

BREAKFAST Market ERING BRUNCH

Continental

Mini Continental \$59.99 Serves 10

An assortment of 21 pieces of small Danish, bagels, and crumb topped muffins served with butter and cream cheese, half gallon orange juice, and Acme Gourmet Roasted Coffee

Disposable tableware included

Mighty Continental \$67.99 Serves 10

An assortment of 12 bakery fresh jumbosized muffins, bagels, Danish, and iced cinnamon rolls served with butter and cream cheese, half gallon orange juice, and Acme Gourmet Roasted Coffee

Disposable tableware included

Scones and Loaves

Continental

\$70.99 Serves 10

An assortment of 10 scones and 10 slices of fruit bread served with butter, half gallon orange juice, and Acme Gourmet Roasted Coffee

Disposable tableware included

= Trays

Petite Morning Breakfast

Pastry Tray

\$24.99 Serves 10

An assortment of 21 pieces of small Danish, bagels, and crumb topped muffins served with butter and cream cheese

Disposable tableware included

Grande Morning Breakfast

Breads Tray

\$29.99 Serves 10

An assortment of 12 bakery fresh jumbosized muffins, bagels, Danish, and iced cinnamon rolls served with butter and cream cheese

Disposable tableware included

Scones and Loaves

Breakfast Tray

\$34.99 Serves 10

An assortment of 10 scones and 10 slices of fruit bread served with butter

Disposable tableware included

Buffets & More!

Executive Hot

Breakfast Buffet

\$84.99 Serves 10

Scrambled eggs, choice of three slices of bacon or sausage links, hash brown potatoes, bagels with cream cheese and butter, half gallon orange juice, and Acme Gourmet Roasted Coffee

Disposable tableware included

Pancakes and Eggs Breakfast

\$79.99 Serves 10

Twenty pancakes with scrambled eggs; offered with choice of three slices of bacon or sausage links, butter, syrup, half gallon orange juice, and Acme Gourmet Roasted Coffee

Disposable tableware included

Manager's Hot

Breakfast Buffet \$99.99 Serves 10

Twenty breakfast burritos filled with scrambled eggs, cheese, sautéed peppers and onions; choice of three slices of bacon or sausage links, hash brown potatoes, salsa, half gallon orange juice, and Acme Gourmet Roasted Coffee

Disposable tableware included

Rise and Shine

Complete Breakfast \$69.99 Serves 10
Ten individual 8 oz. parfait cups layered with low fat yogurt, berries, and topped with granola – Served with a variety of ten chewy granola bars, half gallon orange

juice, and Acme Gourmet Roasted Coffee

Disposable tableware included

Working

Breakfast Meeting \$69.99 Serves 10

Featuring 10 of our breakfast sandwiches with egg, American cheese, and your choice of bacon, ham, or sausage on a flaky biscuit served with 20 hash brown patties, half gallon orange juice, and Acme Gourmet Roasted Coffee

Disposable tableware included





Frittata

An Italian style omelet made with shredded potatoes and flavorful ingredients baked right in the pan!

\$36.99 Serves 8 to 12

Summer Vegetable

Offered with or without bacon, assorted sautéed vegetables, and Swiss cheese seasoned with thyme

Italian Vegetable & Mushroom

Grilled zucchini, yellow squash, tomatoes, and mozzarella cheese seasoned with Italian herbs

Chorizo Sausage & Cheese

Seasoned with a dash of chili powder and fire roasted sweet peppers

Three Cheese

Mozzarella, Cheddar, and shredded Parmesan cheeses seasoned with tarragon

Smoked Sausage

Smoked sausage and Swiss cheese seasoned with chives

"Denver Style" Ham, Vegetable, and Cheese

Diced ham, onions, red and green peppers, and Cheddar cheese

Sausage & Cheese

Breakfast sausage and Cheddar cheese seasoned with chives

Quiche

Our 9-inch pastry shell is filled with savory custard and a selection of delicious ingredients

