skewers**

**Brie Cheese Wheel**  
served with sun-dried tomato, fresh basil, and toasted pine nuts served with savory crackers

**Creamy Spinach Dip**  
served in a sourdough bowl with sliced baguettes

**California Sushi Rolls** with crab & avocado

**Pork Tenderloin Kabobs**  
roasted port, bell pepper & onion in a sweet apricot glaze.

**Canadian Snow Crab**  
wrapped in applewood smoked bacon

**Buffalo Style Spicy Chicken Wings**  
with blue cheese dipping sauce.

\$16.95 per person plus applicable sales tax and service charges.  
Includes high grade disposable plates & utensils.

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## Appetizer Menu "D"

### **Mediterranean Antipasti**

grilled vegetables, salami, green, black, and kalamata olives, marinated mozzarella, pita triangles, bread sticks, hummus and sun-dried tomato ricotta dip

### **Cantaloupe & Honeydew Melon**

wrapped in Prosciutto

### **Shrimp Mousse Terrine**

served with sliced baguettes

### **Eggplant & Roasted Pepper Pastry Puffs**

#### **Toasted Tuna Points**

on cinnamon-raisin bread

#### **Spanakopita Triangles**

filled with spinach & feta cheese

#### **Stuffed Mushrooms**

with ham & artichoke.

### **Italian Sausage Rolls in Puff Pastry**

### **Assorted Quiche Tartlets**

\$18.65 per person plus sales tax and service charges.

Includes high grade disposable plates & utensils.

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## Appetizer Menu “E”—Vegetarian

### Caprese Skewers

grape tomato, fresh mozzarella and basil

### Zucchini & Yellow Squash Frittata

### Grilled Polenta Rounds

with olive tapenade

### Vertical Crudité Display

### Fresh Fruit Cube Platter

with a strawberry marshmallow cream sauce

### Vegetable Spring Rolls

with sweet & sour dipping sauce

### Stuffed Mushrooms

with artichoke & spinach

### Deviled Eggs

with red pepper, olive & chives

\$15.95 per person plus sales tax and service charges

## Note Regarding Charges, Fees, & Cost Estimates:

When you meet with us to discuss the catering plans for your wedding reception or special event we will provide you with a comprehensive cost estimate for our services and an itemized breakdown of all costs associated with food, beverage, service, rental, and labor. **We do not charge** to slice and serve your wedding cake or to pour wine & champagne at your guest tables. A service charge will be added to any orders delivered to venues that charge a catering percentage.