

VASSEL'S MAIN STREET *Catering*



Breakfast Buffets



ALL AMERICAN BREAKFAST 20PP

Scrambled eggs, bacon, sausage, potato cheese casserole or roasted cubed potatoes with chives, assorted pastries served with butter & preserves

PERSONAL SIZE OMELETTES 20PP

Ready to eat personal size omelettes, served with potato cheese casserole or roasted cubed potatoes with chives, assorted pastries, butter & preserves

BREAKFAST CROISSANT 19PP

Fresh flaky croissants filled with fried egg, ham & cheese or fried egg, roasted vegetables & cheese, served with potato cheese casserole or roasted cubed potatoes with chives

ENGLISH MUFFIN SANDWICH 19PP

English muffin topped with egg, roasted vegetables & goat cheese served with potato cheese casserole or roasted cubed potatoes topped with chives

BREAKFAST BISCUIT 19PP

Choice of ham & eggs, bacon & eggs or vegetable & cheese on fresh baked buttermilk biscuits served with potato cheese casserole or roasted cubed potatoes topped with chives

BREAKFAST BURRITOS 20PP

Choice of scrambled eggs & sausage or scrambled eggs & spicy black beans complimented with cheddar cheese, peppers & onions, wrapped in a flour tortilla served with potato cheese casserole or cubed potatoes with chives, sour cream fresh salsa, pastries butter & preserves

VASSEL'S
MAIN STREET
Catering



EGG CASSEROLE 18PP

Eggs, cream, sausage, ham or vegetables & cheese baked to perfection, topping our rich potato cheese casserole crust served with assorted pastries, butter & preserves

PEARL SUGAR WAFFLES 20PP

Pearl sugar waffles served with bacon & sausage toppings include syrup, strawberries & whipped cream



PASTRIES SOLD BY DOZEN

\$28 PER DOZEN

An assortment of fresh danish, baked muffins, scones, sweet rolls, served with butter & preserves

BEVERAGES (2 GALLONS) \$69

Choice of : Coffee, Hot Tea, Orange Juice, or Apple Juice

YOGURT PARFAIT 5EA

Yoplait Light & Fit® yogurt layered with fresh fruit granola served on the side

VASSELMAINSTCATERING.COM
734-453-1400

Breakfast Stations

All stations require chef -- 200.00 additional charge
Number of chefs required will vary with number of guests
Two hour max



OMELETTE BAR 28PP

Chefs man individual burners with an omelette pan ready to greet your guests with breakfast cooked to order!

Omelette Bar Includes:

Ham, cheese, mushrooms, onion, green pepper & spinach Served With:

Sausage & bacon, potato cheese casserole or roasted Yukon gold potatoes topped with chives Complimented with assorted fresh pastries, butter, & preserves

BELGIAN WAFFLE BAR 28PP

Made to order Belgian waffles!

Choice of toppings include:

Chocolate chips, strawberries, bananas foster, whipped topping, & butter

Hot chafers include sausage & bacon.

Complimented with assorted fresh pastries, butter, & preserves

BREAKFAST BURRITO STATION 25 PP

Chefs man station with all ingredients ready to greet your guests with burrito made to order!

Burrito station includes eggs, ham, sausage, bacon, peppers, onions, mushrooms, cheese, jalapenos, sour cream, fresh salsa, chopped cilantro, smashed avocado & flour tortillas

served with potato cheese casserole or roasted cubed potatoes with chives & assortment of pastries, butter & preserves

VASSEL'S
MAIN STREET
Catering

GREAT ADDITIONS TO WOW YOUR GUESTS

SMOKED SALMON DISPLAY \$225

Smoked salmon, cream cheese, capers, chopped eggs, red onion, fresh dill served with mini bagels & crostini

ROASTED VEGETABLE PLATTER \$175

Fresh roasted vegetables served with feta, basil, olives & accompanied by crisp herbed crostini

FRUIT SKEWERS (PER DOZEN) 48.00

Cantaloupe, honey dew, pineapple, strawberries & grapes

CRUDITÉ DISPLAY

Specialty cut seasonal vegetables & fresh fruit accompanied by a medley of cheese attractively presented on our tier unit

1/2 Small - 75 - serves 18-20

Small - 150 - serves 30-35

Large - 250 - serves 60-65

BEVERAGES (1.5 GALLONS) \$69.00

Choice of : Coffee, Hot Tea, Orange Juice, or Apple Juice

YOGURT PARFAIT 5 EA

Yoplait Light & Fit® yogurt layered with fresh fruit granola served on the side



VASSELMAINSTCATERING.COM

734-453-1400

Weekend Brunch



WEEKEND BRUNCH 40 PP

Choice Of One :

OMELETTE BAR

Chefs man individual burners with an omelette pan ready to greet your guests with breakfast cooked to order!

Omelette Bar Includes:

Ham, cheese, mushrooms, onion, green pepper & spinach

WAFFLE BAR

Made to order Belgian waffles!

Choice of toppings include:

Chocolate chips, strawberries, bananas foster, whipped topping, & butter

STATIONS REQUIRE CHEF -- \$200.00
ADDITIONAL CHARGE
NUMBER OF CHEFS REQUIRED WILL VARY WITH
NUMBER OF GUESTS
TWO HOUR MAX

Weekend Brunch selection is served with choices of the following sides:

Choose one:

Carved Roasted Turkey

Glazed Baked Ham

Petite Beef Tenderloin

Choose one:

Roasted cubed potatoes topped with green onion

Potato cheese casserole

Includes:

Sausage & Bacon

Fresh Fruit Display

Chilled Orange Juice

Field Green Salad

Assorted Pastries With Butter & Preserves

Mid-Day Menus

Afternoon Delight The Perfect Shower Menu

CHOICE OF TRADITIONAL SALADS - 22

CHOICE OF CLASSIC SALADS - 24

An assortment of gourmet petite sandwiches, fresh fruit skewers, our delicious assortment of dessert bars & choice of two salads

DELI MEAT & CHEESE TRAY 18 PP

Turkey, ham, chicken salad, salami, roasted vegetables (on request) & sliced herbed chicken breast, various cheese selection, olives & tomatoes accompanied by our red skin potato salad, pasta salad or mixed green salad tossed in classic Italian dressing, assorted breads, condiments & Cookies

