



Our buffets allow your guests to select their main course from beautifully presented displays using our decorative platters, chafing dishes and trays, served on china plates. Tables are set with linen tablecloths and napkins, stainless flatware and glassware. Hors d'oeuvres are included in two of our packages. Your guests will enjoy their salad course served tableside. Our signature dishes will offer the variety you had in mind. Acme Fresh Market Catering offers three levels of service to make your buffet everything you've dreamed of. Consult with one of our party planners for other menu selections, vegetarian options, and rental upgrades.



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

Prices subject to change without notice. v1.12



## Wedding BUFFET MENU



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

## Traditional \_\_\_\_\_ BUFFET PACKAGE

### Welcome Display

Domestic Cheeses, Crudities,  
Gourmet Crackers, Breadsticks  
and Fruit Garnish

### Served Salad

Our Bistro Salad features Mixed Greens,  
Cucumbers, Tomatoes,  
Sliced Red Onion, Diced Red and Green  
Peppers  
served with Dressing of Choice  
Assorted Fresh Baked Dinner Rolls and Butter

### Buffet

Sautéed Chicken Breast  
with Tomato Basil Cream Sauce  
Sliced Certified Angus Roast Beef  
with Hunter's Sauce  
Roasted Garlic Mashed Potatoes  
Seasonal Vegetables with Balsamic Garlic Butter

### Accompaniments

Station of Fresh Brewed Coffee and Hot Teas  
Your Wedding Cake cut and served

## Grand \_\_\_\_\_ BUFFET PACKAGE

### Welcome Display

Domestic Cheeses, Crudities,  
Gourmet Crackers, Breadsticks  
and Fruit Garnish

### Butler Passed Hors d'oeuvre

Caramelized Onion and Goat Cheese Flatbread  
Skewered Bacon Wrapped Chicken Bites  
with Raspberry Chipotle Sauce

### Served Salad

Our Bistro Salad features Mixed Greens,  
Cucumbers, Tomatoes,  
Sliced Red Onion, Diced Red and Green Peppers  
served with Dressing of Choice  
Assorted Fresh Baked Dinner Rolls and Butter

### Buffet

Sliced Sea Salt and Rosemary Crusted  
Certified Angus Beef Top Sirloin  
with Caramelized Onions and Mushrooms  
Lemon and Herb Marinated Grilled Chicken Breast  
with White Wine Cream Sauce  
Cheese Tortellini with Tri Colored Peppers,  
Caramelized Onions in Marinara  
Garlic and Herb Roasted Red Skin Potatoes  
Seasonal Vegetables with Basil Butter

### Accompaniments

Station of Fresh Brewed Coffee and Hot Teas  
Your Wedding Cake cut and served

## Elegant \_\_\_\_\_ BUFFET PACKAGE

### Welcome Display

Domestic Cheeses, Crudities,  
Gourmet Crackers, Breadsticks  
and Fruit Garnish

### Butler Passed Hors d'oeuvre

Brie Tartlet with Almonds and Peach Chutney  
Shrimp and Crab Cakes with Sauce Remoulade  
Crostoni with Goat Cheese and a Tangle of  
Marinated Sweet Peppers

### Served Salad

Our Caesar Salad features Crisp Romaine Lettuce,  
Shaved Parmesan cheese, Croutons and our  
House Made Caesar Dressing  
Assorted Fresh Baked Dinner Rolls and Butter

### Buffet

Chicken Saltimbocca, Sautéed Breast of Chicken  
with Sage and Prosciutto  
Mini Florentine Pasta Purses  
with Shrimp Alfredo Sauce  
Caramelized Onion and Three Cheese  
Potato Gratin  
Seasonal Vegetables with Garlic Thyme Butter

### Carving Station

Chef Carved Roasted Certified Angus Beef  
Tenderloin served with Garlic Infused  
Demi-glace and Horseradish Cream Sauce

### Accompaniments

Station of Fresh Brewed Coffee and Hot Teas  
Your Wedding Cake cut and served