



VINTAGE GROUP
CATERING



ABOUT US

EVERY EVENT IS UNIQUE, AND YOUR CATERING SHOULD BE NO EXCEPTION.

VINTAGE GROUP CATERING SPECIALIZES IN CREATING FULLY CUSTOMIZED MENUS THAT REFLECT THE PURPOSE, SCALE, AND PERSONALITY OF YOUR GATHERING. WHETHER IT'S CATERING FOR YOUR WEDDING, CORPORATE EVENT, TEAM FUNCTION, OR PRIVATE PARTY, OUR APPROACH IS DESIGNED AROUND YOUR NEEDS.

OUR CHEFS DRAW FROM THE FLAVOURS AND CREATIVITY OF OUR RESTAURANT FAMILY, ALLOWING YOU TO BUILD A MENU THAT TRULY SUITS YOUR VISION. FROM REFINED MULTI-COURSE DINNERS TO ELEVATED COMFORT DISHES, WE PROVIDE RESTAURANT CATERING THAT FEELS INTENTIONAL AND TAILORED. BUILD YOUR DREAM CATERING MENU INSPIRED BY SOME OF VINTAGE GROUPS TRUSTED ESTABLISHMENTS SUCH AS: LUCA RESTAURANT, VINTAGE CHOPHOUSE, RENDESMOUD, ALVIN'S JAZZ CLUB, CHAIRMAN'S STEAKHOUSE, GATSBY'S, JINBAR OR PAZZI PIZZERIA.

WITH BOTH ONSITE CATERING AND OFFSITE CATERING AVAILABLE, WE PROVIDE A SEAMLESS EXPERIENCE FOR OCCASIONS OF ANY SIZE. WE ARE COMMITTED TO DELIVERING QUALITY, PROFESSIONALISM, AND A LEVEL OF SERVICE THAT DISTINGUISHES US AMONG CALGARY CATERING COMPANIES.

ALLOW US TO BUILD A CATERING PACKAGE THAT REFLECTS YOUR EVENT – EXCEPTIONAL, INTENTIONAL, AND ENTIRELY YOU.

BREAKFAST BUFFET

CONTINENTAL

- **assorted mini muffins, crispy rice squares, breakfast loaves**
- **fresh cut fruit and berry salad**
- **individual fruit yogurts**
- **granola**
- **freshly brewed coffee and assorted teas**

HEALTHY START

- **fresh cut fruit and berry salad**
- **smashed avocado toast** *baguette, preserved tomato, medium egg, everything bagel seasoning, herbs*
- **build your own oatmeal bowl**
 - *chia seeds, toasted almonds, toasted coconut*
 - *chocolate chips, dried fruit, fresh berries, whipped cream*
- **maple chicken sausages**
- **crispy hash brown potatoes**
- **freshly brewed coffee and assorted teas**

WORKING BREAKFAST

- **breakfast parfait** *greek yogurt, maple granola, berry compote*
- **fresh cut fruit and berry salad**
- **breakfast burritos**
 - **double smoked bacon** *scrambled eggs, cheddar, chipotle mayo*
 - **avocado** *scrambled eggs, cheddar, chipotle mayo*
- **crispy hash brown potatoes**
- **freshly brewed coffee and assorted teas**

CLASSIC CANADIAN BREAKFAST

- **assorted mini muffins, crispy rice squares, breakfast loaves**
- **fresh cut fruit and berry salad**
- **individual greek yogurts**
- **crispy hash brown potatoes**
- **scrambled eggs** *aged cheddar, fresh herbs*
- **choice of two options** *pork sausage, chicken sausage, maple smoked bacon, canadian bacon*
- **freshly brewed coffee and assorted teas**

EUROPEAN BREAKFAST

- **fresh cut fruit and berry salad**
- **individual fruit yogurts**
- **fresh toast** *chocolate chips, fresh banana*
- **omelettes**
 - *ham, peppers, green onions, applewood cheddar*
 - *roast mushrooms, tomato, applewood cheddar*
- **crispy hash brown potatoes**
- **choice of two options** *pork sausage, chicken sausage, maple smoked bacon, canadian bacon*
- **freshly brewed coffee and assorted teas**