DELI SANDWICH BOX LUNCHES 18 PP

Choice of roasted turkey, Applewood smoked ham, chicken salad, tuna salad or vegetarian, includes cookies, chips & the chefs choice of salad

ASSORTED LAWASH SANDWICH - 18 PP

ASSORTED DELI SANDWICH - 18 PP

ASSORTED CROISSANT SANDWICHE TRAY - 18 PP

Served with cole slaw, potato, pasta salad or mixed green salad tossed in classic Italian dressing & cookies

PETITE SANDWICHES 49 (PER DOZEN)

Assorted turkey, ham & vegetarian mini sandwiches topped with herbed cream cheese or hummus spread, sprouts, spring mix & garnished with picked cherry tomatoes



FRENCH BAGUETTE SUB 16" - 48

(SERVES 4-5)

FRESH ITALIAN SUB BUN, 24" - 144

(SERVES 12-16)

Choose your style!

Italian - Ham, salami, jack cheese, onion, lettuce, tomato, pepper rings & Italian dressing

Ham & Cheese - Sliced ham, swiss cheese, lettuce, tomato, red onion & creamy special mayonnaise dressing

Turkey Breast - Oven roasted turkey, jack cheese, lettuce, tomato, pepper rings & dilled mayonnaise

Vegetarian - Lettuce, tomato, sprouts, cheese, red pepper, cucumber & our vinaigrette

Vegetarian Black Bean - Lettuce, tomato, shredded cheddar & creamy special sauce

VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM
734-453-1400



Salads By The Pound

priced per lb. (4lb min per salad)

VEGETARIAN PASTA SALAD 12

Confetti fresh vegetables & shredded cheese tossed in our classic house Italian dressing

RIGATONI PASTA SALAD 13

Rigatoni pasta, tri-color peppers, toasted pine nuts & Parmesan cheese tossed in our special dressing

FRUIT SALAD 13

Cantaloupe, honey dew, pineapple, strawberries & grapes

priced per lb. (4lb min per salad)

CHICKEN TARRAGON SALAD 18

Cubed roasted chicken breasts, granny smith apples, smoked provolone cheese & dried cranberries all tossed in our tarragon mayonnaise

TURKEY ALMOND SALAD 18

Fresh roasted turkey, swiss cheese, celery, red onion, plump red grapes, & toasted almonds tossed with our special dressing

FINGERLING POTATO SALAD 18

Tossed with fresh tarragon and shallots in a white wine vinaigrette

MAURICE PASTA SALAD 16

Julienne turkey, ham, swiss cheese, olives, sweet pickles & our famous Maurice dressing

TORTELLINI PASTA SALAD 18

Cheese tortellini pasta, crisp celery, sun dried tomatoes & fresh spinach blended with pesto mayoniase

GREEK PASTA SALAD 15

Feta, kalamata olives, tri-color peppers, red onion & garnished with pickled beets tossed in our house Mediterranean dressing

CHIC PEA SALAD 15

Chic peas, spinach & sun dried tomatoes, tossed in a blend of feta cheese with pesto

TRADITIONAL POTATO SALAD 12

REDSKIN POTATO SALAD 12

priced per lb. (4lb min per salad)

MEDITERRANEAN PASTA SALAD 15

Pearl pasta fresh parsley, chopped cherry tomatoes, English cucumbers, capers & roasted red peppers tossed in a house made lemon-olive oil dressing

SEAFOOD PASTA SALAD 22

Shrimp & crab tossed in our special creamy dressing with celery and scallions

THAI NOODLE SALAD 18

Chow main noodles, julienne vegetables, peanuts tossed with our house made peanut dressing

VEGAN WHITE BEAN SALAD 15

Great northern beans, green & red bell peppers, onion & celery all tossed in a white balsamic vinaigrette

VEGAN MOJITO BEAN SALAD 15

Great northern beans, black beans, fresh diced yellow peppers, celery & poblano chili peppers mixed with a mint & lime vinaigrette

VEGAN COUSCOUS VINAIGRETTE SALAD 15

Couscous tossed with green & red bell peppers, onion & celery lightly dressed in a white balsamic vinaigrett

VEGAN RIO BARLEY SALAD 15

Barley, black beans, roasted corn & fresh tomatoes tossed with our lime & cilantro vinaigrette

Classic Salad Bowls

Each Bowl Serves 18-24



MAURICE SALAD \$90

Julienne turkey, ham, swiss cheese, olives, sweet pickles, and our famous Maurice dressing

GREEK SALAD \$110

Feta cheese, red onion, pepperchini, cucumber, Kalamata olives, beets, grape tomatoes all tossed in our Greek dressing

SPINACH SALAD \$110

Mandarin oranges, strawberries, pecans, dried cranberries, red onion, blue cheese, tossed with spinach, crisp romaine & our raspberry vinaigrette dressing

FIELD GREEN SALAD \$110

Mixed baby greens, crisp romaine, toasted pine nuts, goat cheese, red grapes & red onions tossed with raspberry vinaigrette

ROASTED PEAR SALAD \$90

Mixed baby greens, crisp romaine, roasted pears, pecans, crumbled gorgonzola & herbed vinaigrette

KIWI MANDARIAN SALAD \$90

Crisp romaine, kiwi slices, toasted almonds, mandarin oranges, crumbled bacon & poppy seed dressing

ARUGULA CASHEW SALAD \$110

Arugula & romaine lettuce with red grapes, diced fresh pineapple, mandarin oranges, cranberries & toasted cashews all tossed in a apple vinaigrette

HARVEST SALAD \$90

Field greens, candied walnuts, julienne sliced apples, dried cranberries, carrots, red onion all tossed in a light raspberry vinaigrette dressing

CAESAR SALAD \$90

Crisp romaine lettuce, shredded parmigiano, seasoned croutons & our famous Caesar dressing

FATTOUSH SALAD \$90

Arugula, cucumbers, tomato, pita croutons, red onion, olives, parsley all tossed in our special fattoush dressing

ROASTED BEET SALAD \$120

Candied walnuts, green onion, fresh herbs, feta cheese, tossed with our lemon garlic vinaigrette dressing

TANGERINE & PECAN SALAD \$120

Goat cheese, pecans, tangerines, cranberries, spring mix, romaine & vinaigrette dressing

VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM
734-453-1400

Traditional Picnic



Traditional Picnic -- 28 pp

Includes Angus Burgers & Jumbo All Beef Hot Dogs! Just add your additional choices below & enjoy!