\$22.99 each
Cut into your choice of 6 or 8 pieces

Spinach & Mushroom

12 cup disposable carafe

Baby spinach sautéed with sliced mushrooms and Cheddar cheese with a splash of sherry

Double Onion

Sautéed sweet and green onions combined with Parmesan cheese

Broccoli & Cheddar

Quiche Lorraine

Smoked bacon, onion, and Swiss cheese

Soft Drink Assortment (12 oz. can)

Three Cheese

Three Cheese, Parmesan, and rich cream cheese seasoned with dill

= Sides & Treats =

	10 I 0 I 0 10		
Breakfast Items A La Carte (Priced Po	er Guest)	Breakfast Meats (Priced Per Guest)	
Breakfast Burritos (two per guest) Scrambled Eggs	\$4.00 \$2.50	Sliced Bacon (three per guest) Country Style Sausage Links (three per guest)	\$3.00 \$3.00
Cheese Omelet Yogurt Parfait Cinnamon & Vanilla French Toast Cinnamon French Toast Breakfast Casserole (serves 8 to 12) Chewy Granola Bars Breakfast Sandwich with choice of meat on a biscuit	\$4.00 \$3.50 \$3.50 \$32.99 \$1.50 \$3.00	Breakfast Potatoes (Priced Per Guest) Potatoes O'Brien Red Skin Home Fries Traditional Hash Browns Hash Brown Triangles (two per guest)	\$2.50 \$2.50 \$2.50 \$2.50
Pancakes (two per guest) Fruits (Priced Per Guest) Fresh Fruit Salad Fruit Kabob Whole Fruit Assortment	\$2.50 \$3.00 \$1.50 each \$1.50 per piece	Breakfast Breads (Priced Per Piece) Iced Cinnamon Roll Jumbo Muffin Mini Square, Crumb Top Muffin Assortment Breakfast Bread Slice Assortment Small Bagel Assortment Large Bagel Assortment Scone Assortment Donuts (one dozen)	\$3.50 \$2.00 \$1.25 \$2.00 \$1.00 \$2.00 \$2.50 \$13.80
	— Bever	· · · · · · · · · · · · · · · · · · ·	,
Coffee/Tea (includes cups, stirs, cream, sugar, a	nd sweetener)	Bottled Water (16.9 oz. bottle)	\$1.00

3235 Manchester Road, Akron, Ohio 44319 • www.acmecatering.com • 330.645.6222

\$20.00

\$1.00



= Menu Packages Priced Per Guest =

Dagwood Delight \$8.99

Vegetable Tray with Creamy Peppercorn Ranch Dip

Deluxe Deli Tray with Four Meats and Two Cheeses

Tray of Sliced Tomatoes, Leaf Lettuce, and Sliced Onion

Choice of Red Skin Potato Salad or Pasta Salad with Parmesan Vinaigrette Condiments, Assorted Bread and Rolls

Fiesta Fun \$15.99

Tortilla Chips with Our Fresh House Made Salsa and Nacho Cheese Sauce

Taco/Burrito Bar with Seasoned Ground Beef, Diced Chicken Breast, Shredded Cheese, Lettuce, Diced Tomatoes, Sliced Black Olives, Jalapeños, Diced Onion, Taco Shells, and Flour Tortillas

