



SPRING Catering SPECIAL

only
\$199⁹⁹
Serves 6

Available March 4th through Mother's Day, 2023



Your choice of one selection from each grouping
Includes one dozen house-made dinner rolls (butter included)

Entrée Selections

Chicken Milanese (3 lbs.)

All-natural, Italian-style breaded chicken breast.
Ammoglio Sauce available for \$7.99 lb.

Chicken Picatta (3 lbs.)

All-natural, egg-battered chicken with artichokes,
roasted red peppers and topped with a lemon-garlic
wine sauce.

Chicken Tosca (3 lbs.)

Egg-battered sautéed chicken topped with our lemon
garlic wine sauce.

Chicken Marsala (3 lbs.)

Sautéed and floured, all-natural chicken breast
topped with a mushroom Marsala sauce.

Sliced Roast Beef (4 lbs.)

Thinly-sliced seasoned roast beef topped with a wild
mushroom demi-glaze.

Dearborn Spiral Sliced Half Ham (7-8 lbs.)

Topped with Michigan Maple Cherry or Brown Sugar
Honey Glaze
Additional Charge \$30

Herb-Roasted Boneless Leg of Lamb (6 lbs.)

Rosemary, thyme, oregano, garlic and olive oil marinade
roasted to your desired preference. Served whole or sliced.
Additional Charge \$75

Grass-Fed Lamb Racks (3 Racks)

Rosemary, thyme, oregano, garlic and olive oil mari-
nade roasted to your desired preference.
Additional Charge \$120

Beef Tenderloin (4 lbs.)

Our whole choice beef tenderloin is seasoned,
cooked to order, served sliced or whole and
topped with a wild mushroom demi-glaze
Additional Charge \$160

Pasta Selections (3.5 lbs.)

Penne Pasta

Your choice of Vince & Joe's Meat, Marinara, or
Palomino Sauce

Fettuccine Alfredo

Fettuccine noodles with house-made Alfredo sauce

Pasta Primavera

Farfalle pasta, spring vegetables, Alfredo sauce

Vegetable Selections (3 lbs.)

Green Beans Almondine

Tossed with extra virgin olive oil, sliced tri-color bell
peppers and toasted, sliced almonds.

Steamed Medley of Vegetables

A blend of carrots, broccoli, cauliflower,
green beans and diced plum tomatoes
tossed in seasoned olive oil.

Sautéed Peas, Mushrooms & Bacon

Sweet green peas and button mushrooms
topped with crispy bacon.

Honey Roasted Carrots

Tri-colored organic carrots, honey roasted
with herbs & garlic.

Vegan
MEAL
for two

\$44⁹⁹

Tuscan Roasted Cauliflower (1 lb.)
Red and white quinoa with roasted carrots,
sweet potatoes and lemon chick peas (1.5 lbs.)
Kale and roasted butternut squash salad with
maple vinaigrette (1.5 lbs.)
Vegan Pasta Salad (1 lb.) and a Dark Chocolate
Mini Cake (1)

Starch Selections (3 lbs.)

Classic Whipped Potatoes

Traditional, Boursin Cheese or Roasted Garlic

Parmesan Roasted Red Skin Potatoes

Fresh red skin potatoes, tossed on our signature spice
blend.

Potatoes Au Gratin

Hand sliced Idaho and sweet potatoes baked with
smoked gouda and aged parmesan, and cooked until
golden brown.

Cheesy Potatoes

Our rich and creamy cheese sauce tossed
with diced potatoes and aged cheddar cheese,
then baked to a golden brown.

Salad Selections

Michigan Salad

Baby spinach, sundried cherries, cherry tomatoes,
red onion, candied walnuts, raspberry
vinaigrette, blue cheese crumbles

Vince & Joe's Signature Salad

Spring mix, Romaine lettuce, vine-ripened tomatoes,
cucumbers and red onions with your choice of
Italian, Ranch or Balsamic dressing.

Dessert Selections

(6) Large Cream-Filled Cannolis

N.Y. Style Cheesecake Topped with Strawberries (6")

House-Made Strawberry Shortcake



SPRING Brunch MENU

only
\$179⁹⁹
Serves 6

Available March 4th through Mother's Day, 2023



Scan to Order

Your choice of one selection from each grouping

Includes choice of 1 dozen house-made mini muffins or mini scones

Brunch Entrée Selections

Cheese Blintzes (12 each)

House-made crepes, filled with a ricotta cream cheese. Served with a berry sauce on the side.

Sicilian-Style Frittata (9-inch)

Fresh eggs combined with cheddar cheese, mozzarella, caramelized onions and broccoli, then baked in the oven.

Panettone French Toast (Half Pan)

Imported Italian Panettone baked with a medley of juicy raisins, batter dipped and grilled to a golden brown. Topped with fresh berries and powdered sugar.

House-Made Quiche (9-inch)

Your choice of spinach and mushroom, broccoli and ham or Lorraine

Chicken & Mushroom Crepes (12 each)

Savory house-made crepes filled with all-natural, herb roasted chicken breast, roasted mushrooms and wild rice and topped with a creamy, mushroom Mornay sauce.

Norwegian Salmon (3 lbs.)

Vince & Joe's Gourmet Market favorite. Sweet Chili, Grilled or Cajun.

Additional Charge \$75

Vegetable Selections (3 lbs.)

Green Beans Almondine

Tossed with extra virgin olive oil, sliced tri-color bell peppers and toasted, sliced almonds.

Steamed Medley of Vegetables

A blend of carrots, broccoli, cauliflower, green beans and diced plum tomatoes tossed in seasoned olive oil.

Honey Roasted Carrots

Tri-colored organic carrots, honey roasted with herbs & garlic.

Starch Selections (3 lbs.)

Classic Whipped Potatoes

Traditional, Boursin Cheese or Roasted Garlic

Parmesan Roasted Red Skin Potatoes

Fresh red skin potatoes, tossed on our signature spice blend.

Potatoes O'Brien

Roasted red skin potatoes, caramelized onions and bell peppers tossed with our signature seasoning.

Corned Beef Hash

House-cooked corned beef, roasted diced potatoes, peppers and onions.

Salad Selections

Michigan Salad

Baby spinach, sundried cherries, cherry tomatoes, red onion, candied walnuts, raspberry vinaigrette, blue cheese crumbles

Vince & Joe's Signature Salad

Spring mix, Romaine lettuce, vine-ripened tomatoes, cucumbers and red onions with your choice of Italian, Ranch or Balsamic dressing.

Fruit Salad (3.5 lbs.)

Delicious variety of seasonal fresh fruit.

Dessert Selections

Large Cream-Filled Cannolis (6)

N.Y. Style Cheesecake Topped with Strawberries (6")

House-Made Strawberry Shortcake

POPULAR ADD-ONS

Platter Bacon - \$11.99 per lb.
Breakfast Sausage - \$7.99 per lb.



CLINTON TOWNSHIP

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SHELBY TOWNSHIP

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