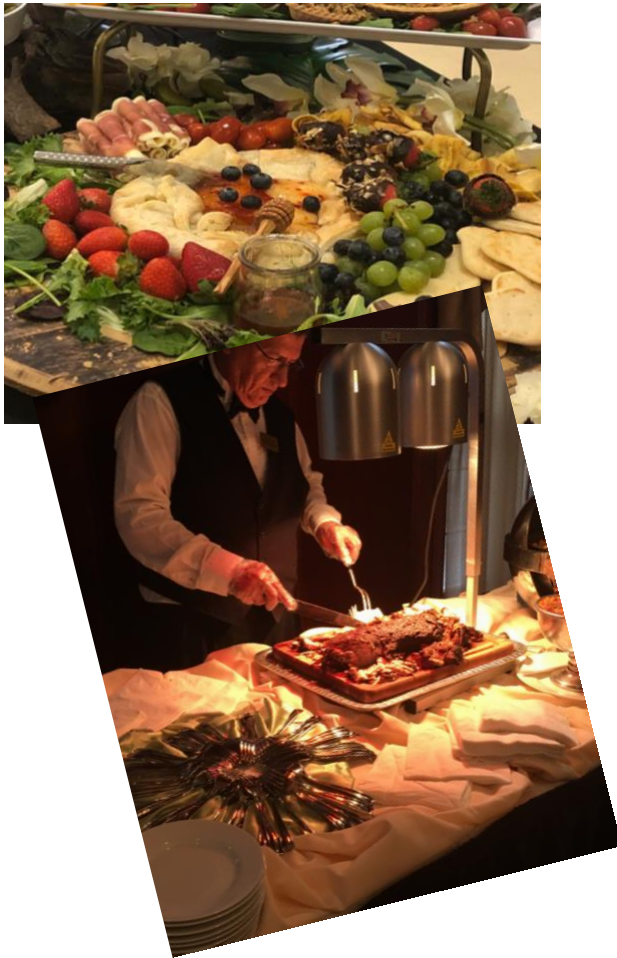


2024 CATERING MENU EXPERIENCES



Fresh, Scrumptious food is only the beginning.
 ACA also provides creative food presentations, experienced servers, dishes, table linen, elegant décor,
 and 20+ years of professional catering experience.

<u>STUNNING GRAZING TABLE / APPETIZER TABLE*</u>	<u>THE CHIC BRUNCH*</u>	<u>ELEGANT BUFFET*</u>
<ol style="list-style-type: none"> 1. Fresh Seasonal Fruit Presentation with Carved Melon Chocolate Fondue, & Yogurt Dip 2. ACA's Cheeseboard Presentation 3. Stuffed Brie en Croute 4. Trio of dip: Ham Chiquetaille, Spinach Artichoke Dip, Vegetable Ceviche 5. Assorted Gourmet Crackers & Breads 6. Salmon Salad 7. Griots Sliders (pork) 8. Orange Barbecue Meatballs 9. Chocolate Fondue with Assorted Dippers <p>ADD-ON:</p> <ul style="list-style-type: none"> • Carving Station: Ham, brisket, Pork loin, • ACA's Signature Paella • Jambalaya Grits <p><small>*Most of our menu items are either naturally gluten-free or available in gluten-free, vegetarian, or vegan versions. Please ask for details. Prices are subject to change.</small></p>	<p><u>PASSED HORS D'OEUVRES</u></p> <ul style="list-style-type: none"> • Butternut Squash Soup Shooters • Haitian Pâtés (Cocktail-size puff pastries with savory fillings) <p><u>MAIN MENU</u></p> <ol style="list-style-type: none"> 1. Fresh Fruits 2. Edible Flowers Salad <i>Mixed Greens, edible flowers, tomato, cucumber</i> 3. Spinach Mushroom Quiche 4. Baked French Toast 5. ACA's Signature Paella, or Jambalaya Grits Cake 6. Plantain Hash Served with Eggs & Saltfish <p><u>BEVERAGE**</u></p> <ul style="list-style-type: none"> • Passionfruit Mimosa • Coffee • Hot Chocolate <p><small>**Beverage not included in drop off orders Prices are subject to change.</small></p>	<p><u>BUTLERED HORS D'OEUVRES</u></p> <ul style="list-style-type: none"> • Fresh Fruit Kabobs • Spinach Artichoke Tartlets <p><u>ELEGANT BUFFET</u></p> <ol style="list-style-type: none"> 1. Chicken Marsala <i>Tender chicken in mushroom & Marsala wine sauce</i> 2. Drunken Ribs <i>Boneless pork ribs slow cooked with rum & mango-habanero BBQ sauce</i> 3. Crisp Mixed Green Salad (<i>Spring greens, tomatoes, carrot flowers</i>) Honey Balsamic Vinaigrette Bread & butter 4. Green Beans Salad 5. Roasted Root Veggies (Red skin potatoes, sweet potatoes, broccoli, cauliflower, carrots) 6. Macaroni au Gratin <p><small>*Most of our menu items are either naturally gluten-free or available in gluten-free, vegetarian, or vegan versions. Please ask for details. Prices are subject to change.</small></p>