CHOOSE ONE:

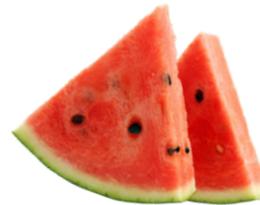
- Black bean burgers
- BBQ bone in chicken breasts
- Italian sausage with peppers & onions
- Polish sausage
- Bratwurst
- Chicken kabobs with peppers & onions (add 5pp)
- Beef kabobs with peppers & onions (add 6pp)
- Country ribs
- Strip steak (market price)
- Slow roasted BBQ pork
- Beef brisket (add 5pp)
- Bratwurst burgers, our own recipe (add 3pp)

CHOOSE TWO:

- Fresh corn on the cob
- Baked beans
- Sliced watermelon
- Roasted potato wedges
- Homemade mac & cheese

CHOOSE ONE:

- Redskin potato salad
- Traditional potato salad
- Black bean & corn salad
- Vegetarian pasta salad
- Fresh fruit salad
- Mixed green salad



GREAT PICNIC ADDITIONS!

Don't forget your vegetarians!

Black bean burgers - 8 pp

Grilled vegetables

4 pp Chefs choice / seasonal

Bottled Water - 2 pp

Soft drinks - 2.50 pp

Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite

All picnics require: Sold as staff party only

Grill Rental - 170.00 Includes Propane

VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM
734-453-1400

Theme Picnics



BBQ FEAST - 30 PP

BBQ St. Louis style ribs
BBQ bone in chicken breasts
Angus burgers & fresh baked buns
Roasted potato wedges
Creamy cole slaw
Fresh corn on the cob
Garlic yeast rolls

HAWAIIAN LUAU - 32 PP

Skewered pineapple pork kabobs
Teriyaki chicken breast
Angus burgers & buns
Tropical white rice & beans
Fresh fruit salad
Yeast rolls
*Add skewered shrimp kabobs (5 ea)

MEDITERRANEAN BBQ - 35 PP

Beef with peppers & onions
Chicken kabobs with peppers & onions
(Substitute lamb, 4.00 pp additional)
Rice pilaf
Greek salad
Pita bread
Chopped tomato & onion Tzatziki sauce

BAVARIAN FEAST - 32 PP

Bratwurst burgers (our own special recipe)
Grilled chicken schnitzel
Smoked sausage & Kraut
Gouda cheese
Pretzel buns
Warm German potato salad
Harvest salad

SOUTHERN FAVORITES - 30 PP

Pulled pork or Smoked beef brisket (add \$2pp)
Mini sliced slider buns
Grilled BBQ chicken
Mac & cheese
Creamy Cole slaw
Kiwi Mandarin Salad
Golden, Original & Sweet BBQ Sauce
Corn bread

Choose one of these wonderful southern specialties for dessert!
(additional, prices vary, ask for details)

Apple Cobbler Cinnamon sugar apple pie filling with a butter crumb topping

Banana Trifle Pudding Layered banana bread, bananas & whipped cream

SOUTH OF THE BORDER!

FAJITA BAR - 35 PP

Seasoned steak with grilled peppers & onions
Chicken breast with grilled peppers & onions
Mexican rice
Vegetarian taco salad
Toppings: cheddar cheese sour cream, salsa, guacamole Warm tortillas

Add a Southwest Station seven layer dip, pico de gallo, nacho chips & hot queso Olé! (8pp additional)

DISTINCTIVE PICNIC - 49 PP

St Louis style BBQ ribs (4 ribs pp)
Apricot glazed chicken or Island spice shrimp skewers
Baked potatoes & toppings
Field green salad
Yeast Rolls & garlic rolls

*Add Hot dogs for the kiddies! (2.50 each)

VASSELSMAINSTCATERING.COM
734-453-1400

VASSEL'S
MAIN STREET
Catering

All Occasion Buffet

Lunch Options

Choice of one - 20 Choice of two - 25

Includes two sides, mixed green salad tossed in our classic Italian dressing, fresh rolls, & butter.

SMOKED SAUSAGE & KRAUT

Smoked sausage simmered in our own recipe kraut

ITALIAN SAUSAGE

Mild sliced traditional Italian sausage oven roasted with a medley of bell peppers & onions

TENDER ROAST BEEF (ADD 5PP)

Slow roasted & fork tender served with our pan gravy

HERB CRUSTED PORK ROAST

Herb crusted pork served with our apple infused gravy

GLAZED SLICED HAM

Glazed Sliced Baked ham topped with our special glaze

ROASTED TURKEY & STUFFING

Natural roasted juicy white meat turkey on top of our traditional bread stuffing & creamy gravy

HERB ROASTED CHICKEN

Chicken breast rubbed with special seasoning & cooked to tender perfection

CHICKEN POT PIE

Tender chicken simmered with carrots, petite peas & celery in a rich chicken gravy topped with a flakey golden crust

MEDITERRANEAN PASTA

Chicken breast, olives, sun dried tomatoes, roasted red peppers & artichokes tossed with penne pasta in our Mediterranean sauce

Dinner Options

Choice of two - 28 Choice of three - 33

CHICKEN ASIAGO PASTA

Tender chicken simmered in our asiago cream sauce served over Farfalle pasta

LASAGNA

Rich tomato meat sauce, ricotta & perfectly cooked lasagna noodles layered & baked to perfection

MEATBALLS & PASTA

Hand made meatballs simmered in our marinara sauce served over penne pasta

MUSHROOM STROGANOFF

Sautéed mushrooms in stroganoff sour cream sauce & egg noodles

LEMON ARTICHOKE PASTA

Bow tie pasta in a light lemon sauce with artichokes & sundried tomatoes

CHEESE TORTELLINI PASTA

A hearty cheese filled pasta in a delicate basil pesto sauce & sun dried tomatoes

