



DINNER ENTREE MENU

Packages include your choice of one entrée, two sides, and one dessert!

All packages include fresh baked dinner rolls, assorted cold beverages, upscale disposable tableware, and local delivery (12 mile radius). Wire chafing racks with sternos are available for a small fee.

BEEF

Beef Tips and Noodles \$17.75 per guest

Sirloin beef tips and mushrooms sautéed in butter and smothered in our rich pan gravy accented with a splash of red wine served over home-style buttered noodles

Meatloaf \$16.00 per guest

Home-style meatloaf baked with a sweet tomato glaze

Swiss Steak \$17.25 per guest

Round steak braised in thickened rich beef stock with tomatoes, sweet onions, crunchy celery, colorful carrots and our own special seasonings

PORK

BBQ Pulled Pork \$15.75 per guest

Pulled pork simmered in a tasty sweet and spicy BBQ sauce and presented with fresh sandwich buns

Pierogies with Kielbasa \$14.25 per guest

Mashed potato and melty cheddar cheese filled dumplings sautéed with butter, sliced sweet onions and hand cut chunks of smoked kielbasa

Sausage and Peppers \$14.75 per guest

Choose between Sweet Italian or Spicy Hungarian fresh sausage prepared in a mélange of sweet peppers and onions

Baked Ham with a Pineapple Glaze \$14.00 per guest

Tender slices of smoked ham prepared with a generous glaze of sweet pineapple sauce

POULTRY

Grilled Chicken and Pasta Alfredo \$14.50 per guest

Our house made Alfredo sauce tossed with penne pasta and diced grilled chicken breast baked to gooey perfection

Bone-In Oven Baked Chicken \$14.50 per guest

Local chicken oven baked to perfection in our own blend of seasoned breadcrumbs

Grilled Lemon Chicken \$15.75 per guest

Boneless breast of chicken marinated in a generous amount of herbs and lemon juice grilled to a tender deliciousness

Chicken Parmesan \$16.75 per guest

Our chicken breast dredged with Parmesan, crunchy panko bread crumbs and basil, topped with our marinara sauce and a three cheese Italian blend for a melt in your mouth taste

Bone-In BBQ Chicken \$14.50 per guest

Fresh local chicken slathered with a generous amount of sweet and tangy barbecue sauce slow baked for a flavorful taste

Boneless Chicken with Champagne Sauce \$15.75 per guest

Our house made classic champagne sauce offered over a sautéed seasoned flour dusted chicken breast

Roasted Turkey Breast with Gravy \$15.25 per guest

Flavorful herbs: sage, thyme, rosemary and marjoram melted in golden butter and basted on a roasted turkey breast sliced and served with our home-style gravy

Additional Soft Drinks or Bottled Water \$1 Each

Call 330.645.6222 ext. 2 to Order! • Please order 24 hours in advance

Additional Delivery Fee for Outlying Areas and Orders Less than the Minimum of 8 Guests. Menu items and prices subject to change without notice.

www.acmecatering.com



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PASTA

Penne Pasta in Sauce \$13.50 per guest

Tender penne pasta offered with choice of red marinara, creamy alfredo or our signature blush sauce combining the best of both red and white sauces

Lasagna Roulades \$14.75 per guest

Lasagna noodles wrapped around fresh melty cheeses, topped with choice of red marinara, creamy Alfredo or our signature blush sauce and baked to perfection

Cavatappi Pasta with Grilled Vegetables \$14.25 per guest

Curly cavatappi pasta tossed with hand grilled vegetables... zucchini, yellow squash, red onions, red and green peppers... with a choice of red marinara, creamy Alfredo, our signature blush or a delicate blend of olive oil, garlic and herbs and three cheeses

DESSERT Choose one

Fresh Baked Cookie Tray

Baked in house, our cookie selection can't be beat: Sugar, Chocolate Chip, S'mores, Apple Oatmeal and Caramel Pecan offer the perfect ending

Brownie Tray

Chewy, fudgy brownies presented on a tray with wrapped mints

Lemon Squares

A light and lemony dessert bar for a refreshing ending

Fruit Kabobs

A fresh skewer of cantaloupe, honeydew, pineapple, and a strawberry for those wishing for a little sweetness

SIDES Choose two

Tossed Salad

Our garden fresh salad presented with colorful mixed greens, topped with grape tomatoes, sliced cucumbers, diced red and green peppers, red onion rings and offered with a choice of dressings.

Coleslaw

Choose from our house made zesty oil and vinegar dressing or traditional creamy dressing tossed with fresh chopped cabbage and carrots

Red Skin Potato Salad

Prepared fresh in our kitchen – red skin potatoes tossed in our signature dressing

Cucumber Tomato Salad

This light salad of sliced cucumbers, tomatoes and red onions tossed in a refreshing sweet vinaigrette

Roasted Red Skin Potatoes

Oven baked red skin potatoes seasoned with garlic and rosemary for a delectable taste

Mashed Potatoes

An old fashioned favorite!

Macaroni and Cheese

Choose either yellow or white cheddar creamy goodness

Assorted Vegetables

A nice selection of garden fresh vegetables from asparagus to zucchini

Green Beans

Buttery fresh green beans are always the perfect complement to any meal

Make It an Extraordinary Event!

Add These Trays to Any of the Above Menus to Enhance the Festivities!

Shrimp Cocktail Tray \$6.00 per person

House poached large (21-30) shrimp cocktail (3 per guest) presented with our tangy cocktail sauce

Antipasti Platter \$5.00 per person

Cubed domestic cheeses offered with strips of Genoa salami and pepperoni, olives, roasted peppers and crackers

Vegetables Crudities and Dip \$2.50 per person

Crisp broccoli, cauliflower, celery, baby carrots, red and green bell pepper garnished with grape tomatoes and offered with our house made creamy Parmesan ranch dip

Cheese Tray \$3.50 per person

Cubed domestic cheeses garnished with fruits and offered with crackers

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