

212 S Main Street
Waterloo, Il
vintagewinebar.net
(618) 939 - 8463

Dine - In
Carry Out
Catering



Tuesday - Thursday
3pm-10pm

Friday - Saturday
11:30am -11pm

Sunday
11:30 - 7

Catering Menu

3 AM Tacos - \$60

24 DEEP FRIED BEEF TACOS
COLBY JACK CHEESE, JALAPEÑO AND
SOUR CREAM OR RANCH ON SIDE
FEEDS - 10-12 (\$2.50 PER PERSON)

Smoked Cream Cheese - \$50

PITA, CROSTINI
FEEDS 25 - 30

Garlic Cheese Bread - \$40

10 HALF CIABATTA, CUT INTO 5
QUART HOUSE MARINARA
FEEDS 25 - 30 (\$1.75 PER PERSON)

Spinach Artichoke Dip

\$80 2 QUARTS/ \$140 HALF PAN
TORTILLA CHIPS
FEEDS 16 - 18/ 35 - 40

Pretzel Bites - \$35

50 CT
ADD CHEDDAR SAUCE \$12 PER QUART

Cannelloni Bites - \$90

5 LBS (85 - 95 PC)
QUART OF HOUSE MARINARA

Buffalo Chicken Dip

\$80 2 QUARTS/ \$140 HALF PAN
TORTILLA CHIPS

Party Wings - \$75

50 CT (2 SAUCES)
MILD, HOT BUFFALO, SOUTHSIDE SWEET,
GARLIC PARMESAN, GOCHUJANG,
FAMOUS DRY RUB,
MIDWEST HEAT!

Seasonal Soups

JUST ASK!

Salads

House Salad - \$80

BABY GEM LETTUCE, CHEESE, GARLIC HERB CROUTONS

Deluxe - \$110

BABY GEM LETTUCE, SPINACH, CHEESE, ONION, MUSHROOM, GREEN PEPPER,
CARROT, EGG, SUNFLOWER SEEDS

Spinach - \$140

ONION, BACON, CANDIED PECANS, FRESH STRAWBERRIES, FETA

Cobb- \$150

BABY GEM LETTUCE, ONION, TOMATO, CHICKEN, EGG, BACON

ADD GRILLED OR FRIED CHICKEN FOR \$25 PER BOWL
ADD SUNFLOWER SEED OR CRAISINS FOR \$6.50 PER BOWL

Sides - \$55

SERVED AS A HALF PAN FEEDS 20 - 25

BROCCOLI SALAD
RED SKIN POTATO SALAD
STEAMED BROCCOLI
SAUTÉED GREEN BEANS
GARLIC BUTTER PARMESAN NOODLES
LINGUINE W/ GARLIC CREAM SAUCE

BAKED POTATOES (24 MINIMUM)
\$3.50 EACH
W/ BUTTER AND SOUR CREAM
ADD \$2.50 FOR BACON AND CHEESE (LOADED)

Composed Packages - \$225

Pizza Party

5 - 2 TOPPING PIZZAS, HOUSE SALAD W/ 2 DRESSINGS,
50 PC GARLIC CHEESE BREAD, 1 QUART OF HOUSE MARINARA, PARMESAN

Pasta Party

2 HALF PANS BAKED MOSTICIOCCI OR STUFFED SHELLS W/ MEAT SAUCE
HOUSE SALAD W/ 2 DRESSINGS, 40 PC GARLIC BREAD
1 QUART OF HOUSE MARINARA, PARMESAN
*LINGUINI W/ GARLIC CREAM SAUCE, GRILLED CHICKEN, AND MUSHROOMS
ADD \$25 PER PAN (WILL DO 1 OF EACH UPON REQUEST)

Taco Party

3 LBS TACO MEAT, 3 LBS TACO CHICKEN, TORTILLA CHIPS
SOFT OR HARD SHELLS,
3 QUARTS QUESO, TOMATO, SHREDDED CHEESE, LETTUCE, JALAPEÑO,
TACO SAUCE, SOUR CREAM, BLACK OLIVES

Grilled Cheese and Tomato Soup - \$155

40 PC GRILLED CHEESE AND 1 GALLON TOMATO SOUP

Fresh Popped Popcorn Bar - \$70

5 BAGS INCLUDED/ \$5 PER BAG AFTER
VARIETY OF TOPPERS AVAILABLE
FEEDS 30 - 40

Chocolate Fountain - \$150

MILK CHOCOLATE, PRETZEL, STRAWBERRY, MARSHMALLOW

Grilled Chicken Dinners - \$80

BBQ, PICCATA, MARSALA, SPICY, CAJUN
HALF PAN (10 - 5 OZ BREASTS)

Smoked Turkey Breast - \$115

HALF PAN (FEEDS 20 - 25)
24 DOLLAR ROLLS

Smoked Chicken Dinners - \$125

CHICKEN LEG QUARTERS (23-25 PC)
SWEET BBQ, TANGY BBQ, MUSTARD
BBQ, STRAWBERRY JALAPEÑO

Beef Belly Burnt Ends - \$100

RUTH FAMILY FARMS, PECAN SMOKED,
HOUSE RUB, SWEET GLAZE

Italian Beef - \$130

HALF PAN (FEEDS 20 - 25)
24 DOLLAR ROLLS, PROVOLONE, JUS,
AND PEPPERONCINI

Smoked Pork Tenderloin - \$120

12 PC (1 LB AVERAGE EACH) SLICED
BBQ, CAJUN, HONEY BOURBON,
ITALIAN HERB, GARLIC BUTTER

Spiral Sliced Ham - \$185

BBQ RUB, HONEY GLAZE, OR
PINEAPPLE BROWN SUGAR
FEEDS 20 - 25
24 DOLLAR ROLLS

Baked Salmon - \$225

10 LB AVERAGE
SERVED WITH JASMINE RICE
HONEY SOY OR PICCATA

Peel & Eat Shrimp - \$65

COLD OR HOT
TRADITIONAL OR CAJUN BBQ
HOUSE COCKTAIL, LEMONS

2' Party Sub - \$45

CUT INTO FINGER SANDWICHES
LETTUCE, TOMATO, PICKLE, ONION OF CHOICE
CHOOSE UP TO 2 SAUCES, 3 MEATS, 2 CHEESES
COMES WITH 2 BOWLS OF PRETZELS

MEATS: SMOKED HAM, SMOKED TURKEY, PEPPERONI,
BACON, SALAMI

CHEESE: PROVOLONE, SWISS, COLBY JACK

SAUCES: MAYO, MUSTARD, CHIPOTLE MAYO, HOMEMADE RANCH,
MADSAUCE, SUB SAUCE, ROASTED GARLIC SPREAD

Brunch Offerings for 20 - 25

Biscuits n Gravy - \$80

24 BUTTERMILK BISCUITS AND A GALLON SAUSAGE GRAVY

Bacon and Sausage Platter - \$80

3LB BACON AND 24 SAUSAGE - \$80

Scrambled Eggs - \$45

Whole Eggs - \$60

ROUND, COOKED HARD

Home Fries - \$75

GRILLED ONIONS AND PEPPERS

Everything Bagels - \$65

CREAM CHEESE

French Toast - \$115

TEXAS TOAST, POWDERED SUGAR, BUTTER, WARM SYRUP

Fresh Fruit - \$45

SEASONAL

Add On's, Rentals and Extras

Silverware Sets- \$1 per person

Linen Like Napkins - \$1 per person

Cake Tier Stands - \$10 each

Assorted Boards - \$10 - \$25

Trays - \$5