> Spanish Rice Refried Beans

Wings 'n Things \$13.99

Boneless Chicken Wings with Choice of Sauce

Spinach Artichoke and Four Cheese Dip Served with Crostini

Mini Sandwich Tray Assortment

Assorted Domestic Cheese Tray with Fruit and Gourmet Crackers

Italian Style \$13.99

Antipasto Platter

Italian Herb Oven Roasted Bone-In Chicken

Penne with Meatballs, Marinara, or Alfredo Sauce

Italian Style Green Beans with Bacon

Assorted Rolls and Butter

BBQ Bash \$10.99

Creamy Cole Slaw

Our Sweet, Tangy, Smoky Barbecue Pulled Beef, Chicken, or Pork served with Rolls

Macaroni and Cheese Baked Beans

Tropical Island \$19.99

Tropical Sunset Salad

Grilled Margarita Boneless Chicken Breast

Jammin' Jerk and Lime Baby Back Ribs

Cilantro Rice with Pinto Beans Ginger Citrus Glazed Vegetable Blend

Mini Corn Muffins with Honey Butter

A La Carte Items

Chicken Wings with Choice of Sauce (three pieces per guest) \$2.75 per guest

Boneless Chicken Wings with Choice of Sauce (three pieces per guest)
\$3.00 per guest

Spinach and Artichoke Dip \$3.00 per guest

Vegetable Crudités with Dip \$2.50 per guest

4-Foot Sub: Classic, Italian Style, or Grilled Vegetable \$64.99 each Meat Lasagna **\$39.99 per pan** (Serves approx. 12)

Vegetable Alfredo Lasagna \$39.99 per pan (Serves approx. 12)

Baked Penne with Mini Meatballs **\$29.99 per pan** (Serves approx. 12)

Baked Penne with Marinara **\$24.99 per pan** (Serves approx. 12)

Grilled Chicken and Penne in Alfredo Sauce **\$34.99 per pan** (Serves approx. 12) Herb Baked Bone-In Chicken (two pieces per guest) \$3.50 per guest

> Fried Bone-In Chicken (two pieces per guest) \$3.75 per guest

Hungarian Sausage and Sauerkraut \$4.00 per guest

Italian Sausage with Sweet Peppers and Onions **\$4.00 per guest**



BARBECUE MENU

===== Entrees ===		Sides	
Grilled Hot Dog with Bun & Condiments (1 per guest)	\$2.50 per guest	Red Skin Potato Salad	\$2.50 per guest
Grilled Mini Beef Hot Dog with Bun & Condiments (1 per guest)	\$2.00 per guest	Stuffed Baked Potato Salad Bacon Bits, Grated Cheddar and Green Onion in a Sour Cream Dressing)	\$2.95 per guest
Grilled Hamburger with Bun & Condiments (1 per guest)	\$3.50 per guest	Cheese Potatoes Rich Casserole of Shredded Potatoes and Sour Cream Baked Until Golden Brown	\$2.50 per guest
Mini Beef Slider Burger with Bun & Condiments (1 per guest)	\$2.25 per guest	Mashed Sweet Potatoes with Butter and a Hint of Cinnamon & Brown	\$2.50 per guest Sugar
Smoked Brisket	\$7.00 per guest	Zesty Cole Slaw	\$1.75 per guest
Barbecue Ribs (2 bones per guest)	\$4.00 per guest	Creamy or Vinaigrette	
Barbecue Pulled Pork	\$5.00 per guest	Cucumber, Tomato & Onion Salad	\$2.50 per guest
with Bun (1 per guest)	73.00	Marinated Broccoli, Cheese & Bacon Salad	\$2.50 per guest
Barbecue Pulled Pork Slider (1 per guest)	\$2.25 per guest	Pasta Salad with Vegetables	\$2.50 per guest
Barbecue Pulled Chicken with Bun (1 per guest)	\$5.00 per guest	White Cheddar Mac & Cheese	\$3.00 per guest
Barbecue Pulled Chicken Slider (1 per guest)	\$3.00 per guest	Smoked Gouda & Bacon Mac & Cheese	\$3.99 per guest
Italian Sausage & Peppers with Bun (1 per guest)	\$4.00 per guest	Corn-on-the-Cob with Flavored Butters	\$2.00 per guest
Boneless Chicken Breast with Sauce (1 per guest)	\$5.00 per guest	Brown Sugar & Bacon Baked Beans	\$2.00 per guest
Herb Breaded Bone-In Chicken	\$3.50 per guest	Buttered Green Beans	\$2.00 per guest
(2 pieces per guest)		Fruit Kabobs Cantaloupe, Honeydew, Pineapple, Strawberry	\$1.50 per guest (1 per guest)
Barbecue Bone-In Chicken (2 pieces per guest)	\$2.50 per guest	Fresh Fruit Tray with Strawberry Dip	\$3.50 per guest