THE DECADENT BREAKFAST

- **assorted mini muffins, crispy rice squares, breakfast loaves**
- **individual greek yogurts**
- **fresh cut fruit and berry salad**
- **crispy hash brown potatoes**
- **choice of two options**
 - **traditional eggs benedict** *canadian bacon, hollandaise sauce*
 - **tomato and avocado benedict** *hollandaise sauce*
 - **belgian waffles** *organic maple syrup*
 - **brioche french toast** *fresh berries, vanilla whipped cream, maple syrup*
- **choice of two options** *pork sausage, chicken sausage, maple smoked bacon, canadian bacon*
- **freshly brewed coffee and assorted teas**

BREAKFAST ADD-ONS

- **freshly baked croissants**
- **danishes, cinnamon buns, turn overs**
- **house made energy bites** *chocolate or berry*
- **whole fruit** *apples, oranges, banana*
- **sliced fruit platter** *pineapple, honey dew, cantaloupe, assorted berries*
- **yogurt parfait** *vanilla yogurt, granola, fruit compote*



MEETING BREAKS

POWER BOOSTER

- **assorted smoothies**
- **assorted protein bars**
- **crispy rice squares**

GARDEN PLATTER

- **snap peas, cucumber, cherry tomatoes, peppers, carrot and celery sticks, ranch dip**
- **spinach dip, pita chips**
- **assorted cheese packs**

GOT THE MUNCHIES

- **kettle cooked potato chips**
- **individual assorted nut mixes**
- **assorted chocolate bars**

FEEL LIKE A KID AGAIN

- **assorted candy cups**
- **assorted pudding cups**
- **assorted cookies**

FAIRGROUNDS

- **chocolate and caramel filled donuts**
- **white cheddar popcorn bowls**
- **mini corn dogs** *ballpark mustard*

BREADS & SPREADS

- **roasted red pepper bruschetta**
- **tzatziki**
- **mixed olives**
- **whipped ricotta with honey drizzle, chili flakes**
- **warm baguette, pita chips**

MEETING ADD-ONS

- **charcuterie boats** *pepperoni, mennonite sausage, chimney sticks, pickles*
- **cheese boats** *aged cheddar, gouda, orange cheddar, berries, crackers*



LUNCH BUFFET

SETON STREET DELI

- **tomato and fresh basil soup**
- **romaine hearts** *creamy garlic dressing, croutons, cherry tomatoes, kalamata olives*
- **selection of sandwiches to include**
 - **vegetarian** *vine ripened tomato, avocado, fresh mozzarella, romaine, pesto mayonnaise, kaiser bun*
 - **chicken club hoagies** *roasted chicken breast, lettuce, tomato, pickled red onions, guacamole, baguette.*
 - **roast beef** *lettuce, pickle, cheddar, horseradish mayonnaise, mustard, kaiser*
 - **pizza sub** *pepperoni, ham, mortadella, mozzarella, marinara sauce, basil, baguette*
- **selection of mini cupcakes and chef's assorted squares**

WRAP IT UP

- **broccoli cheddar soup**
- **artisan greens salad** *cucumber, tomato, radish, pickled red onions, maple sherry vinaigrette*
- **selection of wraps to include**
 - **beef donair** *lettuce, tomatoes, onions, mozzarella cheese, sweet and garlic donair sauce*
 - **chicken caesar crunch wrap** *romaine, Caesar dressing, parmesan cheese, crispy chicken*
 - **blt** *bacon, shredded lettuce, avocado, tomato, dill mayonnaise*
 - **greek vegetable wrap** *feta, olives, cucumber, tomato, romaine*
- **beignets** *caramel, chocolate hazelnut*

THE URBAN COWBOY

- **creamy coleslaw** *dill mayo*
- **romaine hearts** *creamy garlic dressing, croutons, cherry tomatoes, kalamata olives*
- **build your own burger**
 - **grilled beef patty** *sesame kaiser bun*
 - **vegan patty** *kaiser bun (ordered per person)*
- **condiments to include** *butter leaf lettuce, dill pickles, tomato, cheddar cheese, red onions, mayonnaise, ketchup, ballpark mustard*
- **crispy french fries**
- **selection of chef's assorted squares and cookies**

THE UKRAINIAN

- **dill coleslaw** *cabbage, carrot, red onion, creamy dill aioli*
- **smoked chicken** *drumsticks, dill spice, gravy*
- **potato & cheddar perogies** *fried onions*
- **garlic sausage**
- **beef cabbage rolls**
- **dill pickles, sour cream**
- **selection of chef's assorted european cakes**

