



VINTAGE GROUP
CATERING



ABOUT US

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

AT VINTAGE GROUP CATERING, WE SPECIALIZE IN DELIVERING RESTAURANT-QUALITY FOOD EXPERIENCES OFFSITE—WITHOUT COMPROMISING PRESENTATION, FLAVOR, OR SERVICE.

FROM EXECUTIVE MEETINGS TO LARGE-SCALE CELEBRATIONS, OUR MENUS ARE DESIGNED FOR SEAMLESS EXECUTION, BOLD FLAVORS, AND MEMORABLE GUEST EXPERIENCES.

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

SERVING CALGARY, ALBERTA AND SURROUNDING AREAS.

BREAKFAST

Minimum 15 People Per Meal Package

PER PERSON

CONTINENTAL

21

- **Freshly Baked Croissants and Danishes**
- **Fresh Cut Fruit and Berry Salad**
- **Individual Greek Yogurts**
- **House-Made Granola**

EXECUTIVE BREAKFAST

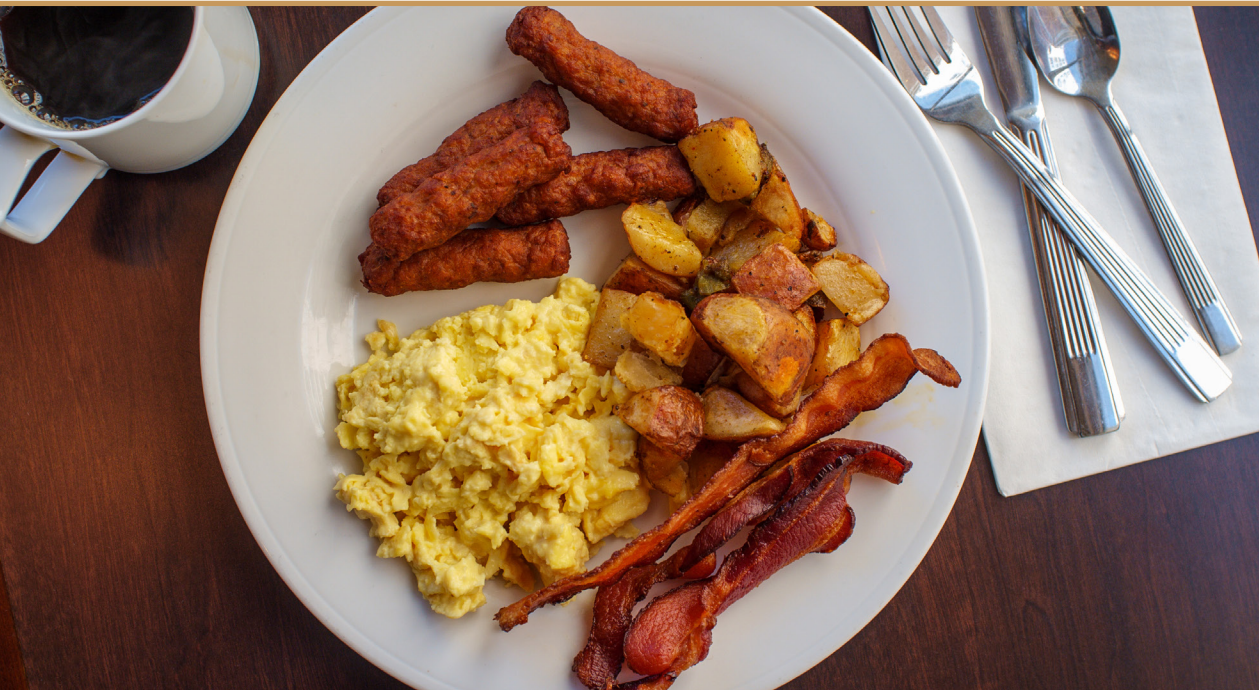
26

- **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 (Available by request)
- **Crispy Hash Brown Potatoes**