VEGETABLE LASAGNA

Rich tomato sauce, roasted vegetables layered with ricotta cheese, mozzarella & baked to perfection

CAULIFLOWER BAKE

Cauliflower florets, cubed potatoes, leek, & sun-dried tomatoes in a gruyere sauce baked to perfection

FETTUCINI COURGETTE

Summer squash, zucchini, red bell peppers, parmesan cheese sautéed with our lemon basil sauce & tossed with fettuccini noodles

SIDES (CHOICE OF ONE)

Roasted red skins

Fingerling potatoes sautéed with peppers & onions

Garlic mashed potatoes

Traditional mashed potatoes

Potato cheese casserole

Rice pilaf

Orzo

Penne Pasta marinara

SIDES (CHOICE OF ONE)

Green beans with roasted almonds

Dill glazed carrots

Vegetable medley

Sautéed zucchini & squash

Brussel sprouts with bacon

Roasted cauliflower

VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM
734-453-1400



Special Buffet

Lunch Options

Choice of one - 25 Choice of two - 30

Dinner Options

Choice of two - 33 Choice of three - 38

Includes two sides, Caesar salad OR mixed green salad tossed in our classic Italian dressing, fresh rolls, & butter.

MUSHROOM CHICKEN

Tender chicken breast stuffed with wild mushrooms, pepper jack cheese & served with a demi-glaze sauce

CHICKEN MARSALA

Sautéed chicken breast simmered in mushroom onion & marsala wine sauce

BOURBON CHICKEN

Tender chicken breast sautéed with mushrooms, onions, peppers & topped with our bourbon glaze

MUSTARD CRUSTED CHICKEN

Tender chicken breast coated with fresh herbs, Italian bread crumbs & topped with a tangy mustard sauce

GREEN GODDESS CHICKEN

Topped with our green goddess sauce, spinach, smoked gouda cheese & toasted breadcrumbs

SANTORINI CHICKEN

Topped with a spinach, leek, goat cheese cream sauce

CHICKEN PICATTA

Chicken breast with capers, artichokes in lemon butter sauce

BRIE CHICKEN BREAST

Oven roasted chicken breast, topped with brie, artichoke & spinach sauce

CHICKEN CORDON BLEU

Chicken breasts filled with ham, swiss cheese & topped with our swiss cream sauce & toasted bread crumbs

SAVORY CHICKEN & LEEK PIE

Roasted chicken, leeks, carrots, peas & onion in sherry béchamel sauce topped with a decorative puff pastry

BEEF MARSALA

Tender petite beef medallions simmered in our mushroom, onion & marsala wine sauce

BEEF BURGUNDY

Tender petite beef medallions in a burgundy wine sauce & pearl onions

MONGOLIAN BEEF

Tender beef topped with our Mongolian sauce & chopped green onion

BOURBON BRAISED SHORT RIBS (MARKET PRICE)

Slow cooked & topped with our demi-glaze

BEEF STROGANOFF

Tender roast beef medallions simmered in our sour cream stroganoff sauce with mushrooms & onions

CAVATAPPI ALFREDO

Cavatappi in a garlic Parmesan cream sauce & fresh parsley

BOURBON GLAZED PORK

Tender pork medallions topped with pepper, onions, mushrooms & our bourbon glaze

APPLE STUFFED PORK LOIN

Center cut pork loin stuffed with our apple cranberry bread stuffing & topped with our apple infused cream sauce

CARIBBEAN SALMON

Topped with fresh mango salsa & brushed with a light bourbon glaze & fresh dill

SALMON PICATTA

Fresh salmon topped with caper sauce, artichokes & fresh basil

SEAFOOD PASTA

Shrimp, crab & lobster tossed with penne pasta in a white wine butter sauce

ARTICHOKE SPINACH FETA STRUDEL

Creamed spinach, artichokes, onions, & a touch of nutmeg & cayenne topped with phyllo dough then baked



VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM
734-453-1400

Special Buffet

Entree Choices



MEDITERRANEAN CHICKEN BREAST

Topped with roasted tomatoes, artichokes, basil, kalamata olives, green olives & a light cream sauce

TRADITIONAL STUFFED CHICKEN

Old fashion bread stuffed chicken breast topped with our wild rice mushroom cream sauce

TUSCAN CHICKEN

Fresh basil, kalamata olives, sun-dried tomatoes, topped with a roasted red bell pepper sauce

CHICKEN DIVAN

Chicken breast layered on fresh broccoli with mushroom cream sauce, topped with grated cheddar cheese & toasted bread crumbs

SHRIMP SCAMPI (ADD 5)

Sauteed shrimp & tomatoes in a white wine & lemon herb sauce served over angel hair pasta

FRIED EGGPLANT SOUFFLE

Fried eggplant, fresh savory custard topped with chopped tomatoes & fresh mozzarella

ROASTED VEGETABLE STRUDEL

Potato, leek, okra, mushrooms, ricotta cheese layered in filo & baked to golden brown

ZUCCHINI CANNELLONI

Zucchini rolled with ricotta cheese filling & topped with a rich tomato sauce & fresh mozzarella



SIDES (CHOICE OF ONE)

Wasabi mashed potatoes

Rosemary roasted Yukon golds

Brown, white or wild rice

Scalloped

Au gratin potatoes

Pesto Pasta primavera

Goat cheese whipped potatoes with caramelized onion

Yukon gold mashed potatoes

Israeli couscous

Sun-dried tomato orzo

Sides (Choice Of One)

Green Beans with roasted almonds

Dill glazed carrots

Vegetable medley

Sautéed zucchini & squash

Brussel sprouts with bacon

Roasted cauliflower

VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM

734-453-1400

Distinctive Dining

Dinner Options

Choice of two - 45 PP

Choice of three - 55 PP

Choice of One:

SPINACH SALAD

Mandarin oranges, strawberries, Pecans, dried cherries, red onion, blue cheese, tossed with crisp spinach, romaine and our special raspberry vinaigrette dressing

