

2023



photo by: Katie Frichter

# VINTAGE CATERING

@VINTAGECOURT.NORTHSHORE

*All packages will require a charge for tax 8.7% and 18% service charge to the total of food and beverage*

Vintage Court venue offers a reception package that is easy to create and make your wedding day magical, effortless, and memorable. With our all- inclusive pricing and our professional coordinators, we take the worry out of your wedding planning.

## Receptions Include:

Three hour rental of the venue

Open premium bar including mixed drinks, beer, and wine • Soft drinks and coffee station

Tables, chairs, and linens

Day-of coordinator and professional sales team available for planning assistance

Private romantic dinner for bride and groom

1 Police detail for security

Use of bridal room (on-site ceremonies have access 1 hour prior) Use of courtyard with additional seating overlooking scenic gardens

Professional special event staff

Use of property for photo sessions (engagement and/or bridal sessions) after booking, by appointment

## Fees

Main Room Venue Fee	Off-Season Renaissance Room Venue Fee
\$1500	\$500
(Minimum guest guarantee 150)	Ceremony Fee
Off-Season Main Room Venue Fee	\$1,000
\$750	Off-Season Ceremony Fee
Renaissance Room Venue Fee	\$500
\$1000	Flip fee
(Minimum guest guarantee 75)	\$400

# WEDDING CATERING

## *Bell Tower \$75++*

House bar plus buffet

Two (2) passed apps

One (1) stationary app

One (1) salad or soup

One (1) entree

One (1) side

## *Live Oaks \$85++*

House bar plus buffet

Three (3) passed apps

One (1) stationary app

One (1) salad or soup

One (1) entree

One (1) pasta

One (1) side

## *Vintage \$95++*

House bar plus buffet

Three (3) passed apps

Two (2) stationary app

One (1) salad or soup

One (1) entree

One (1) pasta

One (1) Carving Station

One (1) side



# BAR OPTIONS

## House Bar

*Bar includes mixers, ice, soft drinks and plastic cups.*

Tito's Vodka

Bombay Sapphire Gin

Bacardi Silver Rum

Jim Beam Bourbon Whiskey

Dewars Scotch

Herradura Silver Tequila Amaretto

Wine

Beer

## Vintage Elite Bar

*+\$7 per person; bar includes mixers, ice, soft drinks and plastic cups.*

Grey Goose Vodka

Hendrick's Gin

Bombay Sapphire Gin

Bacardi Silver Rum

Captain Morgan Spiced Rum

Crown Royal Whiskey

Jim Beam Bourbon

Glenlivet Scotch

Dewars Scotch

Don Julio Silver Tequila

Herradura Silver Tequila

Amaretto

Wine

Beer





# MENU

## Passed Appetizers

Smoked pulled pork with sweet chili barbecue sauce on a mini corn bread muffin

Grilled andouille brochette with creole honey mustard, sweet onions & peppers

Petite crispy chicken & waffle with spiced cane syrup

Silver dollar mushrooms stuffed with fresh cheese, apple smoked bacon & confit shallots with balsamic gastrique

Grilled cheese bites with tomato basil soup shooter

Garlic & herb beef brochette with balsamic glaze, sweet onions & peppers

Steak quesadilla with caramelized onions, cheddar jack cheese, charred scallion ranch dip

Meatballs with ginger-soy-sesame glaze and scallions

Blue crab, gulf shrimp & crawfish cakes with caper tartar

Crawfish mac & cheese balls with smokey blue cheese dip

Shrimp remoulade pinwheels-shrimp mousse, crispy greens



# MENU

## Stationary Appetizers

Spinach & Artichoke dip with crispy flatbreads & tortilla chips

Lemon-garlic hummus with black olives, tomatoes, cucumbers, feta cheese, red onion & crispy flatbreads

