



Your guests can enjoy mingling while sampling selections from our themed stations, beautifully presented using our decorative platters, chafing dishes and trays. This contemporary concept from Acme Fresh Market Catering keeps your event fresh and flowing. Plentiful offerings mean that it's hearty enough to replace a meal and the casual atmosphere is just the mood you were thinking of. Choose from one of our three packages or consult with one of our party planners to create a menu that is uniquely yours.



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 five business days 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. 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 \$500.00 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 five business days prior to the event which coincides with the time your final count is due. All deposits are non-refundable.

Decor: All Wedding 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 wedding cake, music, entertainment, decorations, floral arrangements, photography and related items.



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www.acmecatering.com

Prices subject to change without notice. v1.12



Wedding APPETIZER MENU



www.acmecatering.com

Traditional _____ APPETIZER PACKAGE

Vertical Crudities in the Grass

Garden Fresh Crisp Vegetables

offered with Herb Parmesan Dip

Includes Baby Carrots, Asparagus Spears, Jicama,
Zucchini, Yellow Squash, Tomatoes, Green Beans,
Broccoli, and Flavorful Olives
presented in glass vases

Imported and Domestic Cheese Display

Cheddar, Swiss, Smoked Gouda, Brie, Pepper Jack,
Provolone, Havarti

House Made Roasted Pepper and Garlic
Cheese Spread

Garnished with Fresh Fruit and Gourmet Crackers

Hearty Appetizer Buffet

Crab, Spinach and Artichoke Dip

offered with Crispy Fried Wontons

Lemongrass Chicken Potsticker with Ponzu Sauce

Bacon Wrapped Baby Potatoes

with Chive Sour Cream

Petite Muffuletta with Olive Relish

Meatballs in Spicy Chorizo Sauce

Additional choices are available.

Accompaniments

Station of Fresh Brewed Coffee and Hot Teas

Your Wedding Cake cut and served

Grand _____ APPETIZER PACKAGE

Mediterranean Table

*We set a lavish table of Mediterranean inspired foods
for your guests to nibble –*

Cold Selections

Honey Smoked Salmon Nicoise Salad

Rice and Grain Salad with Peas, Peppers, Artichoke,
Green Onions, and Tomatoes,

with Parmesan Vinaigrette

Flavorful Olives, Roasted Pepper Hummus,

Grilled Vegetables

Pizza Margarita Flatbread

Spanikopita

Assorted Cheeses and Sliced Cured Meats

Spreads and Tzatziki

Pitas, Crostini, Bread Sticks and Crackers

Hot Selections

Cavatappi Pasta with Smoked Bacon, Broccoli Rabe,
Tomatoes and Parmesan Cheese

Chicken Souvlaki served with Pita

Chef Attended Carving Station

Grilled Certified Angus Beef Tri Tip Roast

with Gorgonzola Cream Sauce and

Brandy Dijon Demi-glace

Served with Roasted Garlic Smashed Potatoes

Fresh Baked Breads and Butter

Accompaniments

Station of Fresh Brewed Coffee and Hot Teas

Your Wedding Cake cut and served

Elegant _____ APPETIZER PACKAGE

Butler Passed Hors d'oeuvre

Strawberry filled with Cracked Black Pepper
Cream Cheese

Fire Roasted Vegetable Stuffed Mushroom

Rumaki *An Assortment of Retro favorites*

Bacon Wrapped Pineapple, Chicken Livers,
Water Chestnuts, and Scallops

Salad Station

Baby Mixed Green Salad with Bleu Cheese,

Shaved Bermuda Onions, Vanilla Roasted Pears,
and Sugared Walnuts,

served with Dijon Vinaigrette

Spinach, Strawberries and Mandarin Oranges
with Sunflower Seeds,

served with White French Dressing

Grilled Vegetable Platter with Shaved Parmesan
and Herb Balsamic Dressing

Fresh Baked Breads and Butter

Kabob Station

Beef, Chicken, Vegetable, and Shrimp Kabob Skewers
ready to dip into your favorite sauce

Gruyere Cheese Sauce, Smokey BBQ Sauce,
and Sweet Thai Chili Sauce

Complemented with Calico Rice Pilaf and
Yukon Gold Mashed Potatoes

Accompaniments

Station of Fresh Brewed Coffee and Hot Teas

Your Wedding Cake cut and served