



Option L1

Entrée Selection

Soup of the Day *with* **Half of a Salad**

Cup of soup with Chinese Chicken, Classic Cobb, Caesar, Fall Pear, Iceberg Wedge or Mediterranean Salad.

Freshly Baked Bread
Sweet Butter

Beverage

French Roast Coffee
Iced Tea
Milk

*\$18.95 per person, plus sales tax (8.25%) and gratuity
(Meals charged on reservation count or attendance, whichever is greater)*

***Additional - Dessert Service for outside desserts**

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

The Vintage Press Restaurant

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Option L2

Entrée Selections

Chinese Chicken Salad

Napa Cabbage, Shaved Iceberg, Sweet Ginger, Wonton, Cilantro,
Quail Egg, Toasted Almonds, Sesame Dressing

Chicken and Mushroom Crepes

Light Béchamel Sauce, Rice Pilaf

Beverage

French Roast Coffee

Iced Tea

*\$19.95 per person, plus sales tax(8.25%) and gratuity
(Meals charged on reservation count or attendance, whichever is greater)*

*Additional - Dessert Service for outside desserts

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Option L3

Entrée Selections

Classic Bay Shrimp Louis

Avocado, Boiled Egg, Louis Dressing

Pear Salad with Grilled Chicken

Toasted Pecans, Dried Cranberries, Blue Cheese Crumbles, Balsamic Vinaigrette

Iceberg Wedge with Sesame Marinated Flank Steak

Blue Cheese, Crisp Bacon, Red Onion,
Cucumber, Blue Cheese Vinaigrette

Beverage

French Roast Coffee

Iced Tea

*\$25.95 per person, plus sales tax(8.25%) and gratuity
(Meals charged on reservation count or attendance, whichever is greater)*

*Additional - Dessert Service for outside desserts

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

Can add or substitute October - December

Whole Roasted Baby Pumpkin with Pear Salad

Toasted Pecans, Dried Cranberries, Blue Cheese Crumbles, Balsamic Vinaigrette

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Option LA

Entrée Selections

Breast of Chicken Wrapped in Phyllo

Mushroom Duxelles, Tarragon, Cream, Rice Pilaf

Pistachio Crusted Salmon

White Wine, Lemon, Sautéed Spinach, Yukon Gold Mashed Potatoes

Sesame~Marinated Black Angus Flank Steak

Sautéed Spinach, Crushed Yukon Gold Potatoes

Crispy Onions, Natural Beef Jus

Dessert

Vintage Press Cheesecake

Beverage

French Roast Coffee

Iced Tea

*\$31.95 per person, plus sales tax(8.25%) and gratuity
(Meals charged on reservation count or attendance, whichever is greater)*

*Additional - Dessert Service for outside desserts

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

Can add or substitute October - December

Whole Roasted Baby Pumpkin with Pear Salad

Toasted Pecans, Dried Cranberries, Blue Cheese Crumbles, Balsamic Vinaigrette

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Option L5

Entrée Selections

Grilled Brochette of Beef

Red Wine, Herbs, Rice Pilaf, Carrot Puree

Grilled Chicken Breast with Whole-Grain Mustard

Rice Pilaf, Carrot Puree

Linguini with Large Prawns, Clams and Mussels

Roma Tomatoes, Olive Oil

Dessert

Chocolate Pistachio Tart

Beverage

French Roast Coffee

Iced Tea

*\$32.95 per person, plus sales tax(8.25%) and gratuity
(Meals charged on reservation count or attendance, whichever is greater)*

*Additional - Dessert Service for outside desserts

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

Can add or substitute October - December

Whole Roasted Baby Pumpkin with Pear Salad

Toasted Pecans, Dried Cranberries, Blue Cheese Crumbles, Balsamic Vinaigrette

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A - Private Dinner

Hors d'Oeuvres

Personally Served By Staff

Sun-Dried Tomatoes *Fresh Mozzarella*

Roasted Vegetable Crostini

Bacon-Wrapped Dates *Smoked Almonds*

First Course

Baby Spinach Salad

Bacon, Red Onions, Mushrooms, Cabernet Vinaigrette

Vintage Press Bread *with Sweet Butter*

Main Course Selections

Breast of Chicken in Phyllo Pastry

Mushroom Duxelles, Tarragon Cream, Fresh Vegetables

Sesame-Marinated Black Angus Flank Steak

*Sautéed Spinach, Crushed Yukon Gold Mashed Potatoes,
Crispy Onions, Natural Beef Jus*

Grilled Pacific Red Snapper

White Wine, Lemon, Sliced Red Potatoes

Dessert

Seasonal Fruit Crisp

~

French Roast Coffee

~

\$42.00 per person, plus 8.25% sales tax & gratuity

Meals charged on reservation count or attendance, whichever is greater

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

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B - Private Dinner

Hors d'Oeuvres

Personally Served By Staff

Roasted Vegetable Crostini
Bacon-Wrapped Dates *Smoked Almonds*
Sun-Dried Tomatoes *Fresh Mozzarella*

