



V I N T A G E
— GRILL & CAR MUSEUM —

Catering Menu

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Breakfast Buffet

Vintage Continental

Fresh Fruit Platter

Assorted Muffins, Breads, and Danishes

Orange Juice

Fresh Brewed Coffee

\$10.00 per person

Vintage Countryside #1

Scrambled Eggs

Applewood Smoked Bacon

Roasted Potatoes

Fresh Fruit Platter

Assorted Muffins

Orange Juice

Fresh Brewed Coffee

\$15.00 per person

Vintage Countryside #2

Biscuits

Cream Gravy

Pork Sausage Patties

Fruit Platter

Orange Juice

Fresh Brewed Coffee

\$14.00 per person

Vintage Tuscany

Red Bell Pepper and Squash Frittata

Fresh Fruit Platter

Espresso Yogurt

Orange Juice

Fresh Brewed Coffee

\$13.00 Per Person

Vintage Parfait Bar

Build Your Own Parfait Bar

Topping Include: Strawberries, Blackberries, Blueberries, Honey, Granola

Assorted Muffins, Breads, and Danishes

Orange Juice

Fresh Brewed Coffee

\$12.00 per person

Vintage Omelet Bar

Ingredients Include: Cheddar Cheese, Mushrooms, Spinach, Tomatoes, Roasted Red Bell Peppers, Red Onions, Jalapenos, Bacon, Ham, Fresh Salsa, and Sour Cream

Fresh Fruit Platter

Assorted Muffins

Orange Juice

Fresh Brewed Coffee

Premium Ingredients Available | Market Price

\$15.00 per person



Board Room Break Snack

Minimum of 20 Guests. Plastic ware included.

Option #1

*Blue Corn Tortilla Chips & House Made Fire Roasted Salsa
Assortment of canned soft drinks & bottled water
\$4.00 per person*

Option #2

*Fresh Fruit Platter & Assorted Cheese & Cracker Tray
Assortment of canned soft drinks & bottled water
\$5.00 per person*

Option #3

*Chocolate Chunk Cookies & Mini Pecan Pies
Assortment of canned soft drinks & bottled water
\$6.00 per person*

Option #4

*Fresh Fruit Platter & Chicken Caesar Wraps
Assortment of canned soft drinks and bottled water
\$7.00 per person*

Add a Coffee Station for \$20 per gallon

**Includes: Cups, lids, straws, variety of sweeteners, and creamer
2-gallon minimum**



Box Lunches

Each Box Lunch comes with a sandwich, a bag of chips, a pickle, and a brownie

\$8.00 per person | 10 box minimum

Substitute soup of the day or a house salad \$10 per person

Marinated Chicken Breast

Monterrey Jack cheese with fresh tomatoes, green leaf lettuce, herb aioli, Cuban bread

Spicy Roasted Eggplant

Goat cheese, arugula, fresh tomatoes, Cuban bread

Pull Pork Sandwich

Chili beer braised pulled pork, BBQ sauce, red onions, dill pickles, brioche bun

Chicken California Roll

Chicken breast, avocado, cream cheese, cucumbers, fresh jalapenos, Cuban bread

Banhi Mi

Chicken breast, pickled carrots, pickled radish, pickled onions, wasabi aioli, fresh jalapenos, fresh cucumbers, lime juice, Cuban bread

Tuna Fish Sandwich

Celery, green leaf lettuce, herb aioli, Cuban bread

BLT

Applewood smoked bacon, fresh tomatoes, green leaf lettuce, brioche bun

Black Forest Ham and Brie

Arugula, light Dijon, Cuban bread

Chicken Salad Sandwich

Chicken breast, dried cranberries, Montreal seasoning, green leaf lettuce, Cuban Bread

Black Forest Ham & Swiss

Fresh tomatoes, green leaf lettuce, herb aioli, Cuban bread

Caprese

Juicy red tomatoes, fresh basil, mozzarella, balsamic reduction, Cuban bread

Roasted Veggie

Eggplant, zucchini, provolone, pesto, Cuban bread

The Greens

Sliced avocado, Tuscan greens, cucumber, roasted red bell pepper hummus, cracked black pepper, Cuban bread

Cold Smoked Salmon

Tuscan greens, tomatoes, red onions, lemon dill aioli, Cuban bread



Starters

Waffle & Caviar Bites

Belgian sweet waffles topped with herbed goat cheese and black caviar

\$3.50 each | 2 dozen minimum

Diablo Bites

Marinated Chicken with Jalapenos wrapped with Bacon

\$2.50 each

Lamb Lollipops

Roasted lamb ribs drizzled with savory blueberry reduction

\$5.00 each

Bacon Wrapped Jumbo Shrimp

Succulent jumbo shrimp wrapped in applewood smoked bacon

\$3.00 each | Substitute chicken- \$2.00

Bruschetta Bites

Tomato, fresh mozzarella, basil, and red onions served on house crackers

\$2.00 each

Spinach & Cheese Mini Quiche

Spinach and Swiss cheese mini phyllo dough quiche bites

\$12.00 per dozen | 3 dozen minimum

Cold Smoked Salmon Canape

Cold smoked salmon served on a house cracker topped with diced red onions and cream cheese

\$2.50 each

Bruschetta Bites

Sweet juicy tomatoes, fresh basil, garlic, and olive oil topped with cubed mozzarella, served with house crackers.

