Offsite Wedding Catering

VINTAGE GROUP
CATERING

CELEBRATE YOUR WEDDING ANYWHERE

BRING THE SIGNATURE VINTAGE GROUP CATERING EXPERIENCE TO YOUR WEDDING VENUE WITH ELEVATED CUISINE, HANDCRAFTED CANAPÉS, LATE NIGHT FAVOURITES, AND CURATED BUFFET OR PLATED DINNER EXPERIENCES.

WHETHER YOU ARE PLANNING AN INTIMATE GATHERING OR A GRAND CELEBRATION, OUR TEAM WILL HELP CREATE A SEAMLESS OFFSITE CATERING EXPERIENCE TAILORED TO YOUR SPECIAL DAY.

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.

WEDDING RECEPTION 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

Wild Mushroom Arancini NF
Saffron Aioli

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

OCEAN RESERVE
58/Dozen

Seared Scallops GF, NF
Truffle Hollandaise, Double Smoked Bacon, Micro Greens

Spicy Salmon Poke DF, NF
Green Onion, Sesame Seeds, Crispy Wonton

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

Crispy Tempura Prawns DF, GF, NF
Togarashi Mayonnaise

BUTCHER'S SELECTION
54/Dozen

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

Antipasto Skewer NF
Salami, Cheddar, Olive, Preserved Tomato

Mini Cheeseburgers NF
Cheddar, Chimichurri Sauce, Shredded Lettuce, Tomato, Pickle

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

BUFFET DINNER

Minimum 20 Guests

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**

SERVED PLATED DINNER

Minimum 25 Guests. All plated dinners offered as a minimum of 3 courses.

PER PERSON

SOUP SELECTION

- **Tomato Basil Bisque** Chive & Truffle Cream 10
- **Wild Mushroom Bisque** Truffle Whipped Cream 10
- **Thai Lobster Bisque** Lemongrass, Coconut Milk, Lime Leaves, Thai Red Curry Paste 14
- **Roasted Butternut Squash** Harissa Yogurt, Toasted Pumpkin Seeds 10

SALAD SELECTION

- **Mixed Greens** Tomatoes, Cucumber, Carrots, Radish, Pumpkin Seeds, Poppyseed Vinaigrette 10
- **Classic Caesar** Romaine Hearts, House Made Bacon, Grana Padano, Thyme Crouton, Medium Egg 12
- **Harvest** Honey Crisp Apples, Dates, Feta, Pumpkin Seeds, Red Onion, Avocado, Carrots, Romaine, Mixed Greens, Citrus Vinaigrette 12
- **Greek** Local Tomato, Cucumber, Peppers, Pickled Red Onion, Kalamata Olive, Goat Feta, Mediterranean Dressing 14

ENTRÉE SELECTION

- **Surf and Turf** Braised Beef Short Rib (5oz), Chili Garlic Prawns (2), Mashed Potatoes, Seasonal Vegetables, Red Wine Jus, Crispy Shallots, Microgreens 47
- **New York Striploin Steak** (8oz) Mashed Potatoes, Seasonal Vegetables, Brandy Peppercorn Sauce 48
- **Pan Seared Chicken Breast** Gluten Free Gnocchi, Mushroom, Spinach, Tomato, Dijon Mustard & Tarragon Cream Sauce 35
- **Roasted Salmon** (6oz) Roasted Potatoes & Root Vegetables, Sprout Leaves, Corn Beurre Blanc, 35
- Fresh Herbs
- **Butternut Squash Ravioli** Spinach, Tomato, Mushrooms, Peas, Pomodoro Tomato Sauce, Grana Padano (Vegetarian) 27

DESSERT SELECTION

- **Bruleed New York Cheesecake** Torched Sugar, Raspberry Sauce, Chocolate Curls 14
- **Chocolate Fudge Brownie** Marshmallow Meringue, Chocolate Cookie Crumble, Chocolate Cremieux, Toffee Peanuts 14
- **Vanilla Panna Cotta** House Made Fruit Compote, Fresh Berries 14

WEDDING DESSERT CANAPÉS 48/Dozen

Espresso Tiramisu Truffles
House Made

Graham Cracker Tarts
Lemon Curd, Fresh Strawberries and Blueberries

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

Chocolate Hazelnut Tart
Chocolate Mousse, Chocolate Waffle Shell

PREMIUM. REFINED. FULL-SERVICE EXPERIENCE.

OUR WEDDING PACKAGES INCLUDE

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

CUSTOMIZE YOUR EVENT

- Please let us know if you or your guests have any dietary restrictions or special requests.
- Our culinary team is pleased to customize our menus to accommodate your event and create an exceptional dining experience for all guests.

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.