First Course

Market Green Salad
Tomatoes, Cucumber, Mushrooms, Cabernet Vinaigrette

Vintage Press Bread with Sweet Butter

Main Course Selections

Grilled Brochette of Beef
Rice Pilaf, Fresh Vegetables

Pistachio-Crusted King Salmon
White Wine, Lemon, Sliced Red Potatoes

Chicken Sautéed with Roasted Garlic
Candied Lemon Peel, Potatoes, Vegetables

Dessert

Vintage Press Cheesecake with Fresh Berry Coulis

~

French Roast Coffee

~

\$46.00 per person, plus 8.25% sales tax & gratuity

Meals charged on reservation count or attendance, whichever is greater

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

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C - Private Dinner

Hors d'Oeuvres

Personally Served By Staff

Profiteroles *Artichoke, Garlic, Parmesan*
Bacon-Wrapped Dates *Smoked Almonds*
Sun-Dried Tomatoes *Fresh Mozzarella*

First Course

Baby Spinach Salad
Crisp Bacon, Red Onions, Mushrooms, Cabernet Vinaigrette

Vintage Press Bread with Sweet Butter

Main Course Selections

Chicken Sautéed with Roasted Garlic
Candied Lemon Peel, Potatoes, Vegetables

Pistachio-Crusted King Salmon
White Wine, Lemon, Sliced Red Potatoes

Top Sirloin Steak
Crispy Onions, Stuffed Baked Potato

Dessert

Apple Crêpe with Vanilla Bean Ice Cream

~

French Roast Coffee

~

\$48.00 per person, plus 8.25% sales tax & gratuity

Meals charged on reservation count or attendance, whichever is greater

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

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D - Private Dinner

Hors d'Oeuvres

Personally Served By Staff

Roasted Vegetable Crostini
Bacon-Wrapped Dates *Smoked Almonds*
Sun-Dried Tomatoes *Fresh Mozzarella*

First Course

Iceberg Wedge Salad
Tomato, Cucumber, Bacon, Red Onion,
Blue Cheese, Cabernet Vinaigrette

Vintage Press Bread with Sweet Butter

Main Course Selections

Grilled New York Steak
Stuffed Baked Potato, Fresh Vegetables,
Herb Butter

Pistachio-Crusted Atlantic Salmon
Sliced Potatoes, Fresh Vegetables

Chicken Sautéed with Roasted Garlic
Candied Lemon Peel, Potatoes, Vegetables

Dessert

Seasonal Tart with Chantilly Cream

~

French Roast Coffee

~

\$62.00 per person, plus 8.25% sales tax & gratuity

Meals charged on reservation count or attendance, whichever is greater

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

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E - Private Dinner

Hors d'Oeuvres

Personally Served By Staff

Ripe Fruit in Proscuitto
Bacon-Wrapped Dates *Smoked Almonds*
Profiteroles *Artichoke, Garlic, Parmesan*
Grilled Shrimp *Scallions*

First Course

Baby Spinach Salad
Bacon, Red Onions, Mushrooms, Cabernet Vinaigrette

Vintage Press Bread with Sweet Butter

Main Course Selections

Filet Mignon with Cognac-Mustard Sauce
Yukon Gold Mashed Potatoes, Fresh Vegetables

Pistachio-Crusted Atlantic Salmon
Sliced Potatoes, Fresh Vegetables

Chicken Sautéed with Roasted Garlic
Candied Lemon Peel, Potatoes, Vegetables

Dessert

Chocolate Napoleon with Crème Anglaise

~

French Roast Coffee

~

\$67.00 per person, plus 8.25% sales tax & gratuity

Meals charged on reservation count or attendance, whichever is greater

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

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F - Private Dinner

Hors d'Oeuvres

Personally Served By Staff

Roasted Vegetable Crostini
Profiteroles Artichoke, Garlic, Parmesan
Grilled Shrimp Scallions

First Course

Iceberg Wedge Salad
Tomato, Cucumber, Bacon, Red Onion,
Blue Cheese, Cabernet Vinaigrette

Vintage Press Bread *with Sweet Butter*

Main Course Selections

Filet Mignon and Lobster Tail
Lemon Butter, Stuffed Baked Potato

Filet Mignon with Cognac-Mustard Sauce
Yukon Gold Mashed Potatoes, Fresh Vegetables

