



# AT YOUR SERVICE

*Acme Fresh Market Catering is pleased to assist you in planning the details of your special event. Our goal is to provide the highest quality food and courteous service to ensure an extraordinary banquet. This brochure details some of our popular menu selections. Call us with your questions and special menu requests... Acme Fresh Market Catering is at your service!*



## PLATED MEALS

*For your guests comfort may we suggest a plated meal? Talk with one of our party consultants to learn about the endless possibilities.*

**Food and Beverage:** All food and beverage charges are subject to 20% service charge and any applicable State of Ohio sales tax. Printed menu pricing is subject to change without notice; however, all contracted pricing will be honored.

**Guarantees:** In arranging functions, guest attendance must be specified and communicated to Acme Fresh Market Catering at least 72 hours prior to the function. This will be considered the final guarantee for billing purposes, and is not subject to reduction. We will make every effort to accommodate additions up to 2 days prior to the event though substitutions may become necessary.

**Additional Costs:** Uniformed Wait Staff required for your event will depend on the number of guests, your menu and any special circumstances. Staff hours are billed from our location, to your event, and back to our location. An 18% gratuity will be charged based on total cost of food. Bartenders and Carving Chefs are also available for an additional fee.

**Billing:** Estimates and pricing will only be valid for 90 days from the date of the proposal. A non-refundable deposit of \$250.00 is required to reserve your date on our calendar. That deposit will be applied towards the final bill. A deposit of 50% of the estimated event cost is required at the signing of your contract. Full payment is due three business days prior to the event which coincides with the time your final count is due. All deposits are non-refundable.

**Decor:** All Buffet Packages come complete with appropriate linen, china, flatware and skirting for tables requiring those items. Our staff is available to assist you with planning the details and in arranging all your rental needs. We can also coordinate services such as cake, music, entertainment, decorations, floral arrangements, photography and related items.

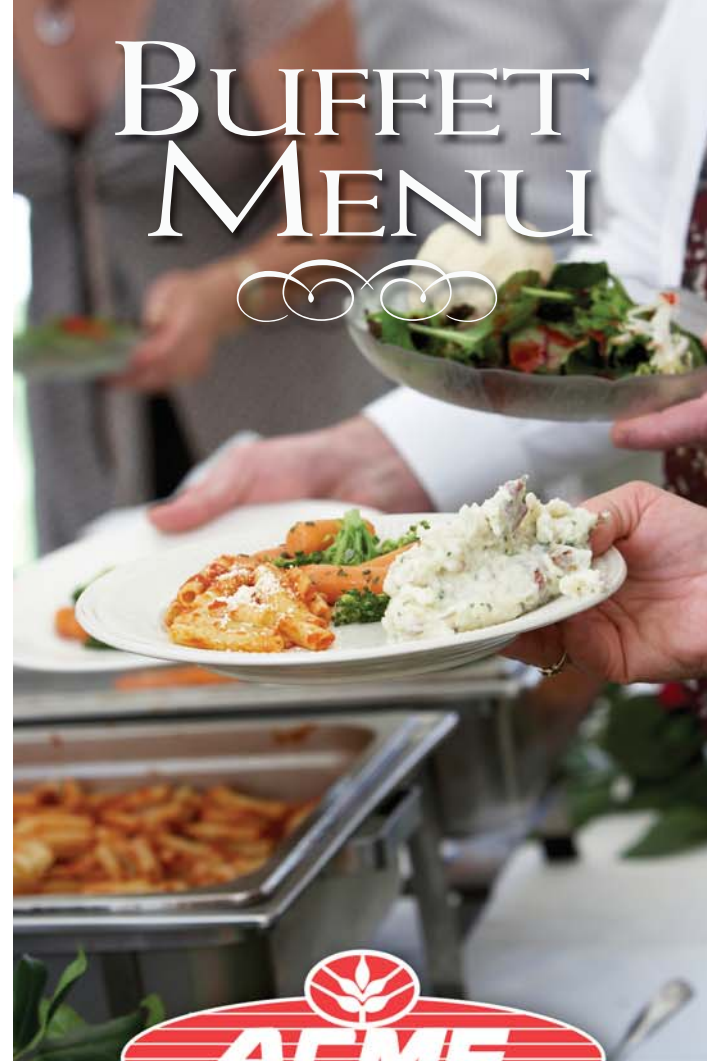


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[www.acmecatering.com](http://www.acmecatering.com)