Small (15) \$25 | Large (30) \$50

Blue Corn Pork Nacho

Blue corn tortilla chip topped with chili beer braised pulled pork and pickled red onions

\$2.00 each

Ahi Tuna Nachos

Seared Ahi Tuna served on a blue corn tortilla chip with mango salsa, fresh avocado, drizzled with wasabi aioli

\$3.00 each

Caprese Skewers

Cherry tomatoes, mozzarella, fresh basil on a bamboo skewer, drizzled with balsamic reduction

\$2.00 each

Sliced Tenderloin

Grilled tenderloin, thinly sliced, served with horseradish sauce

\$40 half | \$80 full

Dippers Delight

Queso, fire roasted salsa, guacamole, ranch dip, or hummus (garlic ginger, roasted red bell pepper, hot pepper, or classic) served with crackers, pita chips, and blue corn tortilla chips

Little Dipper (choose 3) \$4 per person

Big Dipper (choose 5) \$6 per person



Platters

Fresh Fruit Platter

The freshest classic and seasonal fruits served with citrus zest yogurt and roasted (spicy, sweet, or herb) mixed nuts

Small (20) \$50 | Medium (40) \$90 | Large (60) \$135

Fresh Veggies Platter

*A traditional vegetable platter with classic and seasonal vegetables served with house made ranch dip
Other vegetable dips available*

Small (20) \$45 | Medium (40) \$75 | Large (60) \$110

Grilled Vegetable Platter

Seasonal squashes, eggplant, red onions, asparagus, and bell peppers drizzled with balsamic reduction

Small (20) \$45 | Medium (40) \$80 | Large (60) \$115

Meat & Cheese Boards

A variety of delicious cheeses and meats served with assorted crackers

Choose 3 cheeses, 3 meats, and 1 extra- \$8.00 per person

Additions: Cheese- \$2 per person each | Meat- \$3 per person each | Savory Extras- \$2 per person each

Cheese Options

- *Baked Brie*
- *Mozzarella*
- *Swiss*
- *Manchego*
- *Herb Goat Cheese*
- *Red Pepper Goat Cheese*
- *Blueberry Vanilla Goat Cheese*
- *Honey Drizzled Blue Cheese*
- *Cheddar*
- *Herbed Havarti*
- *Pepper Jack*

- *Monterrey Jack*

Meat Options

- *Salami*
- *Capicola*
- *Prosciutto*
- *Soppressata*
- *Mortadella*

Savory Extras

- *Herbed Roasted Tomatoes*
- *Pickled Strawberries*
- *Toasted Pecans*
- *Mixed Nuts (spicy, sweet, or herbed)*
- *Green Olives*
- *Roasted Red Bell Peppers*



Plated & Buffet Selections

Everything served with a House Salad with Ranch and Balsamic Dressing, Yukon Gold Garlic Mashed Potatoes, and Seasonal Vegetables, Water, and Iced Tea

Chicken Option

Grilled Chicken Breast

Topped with - Choice of one

Pesto

Mango Sauce

Beurre Blanc

Asparagus White Wine Cream Sauce

\$20.00 per person

Fish Option

Pan Seared Salmon

Topped with- Choice of one

Lemon Beurre Blanc

Lemon Herb Butter

Honey Mustard Sauce

Soy-Ginger Sauce

\$23.00 per person

Vegetarian Options

Quinoa Bell Pepper

Grilled Portobello /

Topped with- Choice of one

Mushroom Sauce

Pink Peppercorn Cream Sauce

Chimichurri

Creamy Horseradish Sauce

\$20.00 per person

Pork Option

Pork Tenderloin

Topped with- Choice of one

Honey Mustard Cream Sauce

Orange & Rosemary Balsamic Sauce

\$20.00 per person

Beef Option

Filet Mignon

Topped with- Choice of one

Pink Peppercorn Sauce

Chimichurri

Creamy Horseradish Sauce

\$35.00 per person

Game Options

Lamb Lollipop

Herb Crusted Lamb-

Topped with Savory Blueberry Sauce

\$40.00 per person

Elk Tenderloin

Topped with - Choice of one

Mushroom Sauce

Chimichurri

Creamy Horseradish

\$45.00

* Ask About Entrée Extras

*Prices May Vary Due to Market Value



Meat Carving Stations

Pork Tenderloin

\$12.00 per person

Honey Glazed Ham

\$8.00 per person

Beef Tenderloin

\$15.00 per person

Prime Rib

Market Value

Side Stations

Mashed Potato Bar

*Yukon Gold mashed potatoes, butter, sour cream, chives, shredded cheddar, bacon bits
Served in a martini glass*

