



Your Vision Your Style Your Location



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Wedding Menu Packages include the following Products and Services:

- *Menu Planning Services- Choose one of the Following Menus or Ask Your Event Specialist about Customizing a Menu specific to Your Occasion*
 - *Buffet Table with White or Black Linens*
- *White or Black Linens for Registration, Gift, and Cake Tables*
 - *Cake Cutting Service with Cake Knife and Server*
 - *Catering Event Management*
 - *Food Service Staff*
 - *Complete Set-up and Tear-Down of Services Included*
 - *Vendor Recommendations*
 - *Plastic Plates and Flatware*
 - *Plastic Cups*
 - *Cocktail or Paper Napkins*



Dining Upgrade:

- *China Plates*
- *Non-alcoholic Beverage Glassware*
 - *Sterling Silver Flatware*
- *Linen Napkins in Black or White*

Catering to You Brunch Menus

The Breakfast Buffet

Stuffed French Toast with Pastry Cream and Blueberries

Migas

OR

Scrambled Eggs with Salsa, Cheese and Jalapenos on the side

Vintage Villas Homemade Breakfast Potatoes

Bacon & Sausage

Seasonal Fresh Fruit

*Bagels, and Fresh Breads with Preserves, Butter,
and Cream Cheese*

Orange, Apple, and Tomato Juices

Hot Tea, Fresh Brewed Regular and Decaffeinated Coffee

The Sunrise Brunch

Salad (select one):

Fresh Fruit Salad with Walnuts, Cherries and Champagne Cream
*Garden Fresh Salad with a Medley of Greens, Tomatoes, Carrots and Cucumbers
with Spicy Ranch Dressing*

Entrees (select one):

Chicken and Jack Cheese Mini Roll-ups with Poblano Cream
Stuffed French Toast with Maple Syrup
Baked Ham Cups stuffed with Scrambled Eggs, Mushrooms with a kiss of Pico De Gallo
Ham, Swiss Cheese and Mushroom Quiche
Bacon and Potato Strata with Southwestern Salsa

Accompaniments:

Oven Roasted Red Skin Potatoes
Seasonal Medley of Sautéed Vegetables & Warm Rolls with Butter

Beverages:

Villas Sparkling Punch, Chilled Orange & Cranberry Juices,
Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee and Hot Tea Selection

The Lunch Brunch

Salads:

Fresh Fruit Salad with Walnuts, Cherries and Champagne Cream

Garden Fresh Salad with a Medley of Greens, Tomatoes, Carrots and Cucumbers with Spicy Ranch Dressing

Accompaniments:

Oven Roasted Red Skin Potatoes

Sautéed Seasonal Garden Vegetable Medley

Warm Rolls and Butter

Entrées:

Quiche Lorraine with Bacon and Gruyere Cheese

Stuffed French Toast with Maple Syrup

Champagne Chicken with Supreme Mushroom Sauce

Beverages

Tropical Fruit Punch, Chilled Juices,

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee & Water

The Lakeside Brunch

Displays and Accompaniments:

Seasonal Fresh Fruit and Berry Display with Hazelnut Chocolate Fondue

Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip

Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes

Sweet and Savory Breads, Pastries, Whipped Spreads, Preserves & Sunrise Potatoes

Entrées (select two):

Artichoke, Bacon and Brie Quiche

Apple Smoked Bacon and Yukon Gold Potato Quiche served with Southwestern Salsa

Smoked Pork Loin with Pineapple Chipotle Salsa

Sweet Coconut~Mexican Vanilla French Toast served with Cinnamon Rum~Pecan Syrup and Classic Maple Syrup

Pecan Crusted Chicken Breast with Champagne Supreme Sauce

Blackened Salmon with Tarragon Cream

Beverages:

Tropical Fruit Punch, Chilled Juices,

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee & Water

Mixer I

Display:

Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip

Stationed Hors d' Oeuvres:

Southwestern Barbecue Meatballs

Chicken Satay with Peanut & Coconut Sauce

Passed Hors d' Oeuvres:

Smoked Trout Canapé with Sour Cream & Capers on a Toasted Baguette Round

Pistachio Crusted Brie with Chipotle Cherry Jam on Pretzel Bread

Beverages: (select two)

Tropical Fruit Punch, Lemonade,

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee, and Iced Tea

Mixer II

Displays:

Elegant Seasonal Fruit and Berry Display served with Hazelnut Chocolate Fondue

Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes

Stationed Hors d' Oeuvres:

