



Buffet Menu

Minimum 12 people required

\$13.95 per person

Your choice of one item from any Salad Grouping, one item from the Pasta or Lasagna Grouping, one item from the Entrée Grouping, one item from the Vegetable Grouping, one item from the Starch Grouping and a Dessert

\$19.95 per person

Your choice of two items from any Salad Grouping, two items from the Pasta or Lasagna Grouping, two items from the Entrée Grouping, two items from the Vegetable Grouping, two items from the Starch Grouping and a Dessert

\$27.95 per person

Your choice of three items from any Salad Grouping, two items from the Pasta or Lasagna Grouping, three items from the Entrée Grouping, two items from the Vegetable Grouping, two items from the Starch Grouping and a Dessert



Salad Selections

Caesar Salad

Romaine lettuce, thinly shaved parmesan cheese, house made garlic croutons, house made Caesar dressings (one of the finest you've ever tasted)

Add Grilled Chicken \$2.00 per person or Grilled Shrimp \$3.00 per person

Cobb Salad

Romaine lettuce, diced tomatoes, green onions, ripe avocado, chopped eggs, bacon, gorgonzola cheese, smoked turkey, radicchio, light mustard vinaigrette dressing
(additional charge of \$1.00 per person)

Fattoush Salad

Romaine lettuce, chopped parsley, diced tomatoes, Greek olives, crumbled feta, pita chips, zatar mint dressing

Fruit Salad (seasonal)

Watermelon, cantaloupe, grapes, honeydew, berries and fresh mint garnish

Greek Salad

Fire roasted red beets, red onions, Greek olives, romaine lettuce, fresh oregano, Greek feta, and Greek dressing

Napa Salad

Spring mix, romaine lettuce, dried cherries, blue cheese, walnuts and raspberry dressing

Organic Baby Spinach Salad

Organic baby spinach, crispy bacon lardoons, red onions, roasted wild mushrooms, and aged-balsamic vinaigrette

Pear and Apple Salad

Arugula, radicchio, frisee, caramelized apples and pears, red grapes, toasted walnuts, and aged-Balsamic vinaigrette

Roasted Wild Mushroom Salad

Spring mix, fine herbs, oven roasted red beets, toasted walnuts, cambozola cheese, sweet and aged-vinaigrette dressing

Salad Nicoise

New potatoes, green beans, red peppers, tomatoes, red onions, nicoise olives, albacore tuna and mustard vinaigrette

Vince & Joe's Signature Salad

Spring mix, romaine lettuce, cucumbers, carrots, cherry tomatoes, red onions and balsamic vinaigrette



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Vegetable Selections

Grilled Asparagus, Wild Mushrooms
Green Beans, Toasted Sliced Almond
Rapini, Oven Roasted Tomatoes
Green Beans, Roasted Shitake Mushrooms
Artichoke Tosca
Roasted or Sautéed Baby Vegetable
Green Beans, Citrus Butter, Toasted Pine Nuts
Asparagus, Roasted Peppers, Shallot Chips
Grilled Hearts of Palm, Jumbo Asparagus

Starch Selections

Smoked Gouda Au Gratin Potatoes
Horseradish Whipped Potatoes
Gorgonzola Whipped Potatoes
Roasted Garlic Mashed Potatoes
Potato Au Gratin
Herb Roasted Fingerling Potatoes
Potatoes Romano
Yukon Gold and Sweet Potato Au Gratin
Roasted Herb Potato Medley

Lasagna Selections

Additional charge - \$1.25 per person

Meat Lasagna

Layers of hand made pasta, meat sauce, Ricotta cheese and mozzarella cheese

Cannelloni

Filled with Cheese, Meat, Mushroom or Spinach

Wild Mushroom Lasagna

Layers of hand made pasta, wild mushrooms, and mozzarella cheese

Chicken Lasagna

Layers of hand made pasta, ground chicken, marinara sauce, and mozzarella cheese

Spinach Lasagna

Layers of hand made pasta, sautéed spinach, ricotta, marinara sauce and mozzarella cheese

Sicilian Style Eggplant Lasagna

Layers of hand made pasta, eggplant, marinara sauce and mozzarella cheese

Cheese Lasagna

Layers of hand made pasta, ricotta, Parmigiano Reggiano cheese, mozzarella cheese and palomino sauce