FIELD GREEN SALAD

Mixed baby greens, crisp romaine, toasted pine nuts, goat cheese, red grapes, red onions & raspberry vinaigrette

ROASTED PEAR SALAD

Mixed baby greens, crisp romaine, roasted pears, pecans, crumbled gorgonzola & herbed vinaigrette

KIWI MANDARIN SALAD

Crisp romaine, kiwi slices, toasted almonds, mandarin oranges, crumbled bacon & poppy seed dressing

APRICOT CHICKEN BREAST

Stuffed with juicy apricots, golden raisins & brushed with sweet apricot-chive glaze

CHICKEN DIJONNAISE KABOBS

Grilled with peppers & onions

PROSCIUTTO CHICKEN BREAST

Stuffed with prosciutto, sage, rosemary, Jarlsburg cheese & topped with a fontina cheese sauce

DIJON CHICKEN

Stuffed deliciously with broccoli, gouda cheese & topped with a Dijon mustard sauce

CHAMPAGNE CHICKEN

Orange zest, fresh parsley & orange champagne sauce

ITALIAN CHICKEN BREAST

Stuffed with mozzarella, sun dried tomatoes, fresh vegetables & topped with a red bell pepper sauce

CHICKEN FLORENTINE

Stuffed with baby spinach, fresh mozzarella & gorgonzola cheese topped with our roasted red pepper sauce

Entree Choices

Includes fresh baguettes, rolls & butter

PRIME RIB (MARKET PRICE)

Served with au jus & horseradish sauce

BEEF TENDERLOIN

(MARKET PRICE)

Served with au jus & horseradish sauce

LONDON BROIL

Topped with mushroom sauce & gorgonzola butter

CHERRY GLAZED PORK LOIN

Pitted Michigan cherries & zinfandel wine sauce

GRILLED JUMBO SHRIMP

Skewered & seasoned with fresh herbs & topped with a light lemon sauce

BAKED RAINBOW TROUT

Wild Caught & baked to perfection served with a delicious rich seafood topping

ROASTED PRAWNS

Jumbo shrimp with lemon garlic cream sauce on a bed of linguine pasta

THAI PRAWNS

Marinated with basil, mint chopped peanuts & soy glaze



SIDES (CHOICE OF TWO)

Artichoke mashed potatoes
red skin potatoes with baby artichokes, garlic & cream

Steamed broccoli tossed with pesto, pine nuts, Parmesan & fresh lemon

Gruyère scalloped potatoes with chives & caramelized onions

Green bean almondine crumbled bacon, toasted almonds & garlic

Twice baked potatoes with bacon & chives

Whipped Boursin® potatoes with chives

Roasted fingerling potatoes

Confetti corn pilaf long grain rice, fresh corn kernels, chopped tri-color peppers, onion & herbs



VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM
734-453-1400

Theme Menus



MEXICAN FIESTA - 25 PP

Pull out your sombreros and ponchos and have a "create your own taco party"! Substitute vegetarian black bean for either beef or chicken or add for 3pp

Seasoned Ground Beef
Seasoned Shredded Chicken

Fiesta choice is accompanied with:

Refried beans with melted cheese
Spanish rice
Chips
Warm flour tortillas
Taco shells
Chopped tomatoes
Chopped onions
Grated cheese
Shredded lettuce
Sour cream
Black olives
Fresh salsa

SOUTH OF THE BORDER FAJITA BAR - 35 PP

Seasoned steak with grilled peppers & onions
Chicken breast with grilled peppers & onions
Mexican rice
Vegetarian taco salad
Toppings include:
cheddar cheese
sour cream,
salsa,
guacamole,
Warm tortillas



*Add a Southwest Station seven layer dip, pico de gallo, nacho chips & hot queso Olé! (\$8pp additional)

BAVARIAN BUFFET -- 32 PP

Take a trip down the Reine..

Chicken Schnitzel
Topped with a bacon cream sauce

Bratwurst meatballs simmered in
Gouda cheese fondue

Smoked sausage & Kraut

Warm German potato salad

Harvest salad

Pretzel rolls



SOUTHERN FAVORITES 30 PP

Pulled pork or Smoked beef brisket (add \$5)

Mini sliced slider buns

BBQ chicken Breasts

Homemade Mac & cheese

Creamy cole slaw

Kiwi Mandarin Salad

Golden, Original & Sweet BBQ Sauce

Northern style corn bread



VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM
734-453-1400

Theme Menus



ITALIAN BUFFET -- 32 PP

Invite your guests on a Roman holiday, featuring a refined selection of timeless Italian favorites!

Chicken Marsala
fresh mushrooms, onions, & marsala wine sauce

Italian Sweet Sausage With bell peppers & onions

Roasted Herbed Parmesan Potatoes

Penne Pasta Marinara

Antipasti Insalata Mixed greens, cubed ham, cheese, & salami tossed in a zesty dressing

Fresh Italian Bread & Olive Oil

*Add Cannoli's for 5 ea.

ASIAN BUFFET -- 35 PP

Hop on the Orient Express!

Beef Sate With wasabi ginger sauce

Generals Tso's chicken

Fried rice

Szechuan green beans

Asian slaw Bok choy, bean sprouts & ginger vinaigrette

Rolls & butter

CARIBBEAN BUFFET -- 40 PP

Treat your guests to the taste of the tropics!

Jamaican jerk chicken kabobs

Island spice shrimp skewers

Tropical white rice and beans

Kiwi mandarin salad

Fresh fruit salad

Northern style corn bread



GREEK FEAST -- 32 PP

Opa! A taste trip to the Greek Isles!

Roasted Bone in chicken breast with oregano & herbs

Gyros meat with tzatziki sauce & pitas

Side, choice of:

Oven roasted potatoes or rice pilaf

Greek Salad

Tossed with tomatoes, cucumbers, onion, pepper rings, beets, olives, & traditional feta cheese

Hard crusted Greek bread & butter

VASSELSMAINSTCATERING.COM
734-453-1400

VASSEL'S
MAIN STREET
Catering

Strolling Stations



SALAD STATION - 15 PP

Tossed & plated per order

Your guests choose from the following:

Fresh cut Romaine, baby spinach & field greens

Topped with choices of:

Croutons, mandarin oranges, cranberries, red onion, strawberries, pecans, cheddar, blue cheese & parmesan

Tossed with dressing options of:

Raspberry, classic Caesar or balsamic vinaigrette

MAC & CHEESE STATION 15 PP

Toppings include:

crispy fried onions, crumbled bacon, scallions, croutons, roasted red tomatoes, jalapeños.