THE MEDITERRANEAN

- **greek salad** *romaine hearts, cucumber, peppers, tomato, pickled red onion, kalamata olives, feta, mediterranean vinaigrette*
- **spanakopita** *tzatziki sauce*
- **vegetarian falafel**
- **roasted chicken thighs** *marinated with grilled lemons and fresh oregano*
- **roasted baby potatoes**
- **hummus and pita chips**
- **assorted baklava** *phyllo, honey, nuts*

LITTLE ITALY

- **garlic bread**
- **caprese pasta salad** *orzo, tomatoes, cucumber, fresh mozzarella, sweet basil, balsamic vinaigrette*
- **spinach and goat cheese cannelloni**
- **beef meatballs** *tomato sauce, parmesan cheese, italian parsley*
- **3 cheese ravioli** *pesto cream sauce, grana padano, fresh herbs*
- **roasted vegetables** *zucchini, peppers, mushrooms, sweet potatoes*
- **tuscan tiramisu**

BRITISH PUB

- **wedge salad** *iceberg lettuce, tomatoes, bacon, applewood smoked cheddar, green onions, hard boiled egg, truffle ranch dressing*
- **individual meat pies** *beef pies, chicken pot pie*
- **beer battered cod**
- **french fries**
- **tartar sauce, malt vinegar, ketchup**
- **steamed carrots, snap peas, cauliflower** *olive oil, tarragon*
- **selection of chef's assorted european cakes**

NEW DELHI

- **chickpea Salad** *cabbage, kale, carrot, red onion, toasted coconut, mango curry dressing*
- **garlic naan bread**
- **butter chicken** *roast chicken breast, spiced tomato & butter sauce*
- **saffron basmati rice**
- **vegetarian samosa** *mint chutney*
- **steamed carrots, snap peas, cauliflower** *fresh tarragon*
- **selection of chef's assorted european cakes**

