



Parties by the Dozen

<i>Salads</i>	<i>Price</i>	<i>Lasagna</i>	<i>Price</i>	<i>Half</i>	<i>Full</i>
<i>Serving Size: 2 -3 Persons</i>	<i>PER LB.</i>	<i>8 oz. recommended per person</i>	<i>PER LB.</i>	<i>Pan</i>	<i>Pan</i>
Caesar Salad Romaine lettuce, thinly shaved parmesan cheese, house made garlic croutons, house made Caesar dressings (one of the finest you've ever tasted)	\$5.99	Cheese Lasagna Layers of hand made pasta, ricotta cheese, Parmigiano cheese, mozzarella cheese, palomino sauce.	\$6.99	\$45.99	\$69.99
Cobb Salad Romaine lettuce, diced tomatoes, green onions, ripe avocado, chopped eggs, bacon, gorgonzola cheese, smoked turkey, radicchio, light mustard vinaigrette dressing (<i>additional charge of \$1.00 per person</i>)	\$7.99	Chicken Lasagna Layers of hand made pasta, ground chicken, marinara sauce, mozzarella cheese	\$6.99	\$45.99	\$69.99
Fattoush Salad Romaine lettuce, chopped parsley, diced tomatoes, Greek olives, crumbled feta, pita chips, zatar mint dressing	\$6.99	Meat Lasagna Layers of hand made pasta, meat sauce, ricotta cheese, mozzarella cheese	\$6.99	\$45.99	\$69.99
Fruit Salad (seasonal) Watermelon, cantaloupe, grapes, honeydew, berries and fresh mint garnish	\$5.99	Seafood Lasagna Layers of hand made pasta, shrimp, lobster, scallops, palomino sauce	\$9.99	\$55.00	\$100.00
Greek Salad Fire roasted red beets, red onions, Greek olives, romaine lettuce, fresh oregano, Greek feta, Greek dressing	\$6.99	Sicilian Style Eggplant Lasagna Layers of hand made pasta, eggplant, marinara sauce, mozzarella cheese	\$6.99	\$45.99	\$69.99
Napa Salad A combination of spring mix and romaine lettuce, dried cherries, blue cheese, walnuts, raspberry dressing	\$7.99	Spinach Lasagna Layers of hand made pasta, sautéed spinach, ricotta cheese, marinara sauce, mozzarella cheese	\$6.99	\$45.99	\$69.99
Organic Baby Spinach Salad Organic baby spinach, crispy bacon lardoons, red onions, roasted wild mushrooms, aged-balsamic vinaigrette	\$6.99	Wild Mushroom Lasagna Layers of hand made pasta, wild mushrooms, mozzarella cheese	\$6.99	\$45.99	\$69.99
Pear and Apple Salad Arugula, radicchio, frisee, caramelized apples and pears, red grapes, toasted walnuts, aged-Balsamic vinaigrette	\$6.99				
Roasted Wild Mushroom Salad Spring mix, fine herbs, oven roasted red beets, toasted walnuts, cambozola cheese, sweet aged-vinaigrette dressing	\$6.99				
Salad Nicoise A mixture of new potatoes, green beans, red peppers, tomatoes, red onions, nicoise olives, albacore tuna, mustard vinaigrette	\$6.99				
Vince & Joe's Signature Salad Spring mix, romaine lettuce, cucumbers, carrots, cherry tomatoes, red onions, balsamic vinaigrette	\$5.99				
ADDITIONAL CHARGES					
GRILLED CHICKEN BREAST- \$2.00 per person					
GRILLED SHRIMP - \$3.00 per person					
		<i>Homemade Ravioli</i>			<i>Price</i>
		4-6 pieces recommended per person pastas are subject to availability			<i>PER LB.</i>
		Butternut Squash Ravioli			\$9.99
		Crab and Lobster Ravioli			\$15.99
		Goat Cheese and Crab Ravioli			\$14.99
		Meat Ravioli			\$7.99
		Rapini with Oven Roasted Tomatoes Ravioli			\$7.99
		Smoked Salmon Ravioli			\$9.99
		Three Cheese Ravioli			\$7.99
		Veal Ravioli			\$10.99
		Wild Mushroom Ravioli			\$9.99