CLASSIC BUFFET MENU

Choose One Salad, Two Entrees, Two Side Dishes, plus Rolls & Butter: \$18.99 per person

Choose One Salad, One Entree, Two Side Dishes, plus Rolls & Butter: \$15.99 per person

Buffet Selections

Choice of One Salad:

Tossed Green Salad with choice of dressing

> Red Skin Potato Salad

Vegetable Pasta Salad

Macaroni Salad

Creamy Coleslaw

Choice of Two Entrees:

Bone-In Herb Baked Chicken

Beef Tips in Mushroom Sauce

Swiss Steak

Sliced Ham

Sliced Roast Turkey Breast with Gravy

Italian Sausage and Peppers

Stuffed Cabbage Rolls

Baked Penne with Meat Sauce, Marinara, or Alfredo Sauce

Choice of Two Side Dishes:

Macaroni and Cheese

Green Beans

Vegetable of Choice

Oven Roasted Red Skins

Scalloped Potatoes

Au Gratin Potatoes

Mashed Potatoes

Buttered Noodles

Rice Pilaf

Disposable Table Service is included (plates, napkins, fork, and knife).

Local delivery (12 mile radius), buffet equipment (3 or 4 wire chafers and 6 to 8 sterno maximum), and set up included.

Additional cost for delivery to outlying areas, less than the minimum of 8 guests, after hours deliveries, and menu substitutions.

Our staff is available to assist you with coordinating appetizers, beverages, desserts, additional equipment, uniformed wait staff, bartenders, and rental of china, linens and glassware for an additional cost.



Build Your Own MENU

Priced Per Guest =

(Minimum of 8 Guests)

BLT

\$7.95

Crisp bacon

Sweet chili bacon

Leaf lettuce

Sliced tomatoes

Assorted breads (wheatberry, marble rye, ciabatta rolls, pretzel rolls)

Assorted mayonnaise (traditional, avocado, aioli)

Tossed Salad

\$6.95

Mixed greens: spinach, romaine and spring mix

Presented with assorted toppings: cucumber, tomato, broccoli, carrots, cauliflower, hardboiled eggs, black olives, red peppers, green peppers, shredded cheese, diced chicken

Choice of two dressings

Served with assorted crackers

Nacho

\$5.95

Assorted tortilla chips

Queso dip

Pico de gallo, salsa, sliced olives, sour cream, shredded cheddar, jalapeños

Guacamole (+1.00)

Chicken & Beef Fajitas

\$10.95 (or Chicken Only \$7.95)

Mexican style seasoned chicken and beef strips

Sauteed julienne peppers & onions

Cilantro rice

Ranchero beans

Sour cream, jalapeños, shredded cheese, salsa, shredded lettuce

Guacamole (+1.00)

Served with 6" flour tortillas

Pasta

\$8.95

Pasta: penne, cavatappi, linguini

Sauces: marinara, meat sauce, alfredo

Toppings (choose 3):
sauteed peppers,
sauteed mushrooms,
Italian sausage,
mini meatballs, grilled
chicken, pepperoni

Chips \$4.95

All house made:

Pita chips, potato chips, tortilla chips

Herb dip, pico de gallo, hummus

Mashed or Baked Potato

\$6.95

Yukon Gold, Sweet, and Idaho Potatoes

Accompaniments: shredded cheddar, bacon bits, sour cream, homestyle gravy, whipped garlic butter, chives, cinnamon butter, maple syrup, whipped butter

Mini corn muffins with honey butter



PARTY TRAYS

Classic Trays

Traditional Meat and Cheese Tray \$5.00 per guest Roast beef, ham, turkey, Genoa salami and choice of two cheeses. Includes sliced bread, petite rolls and condiments

Add a salad (\$2.00 per guest): Tossed Green Side Salad, Zesty Cole Slaw, Red Skin Potato Salad, or Vegetable Pasta Salad

Domestic Cheese and Crackers

An attractive display of diced cheeses and crackers garnished with fruit

Vegetable Crudities with Dip

Garden fresh assorted vegetables presented with Creamy Peppercorn Dip

Fruit Tray with Dip

Cubed Seasonal Fruits Offered with Our House Made Strawberry Dip

Special Request?
Need Suggestions?
Just Ask!