RECEPTION CANAPÉS

GARDEN

CAPRESE SALAD CUPS GF, NF

local tomatoes, peppers, cucumber, fior de latte, basil, balsamic crème

FIVE SPICED WILD MUSHROOMS NF

hoisin sauce, cucumber, scallions, mini pancakes

WILD MUSHROOM ARANCINI NF

saffron aioli

VEGETARIAN SAMOSAS DF, NF

mango mint chutney

AVOCADO TOAST NF

preserved tomatoes, goat feta, micro greens, sour dough crostini



SEA

SEARED SCALLOPS GF, NF

truffle hollandaise, double smoked bacon, micro greens

WILD SALMON SLIDERS DF, NF

teriyaki glaze, grilled pineapple slaw, togorashi mayonnaise, sesame bun

PEI LOBSTER ROLLS DF, NF

brioche, lemon & tarragon aioli, fresh chives

PRAWN CEVICHE DF, GF, NF

avocado, tomato, pickled red onion, citrus tequila vinaigrette, cilantro

ALBACORE TUNA TOSTADA DF, GF, NF

corn tortilla, salsa verde, pico de gallo, cilantro

CRISPY PRAWNS DF, GF, NF

pickled ginger dip

SWEETS

KEYLIME PIE NF

toasted coconut, vanilla waffle shell

CHOCOLATE HAZELNUT TART

chocolate mousse, chocolate waffle shell

MINI CHOCOLATE CUPCAKES NF

café latte icing

ASSORTED CHEESECAKE TRUFFLES

chocolate, traditional, raspberry

PASTURE

GOCHUJANG CHICKEN SKEWERS DF

peanuts, crispy shallots, cilantro, scallion

MINI CHEESE BURGERS NF

cheddar, chimichurri sauce, lettuce, tomato, pickle

ALBERTA BEEF TENDERLOIN TARTARE NF

asian dressing, sesame cone

GRILLED CHICKEN BREAST NF

chimichurri mayonnaise, brie, grape, artisan crostini

PULLED PORK QUESADILLAS NF

salsa verde, pico de gallo

CONFIT DUCK BAO BUNS DF, NF

hoisin sauce, cucumber, carrot, cilantro

MAC & CHEESE BRISKET BOMBS NF

spicy tomato jam

BRAISED BEEF SHORT RIB

STUFFED YORKIES

horseradish aioli, gravy

POPCORN CHICKEN CUPS NF

mashed potato, gravy, dill pickles

DF=DAIRY FREE
GF=GLUTEN FREE
NF=NUT FREE

DINNER BUFFET

GIVE IT SOUL

- **cornbread** *maple butter*
- **chopped salad** *romaine hearts, peppers, tomatoes, cucumber, carrots, hard-boiled eggs, cheddar cheese, pumpkin seeds, ranch dressing*
- **coleslaw** *red onions, carrots, dill mayonnaise*
- **applewood cheddar mac & cheese** *preserved tomatoes, fresh herbs*
- **olive oil roasted potatoes**
- **fresh seasonal vegetables** *fresh tarragon*
- **smoked chicken drumsticks** *dill spice, gravy, pickles (1 piece person)*
- **cherrywood smoked alberta beef brisket** *(4oz per person) whiskey peppercorn sauce, horseradish, grainy mustard, pickles*
- **european cakes and beignets** *caramel, chocolate hazelnut*
- **freshly brewed coffee and assorted teas**

SURF AND TURF

- **fresh baked buns** *butter*
- **panzanella salad** *romaine, cucumber, tomato, peppers, radish, pickled red onion, sourdough croutons, basil, vinaigrette*
- **romaine hearts** *creamy garlic dressing, cherry tomatoes, kalamata olives*
- **roasted garlic mashed potatoes**
- **fresh seasonal vegetables** *fresh tarragon*
- **24 hour braised beef short ribs** *(5oz per person) red wine gravy, fresh herbs, horseradish, grainy mustard, pickles*
- **chili garlic prawns** *(3 per person)*
- **european cakes and beignets** *caramel, chocolate hazelnut*
- **freshly brewed coffee and assorted tea**

ELEGANT EVENING BUFFET

- **fresh baked buns** *butter*
- **artisan greens salad** *cucumber, tomato, radish, pickled red onions, maple sherry vinaigrette*
- **romaine hearts** *creamy garlic dressing, croutons, cherry tomatoes, kalamata olives*
- **charcuterie board** *mennonite sausage, pepperoni, cheddar cheese, gouda cheese, pickles, house made mustard, olives*
- **pan seared chicken breast** *wild mushroom sauce*
- **roasted wild salmon** *3oz per person, sweet corn sauce, dill*
- **3 cheese ravioli** *pesto cream sauce, parmesan cheese, fresh herbs*
- **olive oil roasted potatoes**
- **fresh seasonal vegetables** *fresh tarragon*
- **choose one of the following options** *(4oz per person)*
 - **grainy mustard and herb crusted striploin** *horseradish, grainy mustard, pickles, red wine jus*
 - **brined roast turkey breast** *cranberry sauce, giblet gravy*
 - **honey roasted ham** *grilled pineapple salsa*
- **chef's selection of housemade tarts** *2 per person*
- **mini chocolate cupcakes**



BUFFET ENHANCEMENTS

Add on to a Dinner Buffet

- **mashed potato bar**
 - *protein: double smoked bacon, ground chicken sausage, beef chili*
 - *vegetables: green onions, roast mushrooms, banana peppers, edamame beans, crispy shallots*
 - *dairy: cheddar, monterey jack, sour cream, butter*
 - *sauce: gravy*
- **chili garlic prawns** (3-4 pieces per person)
- **charcuterie platter** *locally made sausages, mustard, pickles, olives, crackers*
- **cheese platter** *new & old world cheese, fruit preserve, dried & fresh fruits, crackers*

CHEF ATTENDED STATION

- **taco station** (1-2 tacos per person)
 - *pulled pork, oaxaco cheese, salsa verde, lime pickled red onions, cilantro, flour tortilla NF*
 - *beer battered cod, cabbage, pico de gallo, cilantro, chipotle aioli NF*
- **oyster shucking station** (3-4 pieces per person)
east and west coast oysters, mignonette, banana pepper hot sauce, lemon & lime

CARVING STATION

- **cherrywood smoked alberta beef brisket** DF, GF, NF
whiskey peppercorn Sauce GF, NF
- **grainy mustard & herb crusted striploin station** (3-4oz per person) DF, GF, NF
brioche buns, horseradish, grainy mustard, pickles
- **chimichurri spiced leg of lamb station** (3-4oz per person)
crispy flat breads, roasted garlic aioli



SERVED PLATED DINNER

All plated dinners offered as a minimum 3 courses.