WHIPPED POTATO OR BAKED POTATO BAR 15 PP

Toppings include:

Sour cream, scallions, fried onions, smoked bacon, grated cheese & butter

*Add cosmopolitan glassware for 1.00 per glass

ASIAN STATION 30 PP

Chefs man sizzling woks stocked with fresh vegetables, chicken, beef, pork, & sauces ready to “stir up” your favorite Asian flavors.

*Add egg rolls, pot stickers & crab meat ragoon, sold by the dozen, prices vary, ask for details.



FOCCACCIA FORMAGGIO STATION - 30 PP

With this station your guests choose from a tempting display of Italian ingredients including:

Sweet Italian sausage, pepperoni, prosciutto, marinated mushrooms, roasted red pepper, fresh basil & arugula.

These ingredients are placed on a wedge of focaccia bread and topped with fresh mozzarella that is melted with a hand torch by the station chef & finished with a homemade marinara sauce.

Mangia! Mangia!

VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM
734-453-1400

Strolling Stations



DELUXE PASTA STATION 25 PP

Choice of two pastas:

Bow tie, Cavatappi,
Fettuccine, or Penne

Your choice of three sauces:

Marinara, alfredo, pesto sauce,
or garlic & white wine

Your Choice of three

accompaniments: Italian
Sausage, Basil & Herb Meatballs,
Ham, Genoa Salami, Pepperoni,
Grilled Chicken

Toppings, choice of five

(.75 pp each additional):

Chopped garlic, spinach,
tomatoes, zucchini, sun-dried tomatoes, pine
nuts, sweet peppers, sliced mushrooms,
julienned onions, pepperoncini, artichokes,
kalamata olives



OVEN ROASTED GARLIC BEEF TENDERLOIN

MARKET PRICE - SERVES 18

Horseradish cream, whole grain & Dijon
mustard, yeast rolls

APPLEWOOD SMOKED HAM

MARKET PRICE - SERVES 30

BBQ sauce, pineapple chutney, assorted
mustards & yeast rolls

HERB CRUSTED PRIME RIB

MARKET PRICE - SERVES 25

Caramelized onions & roasted mushrooms, rosemary
demi-glaze, fresh baked artisan rolls

WHOLE HERB ROASTED TURKEY BREAST

MARKET PRICE - SERVES 30

Gourmet mustards, turkey gravy, apple cranberry
chutney, and buttermilk biscuits



Platters



HERB ENCRUSTED PETITE

BEEF TENDERS 225 -

SERVES 15-25

Sliced & served with sliced roma tomatoes, fresh mozzarella & mini dinner rolls

CRUDITÉ DISPLAY

Specialty cut seasonal vegetables & fresh fruit accompanied by a medley of cheese attractively presented on our tier unit.

1/2 Small - 75 - serves 18-20

Small - 150 - serves 30-35

Large - 250 - serves 60-65

BRIE EN CROUTE (2)

199 - SERVES 25-30

One wheel of brie topped with apricot & one wheel of brie topped with our raspberry compote served warm with gourmet crackers & sliced baguette

CROSTINI

ASSORTMENT 199 -

SERVES 30-35

Sliced baguette toasted with extra virgin olive oil & served with:

Brie & roasted garlic

Tomato pesto

Olive spread

Roasted bell peppers

ARTISIAN CHEESE

PLATTER 175 EACH -

SERVES 15-25

Smoked gouda, smoked cheddar, gorgonzola, pepper jack garnished with grape clusters & crackers, served with crostini

VEGETARIAN

ANTIPASTO PLATTER

199 - SERVES 15-25

Pesto tortellini, balsamic marinated mushrooms, rosemary kalamata & green olive mix, roasted red peppers, marinated artichokes, grilled asparagus, garnished with pepperoncini, sun-dried tomatoes, capers & rosemary sprigs, served with crostini

SMOKED SALMON

CROSTINI PLATTER

199 - SERVES 25-35

Sliced toasted baguette served with the following toppings: Smoked salmon, Whipped cream cheese, Chopped red onion, Chopped egg, and Fresh sprigs of dill

MEDITERRANEAN

DELIGHT 199 -

SERVES 15-20

Traditional hummus, tabouli, garnished with cucumber, grape tomatoes, olives, feta cheese & roasted peppers served with pita bread

ANTI PASTI DISPLAY

199 - SERVES 15-20

Cubed ham, salami, fresh mozzarella, stuffed olives, roasted peppers & grilled vegetables served with foccacia bread

ROASTED BLENDED TOMATO BRUSCHETTA

199 - SERVES 15-20

A tapenade of kalamata olives, roasted red tomatoes all blended with basil & asiago cheese, served with crostini

SMOKED SAUSAGE PLATTER 225

SERVES 15-20

Salami, polish sausage, Italian sausage, & Andouille sausage - smoked cheddar, pepper jack & gouda cheese, stone ground mustard, horseradish aioli & crackers

MARINATED FLANK STEAK PLATTER

300 - SERVES 15-25

Sliced flank steak served with corn & black bean salsa & ciabatta wedges

SMOKED SALMON PLATTER 225 -

SERVES 15-25

Smoked salmon, cream cheese, capers, chopped eggs, red onion, fresh dill served with crostini

ROASTED VEGETABLE PLATTER

225 - SERVES 15-25

Fresh roasted vegetables served with feta, basil, olives & accompanied by crisp herbed crostini



Appetizers

SOLD BY THE DOZEN 4 DOZEN MINIMUM

SEAFOOD STUFFED MUSHROOMS 42

A large, fresh button mushroom cap generously filled with a delicious blend of scallops, shrimp, and crab in a béchamel sauce & baked to perfection