Baked brie en croute with honey pecans, fresh fruit & tea crackers

Grilled shrimp cheesecake with charred tomatoes, spicy remoulade & tea crackers

Imported & domestic cheese display with fresh fruit, marinated vegetables, spiced & candied pecans & tea crackers

Grand Display of Louisiana Charcuterie-grilled andouille, smoked boudin & tasso ham with assorted pickled vegetables, creole mustard (\$3 per person supplement)

## Soup

Roasted garlic tomato basil

Sweet corn and blackened shrimp

Seafood gumbo with rice

Chicken and andouille gumbo with rice



# MENU

## Salad

Vintage Court Salad-baby romaine, spinach, strawberries, spiced pecans, aged gouda, shaved red onions & sugarcane vinaigrette

Chopped Greek Salad-marinated chickpeas, black olives, tomatoes, cucumbers, feta cheese, red onion, sweet peppers & shallot-herb vinaigrette

Green Apple Salad-feta cheese, toasted almonds, sweet onions, sliced Granny Smiths, lemon-honey vinaigrette

## Pasta

Grilled chicken & eggplant with crispy pancetta, roasted mushrooms & white wine-parmesan cream

Blackened shrimp with blistered tomatoes, baby spinach, crispy bread crumbs & smoked tasso Alfredo

Cast-iron seared steak tips with caramelized onions, grilled mushrooms & roasted garlic-peppercorn sauce

Pastalaya-Gulf shrimp & smoked chicken smothered in Creole trinity, fresh herbs & andouille veloute

Crawfish Parmesan-spicy marinara, Louisiana crawfish tails, crushed tomatoes, sweet basil, broiled mozzarella (\$2 per person supplement)



# MENU

## Entrées

Loaded Jambalaya-smoked chicken, andouille & cochon de lait

Chargrilled chicken breast with roasted garlic cloves & lemon-herb butte

Herb-crusted pork loin with Sauce Marchands de Vin

Fire roasted Gulf shrimp & garlic-cheddar grits with New Orleans barbecue butter

Slow-roasted round of Black Angus Beef with rich Burgundy jus & braised sweet onions

## Sides

Potatoes au gratin

Herb-roasted red bliss potatoes

Buttermilk whipped potatoes

Grilled and roasted seasonal vegetables

Garlic, cheddar grits

Haricots vert with herb butter and sweet peppers

## Desserts

Whiskey Punch Bread  
Pudding

Gourmet Cookie Tray

Chunky Fudge Brownies





*Chef-Attended*

# CARVING STATIONS

ALL CARVING STATIONS COME WITH WARM ROLLS AND ASSORTED SAUCES. MINIMUM 50 GUESTS REQUIRED; \$150 CHEF ATTENDANT FEE; INCLUDED WITH VINTAGE PACKAGE; \$7 PER PERSON ADD ON TO OTHER PACKAGES.

Cajun-roasted Turkey Breast with turkey veloute

Herb-Crusted Pork Loin


Slow-roasted top round of Black Angus  
Beef au Jus

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Garlic Studded Steamship Round  
*for parties of 300 or more*

Prime Ribeye Roast Au Jus  
*\$5/person supplement*

Grilled Tenderloin of Black Angus Beef  
*\$10/person supplement*



# FRIDAY/ SUNDAY

*\$55 per person*

*+ sales tax and 18% service charge*

Well bar

Two (2) stationary apps

One (1) salad

One (1) pasta or entrée

Two (2) sides

One (1) dessert

*\*weddings remove the dessert and add  
one hand passed hors d'oeuvre*

20% Of total event cost required at the time of contract to reserve the date  
(Non-refundable)

*A second payment (50% of approximate balance due) is due mid-way  
between date of booking and date of event*

*One security person is included for up to 200 guests. Additional security  
personnel will be required when guest count exceeds 200 guests*

*Dates may be temporarily held with no deposit for one week only Pricing  
reflects standard menu for three-hour event*

*Menu & pricing are subject to change*