Sandwich Trays

Mini Sandwiches

\$4.00 per gues

An assortment of two sandwiches per guest – roast beef and cheddar, turkey and provolone, ham and Swiss. Grilled Vegetable mini sandwiches available upon request. Includes condiment packets

Add a salad (\$2.00 per guest): Tossed Green Side Salad, Zesty Cole Slaw, Red Skin Potato Salad, or Vegetable Pasta Salad

Wrap Sandwiches

\$4.00 per guest

Two pieces of assorted wraps – turkey club, Reuben and chicken salad

Add a salad (\$2.00 per guest): Tossed Green Side Salad, Zesty Cole Slaw, Red Skin Potato Salad, or Vegetable Pasta Salad

Mini Croissant Sandwiches

53 50 per gues

One petite croissant per guest with a mixture of fillings – Chicken, Ham, Egg, and Tuna Salad

Finger Sandwiches

\$4 00 per gu

Timeless favorites – Chicken, Ham, Egg, and Tuna Salad presented on assorted breads – two pieces per guest

Classic 4 Foot Sub

\$64.99

Ham, Turkey, Roast Beef, Salami, Provolone, American Cheese, Lettuce, Tomato and Red Onion – Sliced into 25 or 50 Portions

Accompaniments

\$7.99

\$3.50 per guest

\$2.50 per guest

\$3.50 per guest

A la Carte Salads

Tossed Green Salad \$2.95 per guest Zesty Cole Slaw \$1.75 per guest

Red Skin Potato Salad \$2.50 per guest

Vegetable Pasta Salad \$2.50 per guest

House Made Potato Chips

Serves 10 guests

Relish Tray \$2.50 per guest

Includes black and green olives, pickles,

sliced tomatoes, pepperoncini peppers, and leaf lettuce.

House Made Soups

Cup \$2.50 • Bowl \$3.50

A large variety from chicken noodle to vegetable beef and everything in between!

Cookie Tray

\$2.50 per guest

The ultimate assortment of cookies

Cookies and Brownies

\$2.25 per guest

Gourmet cookies and rich brownies

garnished with mints

Mini Dessert Tray

\$4.95 per guest

Three per guest; sweets include some of the following: chocolate covered strawberries, bar cookies, mini cannoli, mini cakes, cream puffs, baklava, petit fours, and mini cheesecakes

Soft Drinks or Bottled Water \$1 Each

Please order 24 hours in advance • \$15.00 Local Delivery

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



Fresh Market PASTA PANS

Family gatherings and great food go together! We have created a fantastic selection of Pasta Pans for all your summer entertaining, graduation parties, and family dinners.

Choose from a variety of our appetizing house-made sauces and pastas certain to make your family and friends feel cherished.



Lasagna with Marinara \$34.99 • Serves 10-12

Also Available with Meat Sauce or Fire Roasted Vegetables (Marinara or Alfredo Sauce) \$39.99



Smoked Gouda & Bacon Cavatappi

\$39.99 • Serves 10-12

We create a rich, lush smoked Gouda cream sauce and combine it with smoky bacon pieces and toss it all with curly Cavatappi pasta to create a memorable pasta dish that all will love. Pairs great with BBQ foods!



