



# 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 Broccoli

Italian sausage, broccoli 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 \$20 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.*