*Prices subject to change without notice.* 2009

# BUFFET MENU



[www.acmecatering.com](http://www.acmecatering.com)

## Your BUFFET

### TRADITIONAL BUFFET

Choose 2 Entrees and 2 Sides  
priced per person

### GRAND BUFFET

Choose 3 Entrees and 2 Sides  
priced per person

### ELEGANT BUFFET

Choose 3 Entrees and 2 Sides, also includes  
Display of Cheese, Crackers, Crudités  
with Dip  
priced per person

These Buffet Packages include fine china and stainless flatware, and white or ivory linen. Buffets include a plated, served fresh garden salad with choice of two dressings, assorted dinner rolls, butter and a Beverage Station complete with freshly brewed coffee, hot tea assortment and iced tea.

Buffet prices are based on 100+ Guests.

Children ages 1-5 are Free.

Children ages 6-10 are half price at adult functions.



## HORS D'OEUVRES

We offer an extensive menu of both hot and cold hors d'oeuvres to complement your banquet. Please inquire with a party consultant.

## ENTREE SELECTIONS

### MEATS *some of our most popular selections*

Braised Beef Tips Bourguignon  
Roast Certified Angus® Top Round of Beef au Jus  
Smoked Beef Brisket with Hunter Sauce  
Maple Glazed Pork Tenderloin  
Boneless Pork Loin Chop with Apple Brandy Cream Sauce  
Glazed Ham

### POULTRY *...and there are more varieties to offer!*

#### *sautéed Boneless Chicken Breasts*

**Piccata** - white wine, lemon and capers  
**Champagne Sauce** - champagne, shallots and cream  
**Forestiere** - mushroom medley, sherry  
**Contessa** - Gorgonzola, dry vermouth, cream  
**Marsala** - dry Marsala, mushrooms  
**Evelyn** - black olive, artichokes, sherry, cream  
**Saltimbocca** - sage, prosciutto  
**Zingara** - sweet peppers, paprika, cream

#### *grilled Boneless Chicken Breasts*

**Pensacola** - zesty citrus marinade  
**Casino** - caramelized onion, diced tomato, peppered bacon, veloute  
**Jerk** - Caribbean seasoned  
**Lemon** - lemon, herb marinated

#### *stuffed Boneless Chicken Breasts*

**Italiano** - Four cheese and pepperoni  
**Cordon Bleu** - Ham and Swiss cheese  
**Mediterranean** - Roasted Pepper and Feta

Herb Baked Chicken

House Roasted Turkey Breast with gravy

### SEAFOOD *several of our top choices*

Butter Crumb Cod  
Orange Roughy with Creole Sauce  
Tilapia Rockefeller Au Gratin  
Sesame Soy Glazed Salmon Fillet

### PASTAS *meat and meatless varieties*

Baked Pasta with Meat or Marinara Sauce  
Baked Lasagna with Meat or Vegetables  
Grilled Chicken or Vegetable Alfredo with Pasta  
Cheese Stuffed Shells with Red Wine Marinara  
Meat or Cheese Filled Ravioli  
Mesquite Chicken or Vegetable Pasta

### VEGETARIAN/VEGAN *often requested*

Fire Roasted Vegetable Stuffed Portobello  
Vegetable Tart with Smoked Tomato Sauce  
Ratatouille Stuffed Peppers  
Coconut Vegetable Curry  
Roasted Corn and Black Bean Enchilladas

### CARVING STATION:

*Hand carved by our chefs -  
an additional cost per person as noted*

Slow Roasted Herbed Standing Rib Roast with choice of sauce (add \$8.00)  
Chef Seasoned Beef Tenderloin with choice of sauce (add \$12.00)  
Stuffed Pork Loin with choice of sauce (add \$5.00)  
Herb Crusted Rack of Lamb with choice of sauce (market price)