\$11.00 per person

Macaroni & Cheese Bar

*Classic Macaroni & Cheese served pepper jack, blue cheese crumbles, bacon bits, bread
crumbs, fresh jalapenos, green onions, sun dried tomatoes, red pepper flakes*

Served in a martini glass

\$12.00 per person

Hamburger Bar

*All beef hamburger patty and white bun served with Swiss cheese, cheddar cheese, green
leaf lettuce, tomato slices, red onion slices, dill pickles, ketchup, mustard, mayo, and
individually pack chips*

\$12.00



Side Stations Cont.

Hot Dog Bar

All beef hot dog and white bun served with shredded cheddar cheese, diced red onion, dill pickles, fresh jalapenos, ketchup, mustard, and individually pack chips

\$12.00 per person

Taco Bar

Beef Option

Ground beef, flour tortillas, shredded cheddar cheese, fresh pico de gallo, sour cream, and fire roasted salsa

\$11.00 per person

Chicken Option

Roasted hand pulled chicken, flour tortillas, queso fresco, fresh apple pico de gallo, Sriracha crème fraiche

\$10.00 per person

Pork Option

Chili beer braised pulled pork, flour tortillas, feta, cilantro, pico de gallo, lime infused crème fraiche, and smoky enchilada sauce

\$11.00 per person

***Prices do not include cutlery and plate-ware**



Soups

Creamy Jalapeno

Made with roasted jalapenos, garnished with tortilla strips

\$7.00 per quart

Vegetable Medley

Beef broth soup made with fresh seasonal vegetables

\$6.00 per quart

Cream of Potato

Cream based soup made with Yukon Gold potatoes

\$6.00 per quart

Tomato Basil

Vine ripened tomato and fresh basil cream based soup

\$7.00 per quart

Cream of Mushroom

Creamy vegetarian soup made with wild mushrooms

\$6.00 per quart

Southwest Chicken

Chicken, black beans, tomatoes, corn, and chilies in a hearty broth

\$8.00 per quart

Clam Chowder

Cream based soup with clams, Yukon Gold potatoes, and smoked bacon

\$9.00 per quart or Market Value

Pozole

Chicken, hominy, and tomato in a flavorful broth, garnished with tortilla strips

\$8.00 per quart

Chicken Tortilla

Chicken broth, roasted hand pulled chicken, roasted corn, green chilies, and tomatoes, garnished with fresh cilantro, and tortilla chips

\$8.00 per quart

Lobster Bisque

Cream based soup with lobster, sherry, and a touch of cayenne pepper

\$10.00 per quart or Market Value



Salads

Romaine & Avocado

Parmesan, toasted pecans, and cilantro-lime dressing

\$7.00 per person

Spinach & Apple

Smoked bacon, croutons, and honey Dijon dressing

\$6.00 per person

Spinach & Strawberry

Poppy seed dressing and toasted pecans

\$6.00 per person

Layla Salad

Mixed greens, mandarin oranges, blackberries, toasted pecans, feta, croutons, blackberry vinaigrette