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<i>Entrée</i>	<i>Price</i>	<i>Pasta</i>	<i>Half Pan</i>	<i>Full Pan</i>
<i>(8 OZ. RECOMMENDED PER PERSON)</i>	<i>PER LB.</i>		<i>SERVES 10-15</i>	<i>SERVES 25-30</i>
Organic chicken or beef available for entrées at market price				
House Smoked, Hand Rubbed Baby Back Ribs Slow smoked baby back ribs slathered with Vince & Joe's BBQ Sauce	\$7.99	Pasta Primavera Spring vegetables, farfalla pasta and Vodka Sauce	\$45	\$65
Marinated Flank Steak Roasted herb-marinated flank steak, Chimichurri - an Argentine herb sauce	\$10.99	Pasta Carbonara Bacon, mushrooms, peas, spiced red pepper flakes	\$45	\$65
Boneless Skinless Chicken Breast Sautéed, choice of sauce – Tosca, Wild mushroom Marsala or Picatta	\$7.99	Linguine Red or white clam sauce	\$55	\$110
Chicken Parmesan Baked breaded chicken breast, marinara sauce, mozzarella cheese	\$7.99	Gnocchi with Mascarpone Cream Potato gnocchi, wild mushroom, Mascarpone cream	\$50	\$100
Chicken Milanese Fried breaded chicken breast with Ammoglio sauce	\$7.99	Penne Pasta with Meat Sauce Vince & Joe's Meat Sauce	\$40	\$65
Wild Caught American Coconut Shrimp Lightly fried jumbo coconut breaded shrimp	\$18.99	Penne Pasta with Marinara Sauce Vince & Joe's Marinara Sauce	\$30	\$50
Creekstone All Natural Beef Tenderloin Caramelized onion relish or horseradish sauce.	\$35.99	Rigatoni Vince & Joe's Meat Sauce	\$45	\$60
Veal Spiedini Thinly breaded veal rolled with sliced Parma ham, Caciocavallo cheese - Ammoglio sauce available	\$15.99	Fettuccine Alfredo Vince & Joe's Alfredo Sauce	\$40	\$65
Beef Spiedini Thinly breaded beef rolled with sliced Parma ham, Provolone cheese - Ammoglio sauce available	\$8.99	Orecchiette with Broccoli Italian sausage, broccoli, and tomatoes	\$45	\$65
Chicken Spiedini Thinly breaded chicken rolled with sliced Parma ham, Provolone cheese Ammoglio sauce available	\$8.99	Cannelloni Cheese, meat, mushroom or spinach filled	\$45	\$65
Sautéed Veal Choice of sauce - Marsala, Oscar, or Ruby Port Wine Demi	\$15.99	Baked Mac-N-Cheese Pasta that kids can't resist	\$45	\$65
Roasted Herb Encrusted Pork Loin Caramelized candied apples	\$8.99			
Vince & Joe's House Smoked Sirloin Beef Ruby port wine demi	\$15.99			
Balsamic and Herb-Marinated American Lamb Chops Thyme and ruby port wine demi	\$20.99			
King Salmon Grilled or sautéed herb marinated King Salmon	\$14.99			



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<i>Starch</i>	<i>Half Pan</i> <i>SERVES 10-15</i>	<i>Full Pan</i> <i>SERVES 25-30</i>	<i>Vegetables</i> <i>(5OZ. RECOMMENDED PER PERSON)</i>	<i>Price</i> <i>PER LB.</i>
Smoked Gouda Au Gratin Potatoes	\$40	\$80	Artichoke Tosca	\$7.99
Horseradish Whipped Potatoes	\$30	\$55	Asparagus, Roasted Peppers, Shallot Chips	\$6.99
Roasted Garlic Whipped Potatoes	\$30	\$55	Grilled Asparagus with Wild Mushrooms	\$6.99
Cheesy Potatoes	\$40	\$80	Grilled Hearts of Palm and Jumbo Asparagus	\$6.99
Potato Au Gratin	\$40	\$80	Green Beans with Citrus Butter, Toasted Pine Nuts	\$6.99
Herb Roasted Fingerling Potatoes	\$40	\$80	Green Beans, Toasted Sliced Almond	\$6.99
Potatoes Romano	\$40	\$80	Green Beans with Roasted Shitake Mushrooms	\$6.99
Yukon Gold and Sweet Potato Au Gratin	\$40	\$80	Rapini with Oven Roasted Tomatoes	\$6.99
Roasted Herb Potato Medley	\$30	\$55	Roasted or Sautéed Baby Vegetable	\$8.99

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