Chicken Alfredo Penne \$34.99 • Serves 10-12

A favorite pasta dish from childhood combines our Alfredo sauce made from heavy cream and grated parmesan stirred together with hand-carved grilled chicken breast pieces. Also available with Marinara or Blush Sauce (\$34.99)



Penne with Meat Sauce \$29.99 • Serves 10-12

This home-style sauce combines freshly ground beef and our ultra-premium sauce simmered with olive oil, basil, and a hint of oregano. Also available: Penne Marinara (\$24.99) or Penne with Mini Meatballs (\$29.99)



Penne with Fire Roasted Vegetables

\$29.99 • Serves 10-12

Fire roasting brings out the best flavors and caramelizes zucchini, yellow squash, red onions, red and green bell peppers. The diced vegetables are then combined with your choice of house-made sauces: Marinara, Blush, or Alfredo



Garlic Bread \$15.00 • 12 Slices

Hearty Italian bread slices smeared with our garlic butter and baked until warm and aromatic.



DESSERTS & FRUITMEN

Desserts =

Iced Cupcakes White and Chocolate with Buttercream Icing	\$1.50 each
Fudgy Brownie	\$1.25 each
Premium Cookie Assortment Two cookies per guest	\$2.50 per guest
Premium Cookie & Brownie Assortment One cookie and one brownie per guest	\$2.25 per guest
Petite Cookie Assortment	¢1 ∩∩ per guest

Petite Cookie Assortment **\$1.00** per guest Two cookies per guest

Lemon Burst Bar \$3.75 each

Caramel Brownie Square \$3.75 each

Mini Desserts \$4.95 per guest

Three per guest; includes some of the following: Chocolate covered strawberries, bar cookies, cannoli, minicakes, cream puffs, baklava, petit fours, mini cheesecakes

\$4.50 per guest **Petite Dessert Bar**

Three per guest; includes some of the following: Brownies, lemon bars, chocolate raspberry tango, lemonberry jazz, Oreo dream, caramel apple, meltaways, pecan chocolate chunk, marble cheese truffles, blondies

Cookie Platter

A delicious assortment of peanut butter, sugar, macadamia nut, chocolate chip, caramel pecan, cranberry and s'mores cookies arranged on a platter

Small (10 cookies)	\$12.50
Medium (20 cookies)	\$25.00
Large (30 cookies)	\$37.50

Brownie Platter

A scrumptious platter of brownies! Small (10 brownies) \$12.50 Medium (20 brownies) \$25.00 Large (30 brownies) \$37.50

Cookie & Brownie Platter

Gourmet cookies and fudgy brownies garnished with mints Small (10 cookies and 10 brownies) \$22.50 *Medium (15 cookies and 15 brownies)* \$33.75 \$45.00 Large (20 cookies and 20 brownies)

Petite Bar Cookie Platter

A delicious collection of bar cookies to include some of the following: brownies, lemon bars, chocolate raspberry tango, Oreo dream, meltaways, pecan chocolate chunk, marble cheese truffles, blondies

Small (24 pieces)	\$36.00
Medium (36 pieces)	\$54.00
Large (48 pieces)	\$72.00

Mini Pastry Platter

A diverse collection of sweets displayed in individual paper cups to include some of the following: chocolate covered strawberries, mini cannoli, mini cakes, cream puffs, eclairs, baklava, petit fours and mini cheesecakes

Small (24 pieces)	\$40.00
Medium (36 pieces)	\$60.00
Large (48 pieces)	\$80.00

= Frnit =

Fruit Salad

\$3.00 per guest

Honeydew, cantaloupe, pineapple, strawberry, grapes

\$1.50 each Fruit Kabobs

Cantaloupe, honeydew, pineapple, and strawberry on a kabob stick

Fresh Fruit Tray (no dip) \$3.00 per guest Honeydew, cantaloupe, strawberry, pineapple, grape garnish

Fresh Fruit Tray with Dip \$3.50 per guest Honeydew, cantaloupe, strawberry, pineapple, grape garnish, and strawberry dip

Strawberries Dipped in Chocolate

\$1.75 each