



Cakes ~ Tortes ~ Pastries

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, vanilla gelato, and fresh strawberries

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



Cakes ~ Tortes ~ Pastries

Cake or Torte

Cake or Torte Size	Suggested Servings	Price
8" Round	8-10	\$19.95
10" Round	12-14	\$29.95
12" Round	14-18	\$34.95
14" Round	20-25	\$39.95
1/4 Sheet	20-25	\$39.95
1/2 Sheet	40-50	\$69.95
Full Sheet	85-100	\$119.95

(Add \$5.00 for Deco Pack)

Signature Cakes

Tirami Su Cake • Fruit Cake • Mocha Ricotta Cake • Cassata Cake

Cake Size	Suggested Servings	Price
8" Cake	8-10	\$24.99
10" Cake	12-14	\$35.99
12" Cake	14-18	\$45.99
14" Cake	20-25	\$55.99
1/4 Sheet Cake	20-25	\$55.99
1/2 Sheet Cake	40-50	\$90.00
Full Sheet Cake	85-100	\$149.99

(Three Layer Cakes Available for an Additional Charge)

Assorted Mini Pastries Platters

Platter Size	Suggested Servings	Mini Pastries Count	Price
Small	20	30	\$37.50
Medium	40	60	\$75.00
Large	60	90	\$112.50

Select five different types of mini pastries from the list below to create your delectable mini pastries platter:

Chocolate Dipped Strawberries
 Mini Fruit Tarts
 Mini Crème Puffs Dipped in Chocolate
 Mini Cream Corns (plain or chocolate)
 Mini Cream Cannoli
 Mini Cheesecake (plain or chocolate)
 Chocolate Decadent Squares

Fruit Mousse Filled Chocolate Shells
 Linzer Squares
 Mini Apple Frangipan Tarts
 Mini Apricot Frangipan Tarts

Vince & Joe's Gourmet Market • www.vinceandjoes.com

All prices are subject to change • All menu items may contain traces of peanut and/or other tree nuts
 Shelby Twp. 586.786.9230 • Clinton Twp. 586.263.7870



Cakes ~ Tortes ~ Pastries

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.