VASSEL'S

V

MAIN STREET CATERING

• EST. 1999 •

734-453-1400

Vasselsmainstcatering.com

Exceptional Catering for Weddings, Corporate Events & Celebrations

TRUSTED ACROSS SOUTHEAST MICHIGAN FOR OVER 26 YEARS

Beautifully prepared food, professional service, and seamless event catering — from office lunches to elegant weddings.

Platters

HERB ENCRUSTED PETITE BEEF TENDERS 225EA- 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 75EA -serves 18-20
Small - 150EA - serves 30-35
Large - 250EA -serves 60-65

BRIE EN CROUTE (2) 19EA- 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 199EA - SERVES 30-35

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

Brie & roasted garlic
Tomato pesto
Olive spread
Roasted bell peppers

ANTI PASTI DISPLAY 199 - SERVES 15-20

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

ARTISIAN CHEESE PLATTER 175EA - SERVES 15-25

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

VEGETARIAN ANTIPASTO PLATTER 199EA - 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

ROASTED BLENDED TOMATO BRUSCHETTA 199EA - SERVES 15-20

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

MEDITERRANEAN DELIGHT 199EA - SERVES 15-20

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

SMOKED SAUSAGE PLATTER 225EA SERVES 15-20

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

ROASTED VEGETABLE PLATTER 225EA - SERVES 15-25

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

MARINATED FLANK STEAK PLATTER 300EA - SERVES 15-25

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

SMOKED SALMON PLATTER 225EA - SERVES 15-25

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

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Appetizers

MINIMUM ORDER: 4 DOZEN PER ITEM
PRICE BELOW IS PER DOZEN

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
★ MOST ORDERED
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
Lamb 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

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MINIMUM ORDER: 4 DOZEN PER ITEM
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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 chicken

Sante Fe Beef Skewers - 48

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

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Sliders

SOLD BY THE DOZEN 4 DOZEN MINIMUM OF EACH

GORGONZOLA BEEF BURGERS -60 PER DOZEN

Topped with caramelized onion & garlic aioli

SOUTHWEST TURKEY SLIDERS - 60 PER DOZEN

Topped with Jalapeño jack & Sriracha aioli

CHICKEN PARMESIAN SLIDERS - 48 PER DOZEN

Fried chicken. fire roasted marinara & provolone cheese

PORTABELLA SLIDERS - 60 PER DOZEN

Topped with fontina cheese & our tomato aioli

PHILLY CHEESE STEAK SLIDERS - 72 PER DOZEN

Philly steak, peppers, onions, mayonnaise & provolone cheese

TRADITIONAL ANGUS SLIDERS - 60 PER DOZEN

Angus beef, creamy cheese topped with our remoulade

CHICKEN & BISCUIT SLIDERS - 48 PER DOZEN

Fried chicken, pickle & honey butter

CHILI CHEESE DOG SLIDERS - 48 PER DOZEN

Sliced all beef hot dog, chili & cheddar cheese

PULLED PORK SLIDERS - 60 PER DOZEN

Pulled pork, smoked cheddar & smoked bbq aioli

CHICKEN & WAFFLE SLIDERS - 72 PER DOZEN

Pearl sugar waffles with fried chicken drizzled with maple syrup

VEGETARIAN BEAN SLIDERS - 60 PER DOZEN

Sharp cheddar & our sweet Thai chili aioli

CUBAN SLIDERS - 60 PER DOZEN

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

BEEF BRISKET SLIDERS - 72 PER DOZEN

Horseradish aioli & smoked cheddar cheese

LAMB SLIDER - 99 PER DOZEN

Topped with our mint pesto & feta cheese

BRATWURST SLIDERS - 60 PER DOZEN

Bratwurst burger Topped with our smoked gouda cheese

BUFFALO CHICKEN SLIDERS - 60 PER DOZEN

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

FRENCH DIP SLIDERS - 72 PER DOZEN

Shaved beef, Swiss cheese & caramelized onions

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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 SERVIC 69 (2 GALLON)

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

APPLE CIDER (SEASONAL) 2 GALLON

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

CHILLED JUICE 69 (2 GALLON)

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

PERRIER® SPARKLING WATER 3 PER BOTTLE

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

LEMONADE 69 (2 GALLON)

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 (2 GALLON)

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

CHILLED ASSORTED BEVERAGES 2.50 PER CAN

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

CHILLED BOTTLED WATER 2 PER BOTTLE

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

HOUSE PUNCH 99 (2 GALLON)

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 (2 GALLON)

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

COFFEE SERVICE 69 (2 GALLON)

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

DECAF COFFEE SERVICE 69 (2 GALLON)

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 marshamllows for a festive, interactive experience.

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Sweet Conclusions

DESSERT TRAYS - 5PP
10-person minimum An assortment of dessert bars, gourmet cookies and chocolate dipped strawberries (in season only) or truffles

COOKIE & BROWNIE TRAY - 4PP
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 moouse, lemon meringue, tiramisu-style, vanilla & raspberry

ASSORTED MINI MACARONS
6 DOZEN INCREMENTS
150 PER 6 DOZEN
Coffee, lemon, raspberry, vanilla, choclate & 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

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 INCEEMENTS 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

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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

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