



## Lunch Buffet

### *Ladies Light Lunch*

Selection of Chilled Refreshments

#### **Vince & Joe's Fruit Salad**

#### **Strawberry & Goat Cheese Salad**

Seasonal Berry Compote Dressing

#### **Citrus Marinated Chicken**

on a Bed of Roasted Thyme New Potato

#### **Grilled Vegetables**

Asparagus • Zucchini, Eggplant • Portabella Mushrooms  
Aged Balsamic Vinaigrette

#### **Fresh Fruit Tart or Tropical Key Lime Tart**

#### **Fresh Brewed Coffee & Assorted Teas**

Regular • Decaffeinated  
Whole Milk • Skim Milk • 2% Milk

**\$9.95 per guest**

### *Gentlemen's Lunch*

Selection of Chilled Refreshments

#### **Grilled Chicken Caesar Salad**

#### **Bahamian Grilled Fruit Salad**

#### **Blackened Red Scrod with Red Bean Smoked Ragout**

#### **Jamaican Jerk Chicken Brochette**

served with Guava BBQ Sauce

#### **Pasta Primavera**

Spring Vegetables with Farfalle Pasta

#### **Kahlua Éclairs**

#### **Double Chocolate Fudge Torte**

#### **Heath Bar Crunch Torte**

#### **Fresh Brewed Coffee & Assorted Teas**

Regular • Decaffeinated  
Whole Milk • Skim Milk • 2% Milk

**\$15.95 per guest**

### *Kids Play Day*

Selection of Fresh Squeezed Juices

#### **Vince & Joe's Fresh Fruit Cups**

Topped with Sweetened Whipped Cream

#### **Macaroni & Cheese**

#### **Chicken Fingers**

#### **Gourmet Hot Dogs**

#### **Beef Burgers**

#### **Potato Wedges**

#### **Individual Potato Chips**

#### **Choice of Gourmet Assorted**

Cookies or Brownies

**\$9.95 per guest**

### *A Day at the Open Pit*

Assorted Chilled Refreshments

#### **Vince & Joe's Greens**

with House Vinaigrette

#### **Sweet Texas Style Corn Bread**

#### **Roasted Corn on the Pit**

#### **Home Style Baked Beans**

#### **St. Louis Style Ribs**

with Texas Barbecue Sauce

#### **Smoke Spiced Rubbed Chicken**

Slathered with Barbecue Sauce

#### **Cedar Planked Salmon**

with Mustard Dill Sauce

#### **Choice of Gourmet Assorted**

Cookies or Brownies  
Triple Chocolate Torte  
German Chocolate Cake  
White Chocolate Cheesecake

**\$16.95 per guest**



## *Lunch Buffet*

### *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.*