



# 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.

# All Occasion Buffet

## Lunch Options

Choice of one - 20PP Choice of two - 25PP

## Dinner Options

Choice of two - 28PP Choice of three - 33PP

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

### 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

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)

Seasoned Green beans

Dill glazed carrots

Vegetable medley

Sautéed zucchini & squash

Seasoned Brussels sprouts

Roasted cauliflower



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# Special Buffet

## Lunch Options

Choice of one - 25PP Choice of two - 30PP

## Dinner Options

Choice of two - 33PP Choice of three - 38PP

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

★ **Customer Favorite**  
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



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# 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 5PP)

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



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# Distinctive Dining

## Dinner Options

Choice of two - 45PP Choice of three - 55PP

## Entree Choices

Includes fresh baguettes, rolls & butter



## SIDES (CHOICE OF ONE)

### Artichoke mashed potatoes

red skin potatoes with baby artichokes, garlic & cream

### Gruyère scalloped potatoes

With chives & caramelized onions

### 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

## SIDES (CHOICE OF ONE)

### Steamed broccoli

tossed with pesto, pine nuts, Parmesan & fresh lemon

### Green bean almonline

crumbled bacon, toasted almonds & garlic

### Roasted Tri-Color Baby

#### Carrots

### Roasted Asparagus

## 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

### 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 with 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



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# Global Specialty Menus



## MEXICAN FIESTA - 25PP

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 - 35PP

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 -- 32PP

Take a trip down the Rhine..

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 30PP

Pulled pork

Substitute Smoked beef brisket (additional \$5)

Mini sliced slider buns

BBQ chicken Breasts

Homemade Mac & cheese

Creamy cole slaw

Kiwi Mandarin Salad

Golden, Original & Sweet BBQ Sauce

Northern-style cornbread



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# Global Specialty 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

General 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

choice of:

**Oven roasted potatoes or rice pilaf**

**Greek Salad**

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

**Hard crusted Greek bread & butter**

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# Strolling Stations

Choose three as your menu or add one to your selected buffet.



## SALAD STATION - 15PP

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 15PP

Toppings include:

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

## ASIAN STATION 30PP

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 rangoon, sold by the dozen, prices vary, ask for details.



## WHIPPED POTATO OR BAKED POTATO BAR 15PP

Toppings include:

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

\*Add cosmopolitan glassware for 1.00 per glass

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# Strolling Stations

Choose three as your menu or add one to your selected buffet.



## DELUXE PASTA STATION 25PP

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



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## 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



# 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.



## 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.

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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 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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