



Chef Stations

(Minimum Of 25 Guests)

Carving Stations

Roast Beef

Mustard • Horseradish • Natural Au Jus • Vince & Joe Rolls

\$50.00 Half (serves 20 people)

\$100.00 Whole (serves 60 people)

\$500.00 Steamship (serves 250 people)

Shanghai Barbecued Duck

Marinated Duck Breast 8 oz. • Orange Segments • Star Anise
Potato & Scallion Pancakes • Hoisin • Ginger Sauces

(Chef Fee applies \$80.00 / 4 hours)

\$18.99 per guest

Sage Rubbed Roasted Breast of Turkey

Tarragon Mayonnaise • Dijon Mustard
Cranberry Relish • Parker House Rolls

(Chef Fee applies \$80.00 / 4 hours)

\$60.00 Half (serves approximately 25 people)

\$100.00 Whole (serves approximately 50 people)

Certified Angus Beef Strip Loin

Smoked Bacon & Onion Compote • Mustards
Horseradish • Natural Au Jus

(Chef Fee applies \$80.00 / 4 hours)

\$250 per Strip Loin

(serves approximately 35 people)

Zatar Leg of Lamb

Roasted Boned Leg of Lamb stuffed with Roasted Garlic and Zatar
Hummus • Roasted Eggplant • Minted Au Jus • Pita Bread

(Chef Fee applies \$80.00 / 4 hours)

\$10.99 per guest

Smoked Salmon and Gravlax

Carved Smoked Salmon • Whiskey-Dill Gravlax • Bermuda Onions
Capers • Minced Egg Yolk • Lemons • Assorted Breads

(Chef Fee applies \$80.00 / 4 hours)

\$180 per Salmon side

(serves approximately 25 people)

Wild Tazmanian Salmon

Gently wrapped Salmon in a Puff Pastry
Chanterelles • Dill-Lemon Hollandaise Sauce

(Chef Fee applies \$80.00 / 4 hours)

\$180 per Salmon side

(serves approximately 25 people)

Honey Cured Ham

Honey Mustard Glaze • Hot Mustard
Whole Grain Mustard • Jewish Rye Bread

(Chef Fee applies \$80.00 / 4 hours)

\$60.00 Half (serves approximately 25 people)

100.00 Whole (serves approximately 50 people)

Stout Marinated Turkey Breast

Cranberry-Sage Chutney • Vince & Joe's Rolls
(Chef Fee applies \$80.00 / 4 hours)

\$60.00 Half (serves approximately 25 people)

\$100.00 Whole (serves approximately 50 people)

Molasses Cured Pork Loin

Ancho Honey Glaze • Whole Grain Mustard
Assorted Multigrain Rolls

(Chef Fee applies \$80.00 / 4 hours)

\$6.99 per guest

Prime Rib of Beef

Smoked Tomato Horseradish • Red Onion Marmalade
Assorted Parker House Rolls

(Chef Fee applies \$80.00 / 4 hours)

\$15.99 per guest

New York Strip Loin

Port-Fig Chutney • Whole Grain Mustard
Assorted Parker House Rolls

(Chef Fee applies \$80.00 / 4 hours)

\$13.99 per guest

Tenderloin of Beef

Gorgonzola Aioli • Bacon & Caramelized Onion Marmalade
Assorted Rolls

(Chef Fee applies \$80.00 / 4 hours)

\$325.00 per loin

(serves approximately 25 people)

Muscovy Duck Breast

Seasonal Fruit Compote • Balsamic-Fig Reduction
(Chef Fee applies \$80.00 / 4 hours)

\$19.99 per guest

Elk or Venison Loin

Port-Fig Chutney • Chestnut Sage Pesto • Assorted Rolls
(Chef Fee applies \$80.00 / 4 hours)

\$17.99 per guest

Prime Rib of Buffalo

Smoked Tomato Horseradish
Crimini Mushroom Ragout • Assorted Rolls

(Chef Fee applies \$80.00 / 4 hours)

\$17.99 per guest



Chef Stations

(Minimum of 25 Guests)

Potato Station

Choice of Russet or Sweet Potato
Served in martini glasses

TOPPINGS:

(choice of eight toppings)

Bacon Bits • Whipped Butter • Cheddar Cheese • Gruyere Cheese •
Smoked Mozzarella • Caramelized Onions
Chives • Sautéed Mushrooms Duck Confit • Minced Italian Sausage
• Chopped Prosciutto • Red Wine Demi-Glaze

\$6.95 per guest

(Chef Fee applies \$80.00 / 4 hours)

Pasta Station

Penne and Tortellini Noodles

CHOICE OF TWO SAUCES:

Marinara • Alfredo • Palomino • Pesto • Bolognese

ACCOMPANIMENTS:

Italian Sausage • Tomatoes • Scallops
Pine Nuts Shrimp • Sautéed Mushrooms
Tri-colored Peppers • Grilled Eggplant • Rapini
Grilled Chicken • Caramelized Onions • Smoked Salmon

\$5.95 per guest

(\$8.95 per guest - Seafood)

(Chef Fee applies \$80.00 / 4 hours)

Maryland Crab Station

Vince & Joe's Panko Encrusted Lump Crab Cakes
Smoked Tomato-Onion Relish • Zesty Basil Rémoulade
(Chef Fee applies \$80.00 / 4 hours)

\$10.99 per guest (3 pieces)

\$14.99 per guest (5 pieces)

Risotto Station

Seared Sea Scallop

White Truffles • Asparagus • Forest Mushrooms

Saffron Risotto

Sweet Peas • Pancetta • Herb Sprouts

(Chef Fee applies \$80.00 / 4 hours)

\$10.99 per guest (3 pieces)

\$14.99 per guest (5 pieces)

Stir-Fry Station

Stir-Fry Shrimp

Oriental Vegetables • Cilantro • Bean Sprouts

Smoked Chicken

Kaffir Lime Scented Jasmine Rice • Teriyaki Ginger Sauce
Assorted Dim Sum in Steamer Baskets

\$10.99 per person

(Chef Fee applies \$80.00 / 4 hours)

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 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