CLASSIC CANADIAN BREAKFAST

30

- **Freshly Baked Croissants and Danishes**
- **Fresh Cut Fruit and Berry Salad**
- **Individual Greek Yogurts**
- **Scrambled Eggs** With Fresh Parsley
- **Crispy Hash Brown Potatoes**
- **Choice of Two Options:**
 - Pork Sausage, Chicken Sausage, or Maple Smoked Bacon



LUNCH

Minimum 15 People Per Meal Package

PER PERSON

ARTISAN DELI EXPERIENCE

30

- **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**

SIGNATURE WRAP SELECTION

32

- **Artisan Greens Salad** Cucumber, Tomato, Radish, Pickled Red Onions, Maple Sherry Vinaigrette
- **Selection of Wraps to Include:**
 - **Beef Brisket** Monterey Jack Cheese, Sauerkraut Slaw, Dill Pickle Mayo
 - **Chicken Caesar Crunch Wrap** Romaine, Caesar Dressing, Parmesan Cheese, Crispy Chicken
 - **BLT** Bacon, Shredded Lettuce, Avocado, Tomato, Dill Mayonnaise
 - **Locally Made Vegetable Patty** Red Pepper Hummus, Shredded Lettuce, Tomato, Pickles
- **Beignets** Caramel, Chocolate Hazelnut

ALBERTA SMOKEHOUSE GRILL

34

- **Creamy Coleslaw** With 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 (Available by request.)
- **Condiments to Include:** Iceberg Lettuce, Dill Pickles, Tomato, Cheddar Cheese, Red Onions, Mayonnaise, Ketchup, Ballpark Mustard
- **Crispy French Fries**
- **Selection of Chef's Assorted Cookies**

THE MEDITERRANEAN

36

- **Greek Salad** Romaine Hearts, Cucumber, Peppers, Tomato, Pickled Red Onion, Kalamata Olives, Feta, Mediterranean Vinaigrette
- **Spanakopita** With Tzatziki Sauce
- **Roasted Chicken Thighs** Marinated with Fresh Lemon, Oranges, Rosemary, Oregano
- **Greek Rice Pilaf** Olive Oil, Vegetable Stock, Lemon, Garlic, Greek Spice
- **Roast Vegetables** Zucchini, Peppers, Eggplant, and Onions
- **Portuguese Egg Tarts**

TUSCAN FARM TABLE

36

- **Garlic Bread Knots**
- **Panzanella Salad** Romaine, Cucumber, Tomato, Peppers, Radish, Pickled Red Onions, Croutons, Fresh Basil, Balsamic Vinaigrette
- **Tuscan Roasted Chicken Breast** Creamy Spinach, Garlic, Sun-Dried Tomatoes
- **Baked Penne** Tomato Pesto Sauce, Mozzarella, Fresh Herbs
- **Roasted Veggies** Zucchini, Mushrooms, Peppers, and Carrots
- **Tiramisu**



CANAPÉS

Minimum 4 Dozen Per Item

HARVEST COLLECTION

48/Dozen

Baked Brie NF

Pickled Grape, Caramelized Onion Crostini, Rosemary Honey

Caprese Skewer GF, NF

Tomato, Bocconcini, Basil, Balsamic Crema

Strawberry Ricotta Bites NF

Fresh Strawberry, Whipped Ricotta, Balsamic Pearls, Rice Cracker, Fresh Basil

OCEAN RESERVE

58/Dozen

P.E.I Lobster Tart DF, NF

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

BUTCHER'S SELECTION

54/Dozen

Prosciutto Crostini NF

Prosciutto, Peach Compote, Gouda Cheese, Arugula, Caramelized Onion Crostini

Antipasto Skewer GF, NF

Salami, Cheddar, Olive, Preserved Tomato

Smoked Striploin Steak NF

Preserved Tomato, Horseradish Aioli, Caramelized Onion Crostini

Vietnamese Chicken Satay Skewer GF, DF

Lime, Peanuts, Crispy Shallots, Scallions, Cilantro

Pulled Beef Short Rib Quesadilla NF

Salsa Roja, Monterey Jack Cheese, Crema, Cilantro

DESSERT 48/Dozen

Espresso Tiramisu Truffles House-Made

Graham Cracker Tarts Lemon Curd, Fresh Strawberries, and Blueberries

Chocolate Cherry Cups Brownie Pieces, Chocolate Mousse, Cherry Compote, Whipped Cream