Chicken Quesadillas with Charred Poblanos And Monterrey Jack Cheese

Passed Hors d' Oeuvres:

Peppered Roast Beef with Roquefort Aioli And Spiced Walnuts

Mini Crab Cakes with Cajun Remoulade w Pea Peddle with Bourson Cheese Mousse

Beverages: (select two)

Tropical Fruit Punch, Lemonade,

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee, and Iced Tea

Mixer III

Displays:

Seasonal Fresh Fruit and Berry Display

Fresh Vegetable Crudités with

Roasted Garlic & Spinach Dip

Passed Hors d' Oeuvres:

Wild Mushroom and Spinach Quesadillas

Smoked Salmon on Pumpernickel Crostini

Action Station:

Cavatapi Pasta in Pomadora Sauce with House Made Meatballs & Italian Sausage

Angel Hair in Carbonara Sauce with Rosemary-Lemon Chicken, Prosciutto and Sweet Peas

Beverages: (select two)

Tropical Fruit Punch, Lemonade,

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee, and Iced Tea

Mixer IV

Displays:

Seasonal Fresh Fruit and Berry Display

served with Hazelnut Chocolate Fondue

Fresh Vegetable Crudités with Roasted Garlic & Spinach Dip

Imported & Domestic Cheeses with

Specialty Crackers & Sliced Baguettes

Passed Hors d' Oeuvres:

Peppered Roast Beef with Roquefort Aioli

And Spiced Walnuts

Chicken Satay with Peanut & Coconut Sauce

Action Station:

Whole Baked Salmon Pecan Pesto

en Croute with a Shrimp-Sherry Beurre Blanc

Beverages: (select two)

Tropical Fruit Punch, Lemonade,

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee, and Iced Tea

The Sunset

Select Two Displays

Elegant Seasonal Fresh Fruit & Berry Display Served with Poppy seed Yogurt Dip

Imported & Domestic Cheeses with Specialty Crackers

Fresh Vegetable Crudités with Thick Ranch Dip

Select Three Stationed Hors d' Oeuvres

Southwestern Barbecue Meatballs

Chicken Quesadillas with Charred Poblanos & Monterrey Jack Cheese

Chicken Satay with Peanut & Coconut Sauce

Turkey Pot stickers with Scallion Peanut Slaw & Ginger Soy

Beef Satay with Pineapple & Peanut Sauce

Wild Mushroom & Spinach Quesadillas

Smoked Chicken & Mango Brochettes



Select One Carving Station (served with appropriate condiments)

Slow Roasted Turkey with Turkey Jus Lie'

Bourbon Glazed Ham with Pineapple-Teriyaki Sauce

*Mustard Thyme Crusted Inside Round of Beef with Au Jus & Horseradish Cream**

Beverages:

Iced Tea and Tropical Punch or Lemonade

**Upgrade to Prime Rib or Beef Tenderloin Carving Station for an additional charge*

Catering to You Dinners

Pecan Crusted Chicken ... Our Signature Dish

The Villas Signature Salad ~ a Panache of Greens tossed with Candied Pecans, Red Bell Pepper, Feta and Red Onions Served with Whole Grain Mustard Vinaigrette
Pecan Crusted Chicken with Roasted Corn Cilantro Sauce Accompanied with Cornbread Pudding and a Seasonal Vegetable Medley
Iced Tea and Tropical Fruit Punch or Lemonade

Citrus Rosemary Chicken

Chef's Selection of Salad
Hickory Grilled Marinated Chicken Breast Finished in a Light Lemon Beurre Blanc
Angel Hair Pasta Dijonnaise
Asparagus Provencal
Warm Rolls & Butter
Iced Tea and Tropical Punch or Lemonade

Ginger Cilantro Crusted Salmon

The Villas Signature Salad ~ a Panache of Greens tossed with Candied Pecans, Red Bell Pepper, Feta and Red Onions served with Whole Grain Mustard Vinaigrette
Ginger Crusted Salmon with Coconut Lime Beurre Blanc
Aromatic Basmati Rice and Sesame Broccoli Stir-fry
Warm Dinner Rolls and Butter
Iced Tea and Tropical Punch or Lemonade

Smoked Pork Monterey

The Villas Signature Salad ~ a Panache of Greens tossed with Candied Pecans, Red Bell Pepper, Feta and Red Onions served with Whole Grain Mustard Vinaigrette
Hickory Smoked Pork Monterey
Served with Cheddar Mashed Potatoes and Grilled Vegetables
Rolls with Butter
Iced Tea and Tropical Punch or Lemonade

