



Cold Hors d'Oeuvres

Garden Selection

(Minimum of 2 dozen per item)

Stuffed Cherry Tomatoes

Herbed Cheese • Mushroom Ragout Filling
\$1.65 per item

Thai Rice Paper Wraps

Julienne Vegetables • Mint served with Dipping Sauces
\$2.65 per item

Mini Roasted Potato

Filled with Brie • Pancetta Filling
\$1.65 per item

Wild Mushroom Pastry Tart

Creamy Wild Mushroom & Brie Filling in a Flaky Pastry Tart
\$2.65 per item

Seasonal Fruit

(Minimum of 2 dozen per item)

Cantaloupe Wrapped in Prosciutto

Prosciutto wrapped around Cantaloupe
\$2.65 per item

Grilled Star Fruit, Anise-spiced Duck Breast

Artichoke Pesto Toast
\$2.65 per item

Baked Brie en Crouton

Red Currant Raspberry Jam • Assorted Crackers • French Baguettes
\$2.65 per item

Fresh Fruit Kabobs

Seasonal Skewered Fresh Fruit
\$1.99 per item

Meats

(Minimum of 2 dozen per item)

Down South Caramelized Bacon Strips

Sweet Caramelized Apple Wood Bacon Stacks
\$1.85 per item

Pomegranate Glazed Pork Loin

Crostini • Pomegranate-Apple Chutney
\$2.65 per item

Pork Tenderloin on Polenta Toast

Brandied Figs • Seasonal Sprouts
\$3.50 per item

Korean Beef Bulgogi

Thinly Sliced Beef rolled with Spring Onions and Toasted Sesame Seeds
\$3.50 per item

Fowl

(Minimum of 2 dozen per item)

Caribbean "Jump Up" Chicken

Mini Pita Pocket • Mango Chutney
\$1.90 per item

Peking Duck Roll

Crisp Vegetables and Oriental Duck Wrapped in a Delicate Spring Roll
\$2.50 per item

Thai Chicken Satay

Thai Marinated Chicken Woven on a Bamboo Stick
\$2.50 per item

Chicken Tender Provencial

Chicken Tenderloins is filled with Green Olives, Dried Figs, and Sun-Dried Tomatoes
\$2.50 per item

Indian Chicken Tandoori

Chicken Tenderloins Marinated with Yogurt and Indian Spices
Woven on Bamboo Sticks
\$2.50 per item

Seafood

(Minimum of 2 dozen per item)

Crab Stuffed Mushrooms

Lump Crab stuffed in a Button Cap Mushroom
\$2.50 per item

Marinated Sea Scallops

Sea Scallops Lightly Coated with Cornmeal and wrapped in Apple Wood Smoked Bacon
Served with Gazpacho Dipping Sauce
\$3.75 per item

Mini Canadian Salmon Cakes

Served with Smoked Jalapeno Bacon
\$3.00 per item

Sugar Can Skewered Jumbo Shrimp

Asian Marinated Jumbo Shrimp on a Sugar Cane
Served with a Sweet Chili Dipping Sauce
\$3.00 per item

Coconut Shrimp

Jumbo Shrimp Marinated in Sesame Oil
Dipped in Fresh Coconut and Flashed Fried
\$3.00 per item



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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 chafer

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.