BONELESS CHICKEN WINGS - 28

Boneless all white meat chicken lightly breaded and flash fried & served with buffalo, BBQ, ranch dressing, & celery

CHICKEN WINGS - 33

Chicken wings flash fried & served with buffalo, BBQ, ranch dressing, & celery

PETITE MEATBALLS - 22

Perfectly cooked 1oz meatballs served with your choice of sweet bourbon, Swedish, BBQ, Asian or marinara sauce

BACON WRAPPED SCALLOPS - 72

extra large scallops wrapped with bacon



MEXICAN SHOTS - 48

Shot glasses with blue chips, refried beans, guacamole, sour cream, cheddar cheese & diced tomato

MARINATED FIG AND SMOKED CHEDDAR SKEWERS - 33

Cubes of smoked cheddar skewered with figs

FIG GLAZED SHRIMP - 48

Wrapped in bacon

JAMBALAYA SKEWERS - 48

Jerk rubbed shrimp, chicken, andouille sausage, peppers and onions

MONGOLIAN BEEF SATE - 36

Skewered tenderloin brushed with our Mongolian glaze & topped with green onion

PESTO GLAZED CHICKEN SATE - 33

Skewered chicken brushed with our delicate basil pesto sauce

THAI PEANUT CHICKEN SATE - 36

Skewered chicken brushed with our house made peanut sauce

ROASTED ROOT VEGETABLE - 28

Skewered seasonal root vegetables brushed with olive oil & cooked to perfection

STUFFED MUSHROOM FLORENTINE 36

Delicate blend of spinach, brie & spices nestled in a large mushroom cap

MEDITERRANEAN MEATBALLS - 48

Meatballs topped with our Greek tzatziki sauce

SHRIMP SHOTS - 48

Large tail-on shrimp nestled in a plastic shot glass with zesty horseradish sauce & endives

SMOKED SALMON CROSTINI - 48

Crostini topped with a cucumber slice, smoked salmon, & fresh parsley



VASSELMAINSTCATERING.COM
734-453-1400

VASSEL'S
MAIN STREET
Catering

Appetizers

SOLD BY THE DOZEN 4 DOZEN
MINIMUM

THAI VEGETABLE
SPRING ROLL - 33

Delicate pastry filled with tender vegetables, bean vermicelli and authentic Thai seasonings

ASPARAGUS & GOAT
CHEESE WONTON- 36

Tender asparagus & robust goat cheese in a wonton wrap

ANTI PASTI KABOB - 36

Skewered tri-color cheese tortellini, marinated tomatoes, kalamata olives & prosciutto ham



JUMBO SHRIMP - 33

Extra-large tail on shrimp cooked to perfection & served with cocktail sauce

SPANAKOPITA - 33

Spinach, leeks, feta, & onion blended together & wrapped in a phyllo dough

BOURBON BEEF SATE - 36

Skewered tenderloin brushed with our sweet bourbon glaze & topped with green onion



CAPRESE SKEWERS - 33

Fresh mozzarella, cherry tomatoes & fresh basil drizzled with a vinaigrette glaze



ANDOUILLE SAUSAGE & SHRIMP KABOB - 60

Spicy New Orleans andouille sausage skewered with a delicate large shrimp, red & green pepper

BRATWURST MEATBALLS - 38

Bratwurst meatballs simmered in warm gouda cheese sauce



SANTE FE CHICKEN SKEWERS - 42

Southwest inspired, red & yellow peppers chopped scallions & jalapeño monterey jack cheese all wrapped with beef or chicken

Sante Fe Beef Skewers - 42

Southwest inspired, red & yellow peppers chopped scallions & jalapeño monterey jack cheese all wrapped with Beef



SOLD BY THE DOZEN 4 DOZEN MINIMUM

Sliders



GORGOZOLA BEEF BURGERS - 60

Topped with caramelized onion & garlic aioli

SOUTHWEST TURKEY SLIDER - 60

Topped with Jalapeño jack & Sriracha aioli

CHICKEN PARMESIAN SLIDERS - 48

Fried chicken, fire roasted marinara & provolone cheese

CUBAN SLIDER - 60

Pulled pork, sliced ham, swiss cheese, mustard & pickles

PORTABELLA SLIDER - 60

Topped with fontina cheese & our tomato aioli

TRADITIONAL ANGUS SLIDER - 60

Angus beef, creamy cheese topped with our remoulade

CHICKEN & BISCUIT SLIDERS - 48

Fried chicken, pickle & honey butter

PULLED PORK SLIDERS - 60

Pulled pork, smoked cheddar & smoked bbq aioli

CHILI CHEESE DOG SLIDERS - 48

Sliced all beef hot dog, chili & cheddar cheese

BEEF BRISKET SLIDER - 72

Horseradish aioli & smoked cheddar cheese

VEGETARIAN BLACK BEAN SLIDER - 60

Sharp cheddar & our sweet Thai chili aioli

CHICKEN & WAFFLE SLIDERS - 72

Pearl sugar waffles with fried chicken drizzled with maple syrup

PHYLLY CHEESE STEAK SLIDERS - 72

Phylly steak, peppers, onions, mayonaise & provolone cheese

FRENCH DIP SLIDERS - 72

Shaved beef, Swiss cheese & caramelized onions

LAMB SLIDER - 99

Topped with our mint pesto & feta cheese

BRATWURST SLIDER - 60

Bratwurst burger Topped with our smoked gouda cheese

BUFFALO CHICKEN SLIDER - 60

Pulled buffalo chicken, diced celery, crumbled blue cheese & sliced cucumber

PORTABELLA SLIDER - 60

Topped with fontina cheese & our tomato aioli

VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM
734-453-1400

Refreshment Service



SIGNATURE MOCKTAIL STATION

A beautifully styled self-serve beverage display featuring, Strawberry Basil Lemonade

Cucumber Mint Sparkler, Cranberry Lime Fizz & our Blueberry Citrus Refresher a sophisticated addition to weddings, corporate events, and social gatherings.

HOT TEA SERVICE \$69

An assortment of premium teas served hot with honey, lemon, and sweeteners for a comforting beverage option.

APPLE CIDER (SEASONAL)

Warm or chilled apple cider – perfect for fall weddings and outdoor events.