Tortilla Crusted Catfish

Chef's Selection of Salad
Catfish Fillets Rolled in Crusted Corn Tortillas Pan Fried & Served with a Cilantro Corn Crème, Aztec Rice
Seasonal Vegetables
Warm Rolls & Butter
Iced Tea and Tropical Punch or Lemonade

Shrimp Poblano Enchiladas

Garden Medley of Greens with Spicy Ranch Dressing
Shrimp Poblano Enchiladas
Spanish Rice and Black Beans
Shrimp Poblano Enchiladas
Tomatillo~Pumpkin Seed Salsa Verde
Tortilla Chips and Queso
Iced Tea and Tropical Punch or Lemonade

Catering to You Dinners Continued



Stuffed Chicken Roulade

*The Villas Signature Salad ~
a Panache of Greens tossed with Candied Pecans,
Red Bell Pepper, Feta and Red Onions served with Whole
Grain Mustard Vinaigrette
Chicken Roulade Stuffed with Prosciutto,
Spinach and Caramelized Shallots
Mediterranean Style Couscous and Asparagus Medley
Warm Dinner Rolls and Butter
Iced Tea and Tropical Punch or Lemonade*

Stuffed Pork Chop

*The Villas Signature Salad ~
a Panache of Greens tossed with Candied Pecans,
Red Bell Pepper, Feta and Red Onions
Served with Whole Grain Mustard Vinaigrette
Skillet Seared Pork Chop Stuffed with Apple Sage Stuffing
Oven Roasted Yukon Gold Potatoes
Rapini and Sweet~n~Sour Cabbage
Warm Dinner Rolls and Butter
Iced Tea and Tropical Punch or Lemonade*

Beef Tenderloin Medallions

*The Villas Signature Salad ~ a Panache of Greens tossed with
Candied Pecans,
Red Bell Pepper, Feta and Red Onions
Served with Whole Grain Mustard Vinaigrette
Beef Tenderloin Medallions topped with
Andouille~Parsnip Ragout
Garlic Mashed Potatoes and Bourbon Mushrooms
Warm Dinner Rolls and Butter
Iced Tea and Tropical Punch or Lemonade*

Surf and Turf

*The Villas Signature Salad ~ Panache of Greens tossed with
Candied Pecans, Red Bell Pepper, Feta and Red Onions
served with Whole Grain Mustard Vinaigrette
Pan Seared Salmon Fillet with Bay Shrimp & Lobster Sauce
Filet Mignon with Shiitake Green Pepper Corn Demi
Dauphinoise Potatoes
Grilled Asparagus, Bourbon Mushroom, Baby Carrot Medley
Warm Dinner Rolls with Fresh Creamery Butter
Iced Tea and Tropical Punch or Lemonade*

**Plated/ Seated Options available*

Branding Iron Barbecue

Salads

Array of Greens with Grated Carrots, Tomatoes, Bell Peppers and Ranch Buttermilk Dressing

Broccoli Crisp Salad with Water Chestnuts, Bell Peppers and Crumbled Bacon

Sweet~n~Sour Vinaigrette Coleslaw and potato Salad

Accompaniments

Cinnamon Apple Spiced Baked Beans

Mild Jalapeno Corn Bread and Butter

Entrées

Smoked Beef Brisket, Barbecue Chicken Breast and Grilled Sausage in Spicy Barbecue Sauce

Beverages

Iced Tea and Tropical Punch or Lemonade

South of the Border

Salad

Avocado Taco Salad: Variety of Greens, Diced Avocados, Tortilla Strips, Black Olives, Red Bell Peppers, Pico de Gallo, Roasted Corn, Jalapeño Jack Cheese and Chipotle Ranch Dressing

Accompaniments

*Three Cheese Queso with Roasted Corn Pico de Gallo and Tortilla Chips
Spanish Rice and Borracho Beans*

Entrees

*Mesquite Grilled Achiote-Lime Marinated Chicken
Chili-Garlic Rubbed Beef Fajitas with Sautéed Bell Peppers and Onions*

*Served with Guacamole, Sour Cream, House Specialty Salsa,
Grated Cheeses and Warm Flour Tortillas*