Chocolate Hazelnut Tart Chocolate Mousse, Waffle Shell

DF=Dairy Free
GF=Gluten Free
NF=Nut Free



DINNER

Minimum 15 People Per Meal Package

PER PERSON

SOUTHERN SMOKEHOUSE EXPERIENCE

58

- **Cornbread** Maple Butter
- **Chopped Salad** Romaine Hearts, Peppers, Tomatoes, Cucumber, Carrots, Hard-Boiled Eggs, Cheddar Cheese, Pumpkin Seeds, Ranch Dressing
- **Kale & Broccoli Slaw** Dried Cranberries, Creamy Dressing
- **Applewood Cheddar Mac & Cheese** Cheese Curds, Preserved Tomatoes, Fresh Herbs
- **Achiote Roasted Potatoes** Garlic, Fresh Herbs
- **Roasted Seasonal Veggies** Olive Oil, Fresh Herbs
- **Hickory Smoked Chicken Thighs** (1 piece per person) Hot Honey Drizzle
- **Cherrywood Smoked Alberta Beef Brisket** (4oz per person) Horseradish, Grainy Mustard, Pickles, Whiskey Peppercorn Sauce
- **Pecan Pie Squares and Banana Pudding**

SURF AND TURF

68

- **Fresh Baked Buns** Butter
- **Roasted Beet, Orange & Fennel Salad** Goat Cheese, Toasted Pistachio, Mint, Dill, Parsley, Citrus Vinaigrette
- **Romaine Hearts** Creamy Garlic Dressing, Cherry Tomatoes, Kalamata Olives
- **Baked Potato** Cheddar Cheese, Green Onions, Bacon, Sour Cream
- **Roasted Seasonal Veggies** Olive Oil, Fresh Herbs
- **Braised Beef Short Ribs** (5oz per person) Red Wine Gravy, Fresh Herbs, Horseradish, Grainy Mustard, Pickles
- **Roasted Prawns** (3 per person) Chili Crunch, Garlic, Fresh Herbs
- **White Chocolate Cherry Cheesecake and Portuguese Egg Tarts**

THE ESTATE

82

- **Artisan Buns** Butter
- **Artisan Greens Salad** Cucumber, Tomato, Radish, Pickled Red Onions, Poppyseed Vinaigrette
- **Romaine Hearts** Creamy Garlic Dressing, Croutons, Cherry Tomatoes, Kalamata Olives
- **Pan Seared Chicken Breast** Lemon Dijon Cream Sauce
- **Roasted Wild Salmon** (3oz per person) Sweet Corn Sauce, Dill
- **Gluten Free Gnocchi** Roasted Garlic Cream Sauce, Fresh Sage
- **Mashed Potatoes** Butter, Cream, Thyme, Rosemary
- **Roasted Seasonal Veggies** Olive Oil, Fresh Herbs
- **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
- **Fresh Cut Fruit and Berry Salad, and Tiramisu**



THREE TIERED CATERING OPTIONS

1. EFFICIENT. FRESH. RELIABLE.

- Drop-off catering.
- Individually packaged or buffet-style.
 - Disposable eco-friendly setup.
 - No on-site staff.

PERFECT FOR:

Office Breakfast, Lunches, Team Meetings, Training Sessions

2. ELEVATED. FLEXIBLE. CROWD-PLEASING.

- Hybrid service (drop-off + light staffing).
- Themed buffets & upgraded menus.
 - Enhanced presentation.
 - Setup assistance included.

PERFECT FOR:

Corporate Events, Client Hosting, Social Gatherings.

3. PREMIUM. REFINED. FULL-SERVICE EXPERIENCE.

- Full-service catering with chef + staff.
- Multi-course or curated buffet menus.
- High-end presentation & equipment.
 - On-site finishing & execution.

PERFECT FOR:

Weddings, Galas, VIP Events, Large-Scale Experiences.



CONTACT

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

EVENTS@VINTAGEGROUP.CA
587.349.8637

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