



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.

Breakfast Buffets



ALL AMERICAN BREAKFAST 20PP

★ MOST POPULAR

Scrambled eggs, bacon, sausage, potato cheese casserole or roasted cubed potatoes with green onion, 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 green onion, 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 green onion

ENGLISH MUFFIN SANDWICH 19PP

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

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 green onion

BREAKFAST BURRITOS 20PP

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



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 5 EA

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

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Breakfast Stations

\$200 Per Chef fee covers 2 hours.

Additional time billed hourly.

Number of chefs required will vary with number of guests



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 green onion - Complemented 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.

Complemented with assorted fresh pastries, butter, & preserves

BREAKFAST BURRITO STATION 25PP

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 green onion & assortment of pastries, butter & preserves

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

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 75EA -serves 18-20

Small - 150EA - serves 30-35

Large - 250EA -serves 60-65

BEVERAGES (2 GALLONS) 69

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



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Weekend Brunch

Choice Of One : 40PP

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



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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 SERVICE 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.

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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 marshmallows for a festive, interactive experience.



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 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

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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