Beverages

Iced Tea and Tropical Punch or Lemonade

The Italiano

Passed Hors d' Oeuvres

Blackened Shrimp Shooters atop a Creole Salsa

Displays

Imported and Domestic Cheeses with Specialty Crackers

Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip

Select One Salad

The Vintage Villas Signature Salad ~ Panache of Greens tossed with Candied Pecans, Red Pepper,

Feta and Red Onions with Whole Grain Mustard Vinaigrette

Caesar Salad with Crisp Romaine Hearts and Garlic Croutons with Freshly Grated Parmesan and Caesar Dressing



Photo by Hooked on Photography

Accompaniments

Sautéed Seasonal Garden Vegetable Medley

Angel Hair Pasta Bundles with Creamy Alfredo Sauce

Toasted Garlic French Bread

Entrées

Tuscan Style Chicken Breast with Heirloom Tomatoes, Fresh Rosemary, Roasted Garlic,

Porcini Mushrooms in a Rich Chianti Veal Glaze

Traditional Lasagna layered with Meaty Sauce, Ricotta and Mozzarella Cheeses

Beverages

Iced Tea and Tropical Punch or Lemonade

The Rendezvous

Select One Display

Elegant Seasonal Fruit and Berry Display with Chocolate Fondue

Imported and Domestic Cheeses with Specialty Crackers

Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip

Select One Salad

The Villas Signature Salad ~ Panache of Greens tossed with Candied Pecans, Red Pepper, Feta and Red Onions

served with Balsamic Vinaigrette

Crisp Caesar Salad with Romaine Hearts, Parmigiano-Reggiano & Focaccia Croutons served with Caesar Dressing



Accompaniments

Sautéed Seasonal Garden Vegetable Medley

Roasted Garlic Mashed Potatoes or Wild Rice Pilaf

Warm Dinner Rolls and Butter

Entrées

Pistachio Crusted Chicken Breast with Coconut Ginger Beurre Blanc and Fresh Mango Relish

Shiner Bock Marinated London Broil served with Rich Chimichurri Sauce and Wild Mushroom Bordelaise

Beverages

Iced Tea and Tropical Punch or Lemonade

The Rendezvous Dinner with One Entrée Choice also available

Customized Enhancements

Additional Hors d' Oeuvre Items and Carving Stations May be added to any Menu

Hors d' Oeuvres

Displays:

Elegant Seasonal Fruit and Berry Display served with Hazelnut Chocolate Fondue

Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip

Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes



Stationed or Passed Hors d' Oeuvres: * Passable Hors d' Oeuvres

Southwestern or Sicilian Style Meatballs

Snow Pea Peddle filled with Bourson Cheese Mousse

Wild Spinach and Mushroom Quesadillas

Pistachio Crusted Brie with Chipotle Cherry Jam on Pretzel Bread

Chicken Quesadillas with Charred Poblanos and Monterrey Jack Cheese

*Chicken or Beef Satay with Peanut and Coconut Sauce**

Thai Cocunut Myrtle Chicken Strips with Curry Honey Mustard

*Blackened Shrimp Shooters atop a Creole Salsa**

*Smoked Salmon on Pumpernickel Crostini**

*Mini Crab Cakes with Cajun Remoulade**

*Smoked Trout Canapé with Sour Cream and Capers on a Toasted Baguette Round**

*Toasted Sesame Seed Tuna Tartare with Asian Slaw in a Cucumber Cup**

*Peppered Roast Beef with Roquefort Aioli and Spiced Walnuts**

Carving Stations (served with appropriate Condiments):

Slow Roasted Turkey with Turkey Jus Lie'

Bourbon Glazed Ham with Pineapple-Teriyaki Sauce

Mustard Thyme Crusted Inside Round of Beef with Au Jus and Horseradish Cream

Whole Baked Salmon Pecan Pesto en Croute with a Shrimp-Sherry Beurre Blanc

Green Peppercorn Crusted Prime Rib with Au Jus and Horseradish Cream

Rosemary & Dijon Crusted Boneless Leg of Lamb with Wild Mushroom Demi Glace

Roasted Tenderloin of Beef with Au Jus and Horseradish Cream

*** For Hors d' Oeuvre and Carving Stations, additional staff charges may apply.**

Package updated 12/08

For a proposal, please contact Roxanne Chinn at (512) 266-9333 or roxanne@vintagevillas.com

A 20% standard service charge applies to all product and service pricing.

A 6.50% sales tax applies to all pricing except alcohol, TABC certified bartenders and the Timeline Coordinator.