Chicken Sautéed with Roasted Garlic
Candied Lemon Peel, Potatoes, Vegetables

Dessert

Butterscotch Pudding with Sea Salt

~

Chocolate Truffles

~

French Roast Coffee

~

\$92.00 per person, plus 8.25% sales tax & gratuity

Meals charged on reservation count or attendance, whichever is greater

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

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P Reception

Chicken Skewers

Lime, Jalapeno and Cilantro

Sesame Beef Skewers

Scallions

Grilled Red Potatoes

Caramelized Onions and Blue Cheese

Warm Phyllo Triangles

Stuffed with Two Cheeses

Bacon-Wrapped Dates

with Smoked Almonds

Sourdough Crostini

Grilled Vegetables

Chilled Tortellini

Sun-Dried Tomatoes

Gourmet Cheeses

Olives, Fresh Breads and Crackers

Bittersweet Chocolate Truffles

Grand Marnier

~

\$24.00 per person, plus 8.25% sales tax and gratuity

Meals charged on reservation count or attendance, whichever is greater

- Pricing based on 50 guests - subject to adjustment for lower guest count

*Additional - Dessert Service for outside desserts

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

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Q - Reception

Miniature Yorkshire Puddings
Roast Filet Mignon and Horseradish

Warm Phyllo Triangles
Stuffed with Two Cheeses

Bacon-Wrapped Dates
Smoked Almonds

Profiteroles
Artichoke, Garlic, Parmesan

Sun-Dried Tomato Crostini

Ripe Pears in Proscuitto
Mascarpone

Deviled Ham Canapés

Fresh Mozzarella
Sun-Dried Tomato and Basil

Gourmet Cheeses
*Olives, Fresh Breads
and Crackers*

Bittersweet Chocolate Truffles
Grand Marnier

~

\$28.00 per person, plus 8.25% sales tax and gratuity

Meals charged on reservation count or attendance, whichever is greater

- Pricing based on 50 guests - subject to adjustment for lower guest count

*Additional - Dessert Service for outside desserts

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

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R – Reception

Chilled Mexican Prawns

*Spicy Remoulade Sauce
and Fresh Lemon*

Chicken Skewers

Lime, Jalapeno and Cilantro

Sesame Beef Skewers

Scallions

Gourmet Cheeses

*Olives, Fresh Breads
and Crackers*

Warm Phyllo Triangles

Stuffed with Two Cheeses

Bacon-Wrapped Dates

Smoked Almonds

Grilled Vegetable Crostini

Sun-Dried Tomatoes

Deviled Ham Canapés

Bittersweet

Chocolate Truffles

Grand Marnier

~

\$30.00 per person, plus 8.25% sales tax and gratuity

Meals charged on reservation count or attendance, whichever is greater

- Pricing based on 50 guests - subject to adjustment for lower guest count

*Additional - Dessert Service for outside desserts

Private Room use based on 3 hours

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S – Reception

Vintage Press Pizzas
Marinated Tomatoes, Goat Cheese

Chilled Mexican Prawns
Spicy Remoulade Sauce and Fresh Lemon

**Miniature
Yorkshire Puddings**
Roast Filet Mignon and Horseradish

Chicken Skewers
Lime, Jalapeno and Cilantro

Sesame Beef Skewers
Scallions

Gourmet Cheeses
Olives, Fresh Breads and Crackers

Warm Phyllo Triangles
Stuffed with Two Cheeses

Bacon-Wrapped Dates
Smoked Almonds

Grilled Vegetable Crostini
Sun-Dried Tomatoes

Deviled Ham Canapés

Bittersweet Chocolate Truffles
Grand Marnier

~

\$36.00 per person, plus 8.25% sales tax and gratuity

Meals charged on reservation count or attendance, whichever is greater

- Pricing based on 50 guests - subject to adjustment for lower guest count

*Additional - Dessert Service for outside desserts

Private Room use based on 3 hours

CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

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T – Reception

Gourmet Miniature Burgers

*Freshly Baked Bun, Lettuce, Tomato, Red Onion, Mustard,
Seasoned Ground Steak*

Chilled Mexican Prawns

Spicy Remoulade Sauce and Fresh Lemon

Chicken Skewers

Lime, Jalapeno and Cilantro

Sesame Beef Skewers

Scallions

Gourmet Cheeses

Olives, Fresh Breads and Crackers

Warm Phyllo Triangles

Stuffed with Two Cheeses

Vintage Press Pizzas

Marinated Tomatoes, Goat Cheese

Bacon-Wrapped Dates

Smoked Almonds

Grilled Vegetable Crostini

Sun-Dried Tomatoes

Deviled Ham Canapés

Bittersweet Chocolate Truffles

Grand Marnier

~

\$42.00 per person, plus 8.25% sales tax and gratuity

Meals charged on reservation count or attendance, whichever is greater

- Pricing based on 50 guests - subject to adjustment for lower guest count

*Additional - Dessert Service for outside desserts

Private Room use based on 3 hours

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U - Reception

Individual Racks of Lamb
Garlic and Mint

Raw Oysters on the Half-Shell
Mignonette Sauce

Marinated Prawns
Lemon and Basil

Chicken Skewers
Lime, Jalapeno and Cilantro

Miniature Yorkshire Puddings
Roast Filet Mignon and Horseradish

Stuffed Crimini Mushrooms
Spicy Sausage and Apples

Gourmet Cheeses
Olives, Fresh Breads and Crackers

Fire-Roasted Red Peppers
Goat Cheese and Pesto

Grilled Eggplant Canapés
Sun-Dried Tomato and Basil

Seared Ahi Tuna
Crispy Wonton, Wasabi

Bittersweet Chocolate Truffles
Grand Marnier

~

\$48.00 per person, plus 8.25% sales tax and gratuity

Meals charged on reservation count or attendance, whichever is greater

- Pricing based on 50 guests - subject to adjustment for lower guest count

*Additional - Dessert Service for outside desserts

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CORKAGE: \$24 – 750 ml/Standard, \$48 – Magnum/1.5L, \$96 – Double Magnum/3L

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