Pick from the options below for everyone in the group (same selection for everyone, excluding allergies and vegetarians).

Served with freshly brewed coffee and assorted tea.

SOUP SELECTION

- **tomato basil bisque** *chive & truffle cream*
- **wild mushroom bisque** *truffle whipped cream*
- **thai lobster bisque** *lemongrass, coconut milk, lime leaves, thai red curry paste*
- **roasted butternut squash** *harissa yogurt, toasted pumpkin seeds*

SALAD SELECTION

- **baby mixed greens** *carrots, cucumber, radish, pumpkin seeds, maple sherry vinaigrette*
- **romaine hearts** *kalamata olives, tomatoes, parmesan croutons, creamy garlic dressing*
- **spinach salad** *double smoked bacon, fresh strawberries, pickled red onion, medium egg, balsamic vinaigrette*
- **iceberg wedge salad** *iceberg lettuce, tomatoes, bacon, applewood smoked cheddar, green onions, hard boiled egg, truffle ranch dressing*

ENTRÉE SELECTION

- **surf and turf** *braised beef short rib and tiger prawns, roasted garlic mashed potatoes, seasonal local vegetables, red wine sauce*
- **beef tenderloin (6oz)** *mashed potatoes, seasonal local vegetables, red wine gravy*
- **pan seared chicken breast (6oz)** *roasted new potatoes, seasonal local vegetables, hunter sauce*
- **seared salmon** *jasmine rice, seasonal local vegetables, cucumber and dill salsa*
- **crispy tofu bowl** *mushroom, bok choy, red pepper, carrot, onion, tahini sauce, steamed rice, ninja radish slaw, chopped peanuts, cilantro, green onions (vegan)*

DESSERT SELECTION

- **decadent carrot cake** *toasted almonds, cream cheese icing, fresh berries*
- **crème brulee cheese cake** *strawberry rhubarb sauce, fresh berries, basil*
- **black forest cake** *chocolate sauce, fresh berries*
- **decadent chocolate cake** *chocolate sauce, fresh berries, mint (gluten free, vegan)*

LATE NIGHT SNACKS

house-made salsa fresca *corn tortilla chips*

fresh vegetable boats *truffle ranch*

poutine cups *fries, cheese curds, green onions*

mini corn dogs *ballpark, mustard*

crispy chicken wings *buttermilk ranch dip*

house-made beef sliders *cheddar, lettuce, tomato, pickles, sesame bun*

KIDS MEALS

KIDS MAINS

1 selection per event

1. CHICKEN FINGERS *honey garlic sauce*

2. GRILLED CHEESE SANDWICH

3. CHEESEBURGER *mustard, ketchup, relish, sesame kaiser*

served with: fries or greens | substitute: caesar salad +3



BEVERAGES

HOST BAR OR CASH BAR

BUD LIGHT 341ml

CORONA 330ml

HAPPY DAD GRAPE SELTZER 330ml

STRONGBOW CIDER 330ml

HOUSE HIGBALL 1oz

PREMIUM HIGBALL 1oz

WINE BY THE GLASS (red, white, prosecco) 6oz

PREMIUM LIQUOR (prices available upon request)

CORONA SUNBREW 330ml (non alc)



WINE

SELECTION OF WINES AVAILABLE UPON REQUEST

SIGNATURE COCKTAILS

AVAILABLE UPON REQUEST

NON-ALCOHOLIC

COFFEE

TEA

POP, JUICE & BOTTLED WATER *charged on consumption*

SAN PELLEGRINO

SPARKLING WATER 750ml *charged on consumption*

ACQUA PANNA FLAT WATER 750ml *charged on consumption*

PERRIER 500ml *charged on consumption*

SIGNATURE MOCKTAILS *(available on request)*

DRINK DISPENSER STATIONS *2 gallons*

TROPICAL PUNCH

ICED TEA

LEMONADE

FLAVOURED WATER *cucumber & mint, assorted berries, citrus*





CONTACT

TO INQUIRE ABOUT VINTAGE GROUP CATERING
FOR YOUR NEXT EVENT, PLEASE CONTACT:

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*Contact us for your custom menu and pricing. Gluten free
and other dietary needs are available upon request.*