CHILLED JUICE \$69

Orange, apple, or cranberry juices served chilled in our decanters

CHILLED PERRIER® SPARKLING WATER \$3

Naturally carbonated mineral water imported from France, offering bright effervescence and a refined, refreshing taste.

LEMONADE \$69

Crisp, refreshing lemonade made with just the right touch of sweetness. Served ice cold for the perfect balance of tart and smooth.

HOUSE BREWED ICED TEA \$69

Small-batch brewed for smooth flavor and clarity, served ice cold for a refreshing, naturally bold taste.

CHILLED ASSORTED BEVERAGES \$2.50

Individual 12 oz. cans of popular Coca-Cola & Pepsi products, served cold

CHILLED BOTTLED WATER \$2

Crisp, refreshing bottled water served ice cold for convenient, individual enjoyment.

HOUSE PUNCH \$99

A vibrant blend of fruit juices with a balanced sweetness, served ice cold and perfect for celebrations.

HOSTED BAR SERVICE

(CLIENT-PROVIDED ALCOHOL)

Professional bartending service with all mixers, bar tools, ice, cups, napkins, and garnishes included. Client supplies all alcoholic beverages.

INFUSED WATER \$69

Crisp filtered water infused with fresh citrus and seasonal fruit for a subtle, refreshing flavor without added sweetness.

COFFEE SERVICE \$69

Freshly brewed regular coffee served hot with cream, sugar, sweeteners, cups, and all necessary accompaniments for seamless service.

DECAF COFFEE SERVICE \$69

Freshly brewed decaf coffee served hot with cream, sugar, sweeteners, cups, and all necessary accompaniments for seamless service.

PREMIUM COFFEE BAR

Freshly brewed coffee complemented by flavored syrups, whipped topping, cinnamon, cocoa powder, and premium creamers for a customizable coffeehouse-style experience.

HOT CHOCOLATE STATION

A rich and creamy hot chocolate bar with whipped topping, chocolate sprinkles and marshmallows for a festive, interactive experience.

VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM
734-453-1400

Sweet Conclusions

DESSERT TRAYS - 5 PP

10-person minimum An assortment of dessert bars, gourmet cookies and chocolate dipped strawberries (in season only) or truffles

COOKIE & BROWNIE TRAY - 4 PP

10-person minimum Always a favorite – gourmet cookies & moist chocolate brownies

GOURMET COOKIES 24 PER DOZEN

Homemade fresh baked gourmet cookies

CHOCOLATE DIPPED STRAWBERRIES

Seasonal only, market price by the dozen Huge California long stem strawberries dipped in white & milk chocolate



ASSORTED MINI DESSERT SHOTS

3 DOZEN INCREMENTS

175 PER 3 DOZEN

Chocolate moose, lemon meringue, tiramisu-style, vanilla & raspberry

ASSORTED MINI MACARONS

6 DOZEN INCREMENTS

150 PER 6 DOZEN

Coffee, lemon, raspberry, vanilla, chocolate & pistachio

ASSORTED MINI CHEESE CAKES

4 DOZEN INCREMENTS

199 PER 4 DOZEN

Chocolate curl, macadamia nut, blueberry & cherry kiwi

ASSORTED MINI PETITE FOURS

4 DOZEN INCREMENTS

130 PER 4 DOZEN

Double chocolate espresso tarts, white chocolate mousse brownies, financiers with chocolate ganache, cocoa & banana soft cakes, chocolate eclairs & chocolate coconut cream cakes



VASSEL'S
MAIN STREET
Catering

LEMON SUPREME CREAM CAKE

Half-sheet of moist yellow cake, lemon filling, and topped with rich whipped cream

1/2 sheet - 150

1/4 sheet - 80

1/8 sheet - 40



STRAWBERRY SUPREME CREAM CAKE

Half-sheet of moist yellow cake, strawberry filling and topped with rich whipped cream

1/2 sheet - 150

1/4 sheet - 80

1/8 sheet - 40

ASSORTED FILLED CUP CAKES

2 DOZEN INCREMENTS 144 PER 2 DOZEN

Double chocolate, red velvet, pink berry & peanut butter

TRIPLE CHOCOLATE FUDGE CAKE

Half-sheet of delectable decadent chocolate cake topped with creamy fudge frosting

1/2 sheet - 150

1/4 sheet - 80

1/8 sheet - 40



VASSELMAINSTCATERING.COM
734-453-1400

Conditions

Food only:

Cold food arranged on disposable trays picked up at our store or delivered to your site. (Delivery fee, limited area)

Food & Service:

Hot food delivered and set-up by our staff, service fees apply

Food, service, & Staff:

Hot food delivered, set-up, and staff to serve and clean up. - The hourly rate per staff member has a minimum of two hours, plus service fee. - Number of staff persons varies according to menu and logistics of the event site. (portal-to-portal charges may apply)

Payment:

25% deposit will secure your event date. This is nonrefundable, as we will be setting aside that date & time especially for you.

Gratuities:

Our staff is dedicated to providing you and your guests the very best of service. They are trained to attend to the many details necessary to ensure your event is a huge success allowing you to enjoy the festivities along with your guests. If you feel our staff has met or exceeded your expectations, a gratuity at your discretion, is always appreciated!

Rentals:

Rental equipment & information is available upon request. China & stainless available, per person charge applicable.

Grill rentals (picnics) 175

Payment of this 25% deposit requires that you agree to the following terms:

An minimum guaranteed guest count is required 14 days prior to your event date

Adding to your count will be accommodated with in 96 hrs to your event date subject to various conditions such as food & staff availability

Lowering a guaranteed guest count can not be accepted once the minimum guarantee is established

A 50% (of total invoice) Cancellation fee will be charged to all orders that are cancelled with in 2 weeks of event.

Balance is due the week of the event.

Visa, Master Card, American Express, Discover & Venmo are accepted. 4% fee – ACH 0% fee

Checks & corporate checks subject to prior approval.

* Prices are subject to change at any time without notice

VASSEL'S
MAIN STREET
Catering

VASSELMAINSTCATERING.COM
734-453-1400