\$7.00 per person

Italian Penne Pasta Salad

Colorful grape tomatoes, fresh basil, garlic, Italian dressing

\$5.00 per person

Fresh Fruit Salad

Seasonal fruits in poppy seed dressing

\$6.00

Caesar Salad

Romaine, parmesan, house made croutons, classic Caesar dressing

\$5.00 per person



Side Selections

Priced per half pan or full pan

Balsamic Green Beans

Sautéed green beans tossed with sliced almonds in balsamic reduction

\$13.50 half pan | \$27.00 full pan

Sautéed Seasonal Vegetables

Tossed with shallots and garlic

\$12.50 half pan | \$25.00 full pan

Black Beans

Seasoned with cilantro and cayenne

\$11.00 half pan | \$22.00 full pan

Rosemary New Potatoes

New potatoes tossed in olive oil, rosemary, and salt

\$13.50 half pan | \$26.00 full pan

Spanish Rice

White rice seasoned with chicken stock and salsa

\$16.50 half pan | \$33.00 full pan

Jalapeno Bacon Macaroni & Cheese

Jalapeno and Applewood smoked bacon in creamy macaroni and cheese

\$17.50 half pan | \$35.00 full pan

Italian Cheese Risotto

Arborio rice mixed with parmigiano-reggiano cheese

\$17.50 half pan | \$35.00 full pan

Mushroom Risotto

Arborio rice mixed with sautéed button mushrooms

\$17.50 half pan | \$35.00 full pan

Jalapeno Cole Slaw

Vinegar based, green and purple cabbage cole slaw tossed with jalapenos

\$13.50 half pan | \$26.00 full pan

Maple Bacon Brussel Sprouts

Sautéed Brussel sprouts tossed with chopped bacon and maple syrup

\$13.50 half pan | \$26.00 full pan



Desserts

AWARD WINNING

Texas Toast Bread Pudding

Texas toast, chocolate chips, TX whiskey sauce
\$6.00

House Made Pecan Pie

Traditional pastry crust filled with caramel, topped with pecans and Bourbon infused whipped cream
\$5.00 per person

Buttermilk Pie

Traditional Southern buttermilk pie topped with whipped cream and chef's choice fruit compote
\$4.00 per person

Classic Cheesecake

Served with fresh berries
\$6.00 per person

Dutch Apple Pie

Tart green apples tossed in cinnamon-sugar, baked to perfection beneath a golden, sweet, crumbly streusel topping
\$4.00 per person

Carrot Cake

Layers of carrot cake iced with rich cream cheese frosting
\$5.00 per person

Strawberry Shortcake

Layers of vanilla sponge cake and fresh strawberries and whipped cream
\$3.00 per person

Double Fudge Brownies

Warm fudge brownies dusted with cocoa, and drizzled with salted caramel sauce
\$3.00 per person

Coconut Cream Pie

A layer of luscious coconut filling with a sweet creamy whipped topping, sprinkled with toasted coconut
\$5.00 per person

Chocolate Cream Pie

Rich and creamy chocolate filling with a whipped topping, sprinkled with shaved chocolate
\$5.00 per person

Blackberry Cobbler

Traditional southern cobbler made with fresh blackberries
\$4.00 per person

* For specialty cakes and desserts please make an appointment with our house pastry chef



Beverage Stations

Lemonade Station

Ice, cups

\$30.00 per gallon

Iced Tea Station

Ice, cups, straws, sweeteners

\$20.00 per gallon

Coffee Station

*Cups, lids, straws, creamer,
sweeteners*

\$25.00 per gallon

Complete Beverage Station

*Water, Iced Tea, Coffee,
Assortment Canned Soft Drinks,
with set-ups*

\$5.50 per person | 20-person minimum

Bottled Water

\$2.00 each

Assortment of Soft Drinks

\$2.00 each



Hosted Bar Options

Please call for a quote on all bar pricing

Fully Hosted

Host will pay for beverages consumed plus tax and 20% gratuity

Partially Hosted

Host will pay for a predetermined amount of alcoholic beverages plus tax and a 20% gratuity. Once the set amount is reached the guests will be responsible for payment of alcoholic beverages.

Cash Bar

Guests are responsible for payment of their own alcoholic beverages.

Hosts will be responsible for a \$100 bar set up fee plus the cost of bartenders on an hourly rate. Bartenders are \$25 per hour with a 4-hour minimum. One bartender is required for every 100 guest if serving beer and wine only. One bartender is needed for every 25- 50 people for cash bars, and if beer, wine, and spirits are being served.

TABC Rules & Regulations

The company that puts the drink into the hand of the guest is responsible for serving that person. This is the reasons that we must be responsible for all alcohol being consumed on the property. This includes the parking lots. Some guest think it might be okay to step outside with an alcoholic beverage or consume their personally owned alcohol while in attendance of the event, but it is illegal. So, we ask that all alcoholic beverages be consumed inside and be purchased from the bartender or in advance. This is to ensure the safety of guests, responsible bar services, and consumption rates, and so we are in compliance with the TABC laws. We are regulated by the Texas Alcohol Beverage Commission. When we say “no, we can’t do that”, please understand that it is not because we do not necessarily want to, but because we cannot. Thank you for your compliance and understanding.



Off Premise Catering Pricing

All pricing for food and bar are subject to change due to varying market prices, so please always call for a quote.

Other Charges and Fees

Delivery within 20 miles | \$20.00

Delivery within 21- 50 miles | \$50.00

Delivery over 50 miles | \$100.00

Drop Off and Set Up | \$25.00 plus delivery

Pick Up | \$25.00

Plate-ware, Flatware, Glassware, and Rentals are not included in MOST menu pricing. Please ask for a quote.

Servers and staffing are a separate charge from all menu pricing.

Servers | \$20 per hour with a 4-hour minimum

TABC Certified Bartenders | \$25.00 per hour with a 4-hour minimum

Themed serving staff available | Cost of uniform desired plus server price