Pasta Selections

Pasta Primavera

Spring vegetables, Farfalla pasta, and Vodka sauce

Pasta Carbonara

Bacon, mushrooms, peas, spiced red pepper flakes

Linguine

Red or White clam sauce

Gnocchi with Mascarpone Cream

Potato gnocchi, wild mushroom, Mascarpone cream

Penne Pasta

Choice of Vince & Joe's Meat sauce or Marinara sauce

Fettuccine Alfredo

Vince & Joe's Alfredo sauce

Rigatoni

Vince & Joe's Meat sauce

Orecchiette with Rapini

Italian sausage, Rapini and tomatoes

Baked Mac-N-Cheese

Pasta that kids can't resist

Three Cheese Ravioli

Filled with Ricotta Cheese, Imported Romano Cheese and Parmesan Cheese

Meat Ravioli

Filled with Beef and Cheese

Butternut Squash Ravioli

Roasted Butternut Squash, Cheese and Sage

Mushroom Ravioli

Stuffed with Mushrooms, Cheese and Spices

Striped Crab and Lobster Ravioli

Striped pasta is filled with Crab and Lobster Meat

Goat Cheese and Crab Ravioli

Goat Cheese, Crab Meat, Cheese and Spices

Veal Ravioli

Filled with Veal, Cheese and Seasonings

Smoked Salmon Ravioli

Smoked Salmon, and Cheese

Rapini, Oven Roasted Tomatoes Ravioli

Filled with Rapini, oven roasted tomatoes and Cheese



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Entrée Selections

FROM THE GRILL

Veal Chop

Stuffed veal chop, Talaggio cheese, truffle cream sauce
Additional charge - \$15 per person

Balsamic, Herb-Marinated American Lamb Chops

Thyme and ruby port wine demi
Additional charge - \$10 per person

Grilled King Salmon

Grilled with thyme and garlic

Chicken Breast

Grilled, Apple-Wood Smoked or Baked

Chicken Halves

Grilled, Apple-Wood Smoked or Baked

Lemon and Thyme Grilled Pork Chop

Sweet garlic-orange marmalade

Italian Sausage & Peppers

Grilled sausage, roasted peppers and
Vince & Joe's Marinara Sauce

SAUTÉ ENTRÉES

Marinated Flank Steak

Roasted herb-marinated flank steak, Chimichurri,
Argentine herb sauce

Chicken Tosca

Egg-battered chicken, lemon-garlic sauce

Chicken Milanese

Italian-Style breaded chicken cutlets
Ammoglio sauce available

Chicken Marsala

Sautéed floured chicken cutlets, mushrooms, Marsala sauce

Chicken Picatta

Sautéed floured chicken cutlets, mushrooms, artichokes with a
lemon wine sauce

Chicken Parmesan

Breaded chicken breast, marinara sauce and mozzarella cheese

Chicken Sorrentina

Sautéed floured chicken cutlets, eggplant, ham, mushrooms
and Marsala Sauce

ROTISSERIE ENTRÉES

Roast Beef

USDA top round, Pinot Noir reduction

Beef Tenderloin

Pinot Noir Reduction

Additional Charge - \$9.99 per guest

Pork Tenderloin

Pear chutney, Dijon mustard, preserved fig cream
Additional Charge - \$2.49 per guest

Petite Osso Bucco

Braised veal shanks, aromatic vegetable sauce
Additional Charge - \$2.49 per guest

Prime Rib Roast

USDA Black Angus beef tenderloin, Pinot Noir reduction
Additional Charge - \$3.99 per guest

Veal Spiedini

Thinly breaded veal rolled with sliced Parma ham,
and Caciocavallo cheese

Ammoglio sauce available

Additional Charge - \$3.99 per guest

Beef Spiedini

Thinly breaded beef rolled with sliced Parma ham,
Provolone cheese

Ammoglio sauce available

Chicken Spiedini

Thinly bread chicken rolled with sliced Parma ham,
Provolone cheese

Ammoglio sauce available



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Dessert Selections

Choose from our selection of signature tortes.

The number of tortes is determined by person count – Choice of one.

