



WEDDING PACKAGES

ACE CATERING AND EVENTS

p. 410-352-4120

e. booknow@acecateringandevents.com

www.acecateringandevents.com

The ACE team creates a custom menu for every bride and groom, because no two couples are the same so no two menus should be the same. However, below is a sample menu that we put together for another couple.

Once you take a look, call or email an Event Manager so we can get started on your custom menu.

FOOD YOU CRAVE. SERVICE YOU TRUST. EVENTS TO REMEMBER.

SAMPLE MENU

p: 410.352.4120

e: booknow@acecateringandevents.com

COCKTAIL RECEPTION

passed hors d'oeuvres

traditional meatballs

house-made meatballs served with a traditional red sauce

beet and goat cheese

tender sliced red and yellow beets stacked with goat cheese and drizzled with a pistachio champagne vinaigrette

mini lobster rolls

house-shucked lobster mixed with a delicate herb mayo on a New England split-top bun

mini beef wellington

savory beef wrapped in a puff pastry and served with a red wine demi-glaze

duck confit tart

pulled duck confit served with a wild mushroom pan sauce in a phyllo tart

plattered hors d'oeuvres

charcuterie display

assorted domestic and imported cheeses, with an assortment of crackers, bread, olives and assorted cold meats

BUFFET DINNER

chef action station

crabcakes: 3oz jumbo lump crabcakes made to order served with chef's remoulade and cocktail sauce

buffet

shaved prime rib: shaved prime rib, served with burgundy mushrooms

blackened chicken: tomatoes, peas, blackened chicken breast, light creamy sauce, penne pasta

grilled salmon: grilled salmon medallions, whole grain mustard sauce

artichoke tomato: chicken breast, tomatoes, olives, artichokes, arugula

chef's seasonal vegetable and wild rice

the ACE team creates a custom menu for every bride and groom

no two couples are the same
so no two menus are the same

FOOD YOU CRAVE
SERVICE
YOU
TRUST
EVENTS
TO REMEMBER



SAMPLE MENU

p: 410.352.4120
e: booknow@acecateringandevents.com

COCKTAIL RECEPTION

passed hors d'oeuvres

ahi tuna wontons

sweet wasabi soy glazed, sesame crusted, seared rare tuna on crisp wontons over Asian slaw

prime rib crostinis

shaved prime rib, grilled onions, horseradish cream sauce served on a crostini

lamb meatballs

tender lamb meatballs served with a curry cream sauce

plattered hors d'oeuvres

smoked salmon

smoked salmon, crostinis, chef's remoulade, hard boiled egg, onions, capers, tomatoes

shrimp cocktail platter

jumbo chilled shrimp served with remoulade, whole grain mustard sauce and cocktail sauce

seasonal hummus

housemade hummus served with vegetables and naan bread

PLATED DINNER

first course

kale salad

chopped kale, peanut vinaigrette, cabbage, mint, parmesan, chopped peanuts

main course

filet and crabcake duet plate

4oz filet with red wine demi-glace and
4oz jumbo lump crabcake served with black bean relish
sautéed green beans and roasted red bliss potatoes

vegetable risotto

third course

assorted mini desserts

to accompany Wedding Cake

the ACE team creates a custom menu for every bride and groom

no two couples are the same
so no two menus are the same

FOOD YOU CRAVE
SERVICE
YOU
TRUST
EVENTS
TO REMEMBER

