



Grande Gourmet Platters

Domestic Cheese Platter

Berkshire Blue • Sharp Vermont Cheddar Cheese
Doeling Camembert • Baby Romaine Salad • Bacon Lardoons
Spiced Pecans • Citrus Vinaigrette
Accompanied with Assorted Crackers

Small 4-6 \$79.99
Medium 8-12 \$149.00
Large 15-20 \$180.00

(Have it custom made for \$8.99 per guest over 25 people)

Italian Cheese Platter

Brigante • Capra Cheese with Walnuts • Robiola
Gorgonzola Verde • Piave Cheese • Grana Nuggets
Arugula • Watercress • Hazelnut • Prosciutto Crisps
White Truffle Vinaigrette

Small 4-6 \$79.99
Medium 8-12 \$149.00
Large 15-20 \$180.00

(Have it custom made for \$8.99 per guest over 25 people)

French Cheese Platter

Double Creamed Brie • Roquefort • Petite Basque • Bucherolle
Delice Bourgogne • Bleu de Basque • Comte • Doux de Montagne
Salad of Frisee • Mixed Greens

Small 4-6 \$79.99
Medium 8-12 \$149.00
Large 15-20 \$180.00

(Have it custom made for \$8.99 per guest over 25 people)

Italian Antipasto Platter

Prosciutto • Caciocavallo • Calamari Salad
Wood Roasted Artichoke Hearts
Roasted Red Bell Peppers • Grilled Banana Peppers • Garlic Chips
Grilled Baby Eggplant Caponata • Sicilian Olives
Kalamata Olives • Cantaloupe Melon
Accompanied with your choice of Roll or Baggett

Small 8-12 \$79.00
Medium 15-20 \$99.00
Large 25-30 \$149.00

(Have it custom made for \$5.99 per guest over 30 people)

European Cheese Platter

Spanish Zamorano • Delice de Boury • Cabot 2 Year
Emmental • Spanish Valdeon • Aged Gouda

Small 4-6 \$79.00
Medium 8-12 \$99.00
Large 15-20 \$149.00

Grilled Veggie Platter

Grilled Eggplant • Portabella Mushrooms • Zucchini
Wood Roasted Long Stem Artichokes • Roasted Asparagus
Tri Colored Peppers • Fennel • Sweet Onions
Oven Roasted Tomatoes • Caponata • Olives

Small 6-8 \$44.99
Medium 10-15 \$59.99
Large 20-25 \$89.99

(Have it custom made for \$3.99 per guest over 25 people)

Vegetable Crudites

An elegant display of color and flavor

Mini Carrots • Celery Sticks • Cucumber • Broccoli • Cauliflower
Grape Tomatoes • Radishes • Mushrooms • Sliced Bell Peppers

Accompaniments:

House made Dill Creamy Herb or Creamy Gorgonzola Dip

Small 8-12 \$44.99
Medium 15-20 \$69.99
Large 25-30 \$94.99

(Have it custom made for \$3.99 per guest over 25 people)

Olive & Cheese Platter

An assortment of olives from around the world

Tapenade • Buffalo Mozzarella • fresh Romano • Chevre
Accompanied with Assorted Crackers

Small 8-12 \$79.95
Medium 15-20 \$95.95
Large 25-30 \$140.95

(Have it custom made for \$4.99 per guest over 25 people)



Grande Gourmet Platters

Vince & Joe's Elaborate Fruit Platter

Artistic fruit platter arranged in an extraordinary display

Pineapple • Cantaloupe • Honeydew • Watermelon
Figs • Grapes • Strawberries Raspberries
Blueberries • Blackberries • Selection of Whole Fruits

Platter is made according to the season
and served on a Bon Chef platter (Jumbo)

Serves 8-12 \$79.99
Serves 15-20 \$95.99
Serves 25-30 \$140.99
Jumbo 60-100 249.99

(Have it custom made for \$2.50 per guest over 100 people)

Shrimp Platter

Our finest Jumbo Shrimp
Beautifully garnished with leafy greens and lemon wedges

Accompanied by Vince & Joe's cocktail sauce

Small - Serves 8-12 (40 pieces) \$89.99
Medium - Serves 13-18 (60 pieces) \$129.99
Large - Serves 19-25 (80 pieces) \$172.99
Jumbo - Serves 26-35 (100 pieces) \$215

(Have it custom made for 2.15 per shrimp)

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

Fresh Selections from the Sea

Served on ice and beautifully garnished with lemon wedges

Gulf Shrimp

Accompaniments:

Cocktail Sauce • Cognac Sauce
\$500.00 per 100 pieces

Freshly Shucked Oysters and Clams on the Half Shell

Accompaniment:

Green Apple Mignonette
\$450.00 per 100 pieces

Jonah Crab Claws

\$450.00 per 100 pieces

Sushi

Assorted Sushi and California Rolls

\$500.00 per 100 pieces

Sashimi

Salmon, Tuna and Whitefish

\$550.00 per 100 pieces

Accompaniments:

Soy Sauce • Pickled Ginger • Wasabi

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