Boston Cream Cake

Three layers of chocolate sponge cake, two layers of Bavarian cream, chocolate ganache, and chocolate shavings

Black Forest Cake

Rich flourless chocolate cake, Hazelnut Gindua mousse, chocolate glaze

Caribbean Cooler Mousse Cake

Layers of coconut cream cake, pineapple mousse, coconut cream, white chocolate butter cream

Carrot Cake

Three layers of carrot cake, cream cheese frosting, finished in white chocolate butter cream

Cassata Cake

Three layers of chiffon sponge cake, two layers of Vince & Joe's signature Italian Cream

German Chocolate Cake

Three layers of chocolate sponge cake, coconut pecan filling, chocolate cream, chocolate fudge frosting

Neapolitan Cake

Strawberry mousse, vanilla cream, dark chocolate mousse, sweetened whipped cream, white chocolate shavings, and fresh strawberries

Crème Brulee

Rich crème brulee custard, sweetened whipped cream, fresh seasonal berries, tea cookies

Grande Marnier Crème Caramel

Fresh seasonal berries, sweetened whipped cream, almond tuile cookie

Apple Frangipan Tart

Thinly sliced Fuji apples, sweetened tart dough, cinnamon caramel sauce

White Chocolate Caramel Pecan Tart

Soft pecan caramel, sweetened tart dough, white chocolate mousse, white chocolate shavings, and seasonal fresh berry compote

Almond Crush Torte

Two layers of almond sponge cake, Tahitian vanilla bean cream, white chocolate butter cream, toasted slices almonds

Chocolate Mousse Torte

Vince & Joe's Dark chocolate mousse, chocolate sponge cake, chocolate ganache or butter cream frosting, seasonal berries

Lemon Cream Torte

Sponge cake layered with lemon mousse raspberry Chambord syrup

Opera Torte

Thin almond sponge cake layered with chocolate ganache cream, mocha butter cream, chocolate roses

Raspberry Ganache Torte

Layered chocolate sponge cake, fresh red raspberries, rich chocolate ganache, fresh red raspberries, whipped chocolate truffle filling

Strawberry Cream Torte

Strawberry mousse, white chocolate Bavarian, fresh strawberries

Tiramisu Torte

Savoiardi lady fingers soaked with ILLY espresso syrup, mascarpone mouse, finished with sweetened whipped cream, coca powder, chocolate shavings
(Additional Charge Applies)

Triple Chocolate Mousse Torte

Two layers of chocolate cake, layer of dark chocolate mousse, white chocolate mousse, and milk chocolate mousse

White Chocolate Raspberry Torte

Three layers of sponge cake, white chocolate mousse, red raspberry cream, fresh red raspberries



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Catering Service Charges

Vince & Joe's Gourmet Market and Catering will provide you with an inspired culinary experience. Our talented team creates flavorful masterpieces for business meetings, intimate dinner parties or life's most significant occasions. We do more than just fill your plate, we fill your senses.

Vince & Joe's Catering offers a full service event planning to make your party spectacular. This includes floral arrangements, party and tent rentals, ice carvings, full service wait and bar staff, a Director of wines and spirits, personal chefs and much more!

Party Trays

All party trays are prepared on custom disposable trays.

Party Rentals

Beautiful Chafing Dishes available to rent for \$30 per chafar

Tables, chairs, tents, linens, china, glasses, flatware, etc., are also available. Please inquire with our catering director for rental quote. All rentals that are NOT returned within 48 hours of event are subject to a \$10 daily charge (including any other equipment used for your event).

Set-Up & Staffing Charge

Vince & Joe's Catering Department will work with you on determining the right staff to make your event smooth and easy for you.

Personal Chef - \$20 per hour • Executive Chef - \$40 per hour
Wait Staff/Bartender - \$20 per hour • Director of wines and spirits - \$35 per hour

A Set-Up Fee of \$250.00 includes delivery, set up, display and pick up of all equipment after the event. An additional 15% service charge will be added to all parties that require staffing.

Delivery Charges

Delivery charges are based upon mileage. The first 25 miles is \$25, each additional 25 miles is another \$25.

Payment

We require a 25% deposit one week prior to the event. Full payment is required on the day of the event. Vince & Joe's accepts VISA, Master Card, American Express and Discover. A \$35 fee will be assessed for all returned checks. If a check is returned for non-sufficient funds, only cash or credit card will be accepted as payment for the event.

Contact Information

Amy McDowell, Catering Director
Phone: 586.786.9230 • Fax: 586.781.5195
amy@vinceandjoes.com

Food Tastings are Available Upon Request with a 48 hour notice. Limit 3 People per Tasting.