<u>DELIGHTFUL CARIBBEAN BUFFET*</u>	<u>LOVE AT 1ST BITE - PLATED/SEATED EXPERIENCE *</u>	<u>DESSERT OPTIONS</u>
<p><u>BUTLERED HORS D'OEUVRES</u></p> <ul style="list-style-type: none"> • Codfish Chiquetaille on Edible Spoons • Plantain Cups with Griots • Orange-Barbecue Meatballs <p><u>FESTIVE BUFFET*</u></p> <ol style="list-style-type: none"> 1. Chicken Créole – Tender chicken marinated with fresh herbs, lime & cooked in a flavorful tomato-based sauce with onions & bell peppers. OR Jerk Chicken 2. Trésor du Pêcheur – ACA’s seafood medley of conch, fish, shrimp, and muscles in a Chardonnay cream sauce 3. Carving Station: Molasses-Glazed Ham 4. Tropical Mixed Greens Salad (<i>lettuce, watercress, papaya or mango, kiwi, tomato, cucumber, red onion, edible flowers (based on availability)</i>) ACA’s Signature Passionfruit Vinaigrette Bread & butter 5. Habanero Corn Salad 6. Herb-Braised Purple Cabbage & Carrots 7. Macaroni au Gratin 8. Rice & Beans <p>*Most of our menu items are either naturally gluten-free or available in gluten-free, vegetarian, or vegan versions. Please ask for details. Prices are subject to change.</p>	<p><u>BUTLERED HORS D'OEUVRES</u></p> <ul style="list-style-type: none"> • Kibby • Chicken Bouchées • Leek Velouté Shooters <p><u>SCRUMPTIOUS DINNER EXPERIENCE</u></p> <p>Pre-Plated Course</p> <ul style="list-style-type: none"> • Cucumber Hug Salad Honey Balsamic Vinaigrette Bread & butter <p>Main Course</p> <ul style="list-style-type: none"> • Choice of Cornish Hen DjonDjon OR Roasted Salmon in Chardonnay Cream Sauce OR Cauliflower Bourguignon (Vegan option) • Haricots Verts Bundles • Caramelized Onion Tartlet • Savory Rice with Lima Beans <p>Palate Cleanser</p> <ul style="list-style-type: none"> • Mango-Ginger Spritzer <p>Dessert</p> <ul style="list-style-type: none"> • Blanc Manger <p>*Most of our menu items are either naturally gluten-free or available in gluten-free, vegetarian, or vegan versions. Please ask for details. Prices are subject to change.</p>	<p>Prices vary</p> <ol style="list-style-type: none"> 1. Pineapple Upside down Cupcakes 2. Blanc Manger Verrines with Mango Coulis 3. Pain Patates (Sweet Potato Pone) 4. Rum-Raisin Bread Pudding 5. Dous Kokoye (Coconut Fudge) 6. Assorted Cookies 7. Chocolate Fruit Tartlets 8. Apple Pie Tartlets 9. Chocolate Mousse Shooters 10. ACA’s Signature Dessert Bar: Self-serve display of assorted dessert bites 11. S’mores Station <p style="text-align: center;"><u>GRAZING TRAYS</u></p> <ol style="list-style-type: none"> 1. Stuffed Brie en Croute 2. Fresh and Dried Fruits 3. Charcuterie 4. ACA Signature Dips and/or Preserves 5. Delivered fresh and ready to serve 6. May be refrigerated to be enjoyed at a later time <p>Prices are subject to change.</p>

<p><u>SERVICE & EQUIPMENT</u></p> <p>Suggested Service Styles:</p> <ul style="list-style-type: none"> • Plated/Seated – Food is placed in individual plates and brought to each guest at their seat • Buffet – Food is displayed on buffet tables, and guests are invited to the buffet tables to be served or to serve themselves • Family Style – Servers place trays of food on guest tables, and guests serve themselves • Drop-Off Orders -Menu items selected are delivered in disposable containers and placed in designated area. Wire racks, sternos, and disposable serving utensils are available upon request <p>All service equipment for your chosen service style</p> <ul style="list-style-type: none"> • Plates, utensils, and water glasses • Buffet tablecloth, chafing dishes, service platters & utensils, theme appropriate décor for buffet tables • All necessary equipment to maintain food at safe temperatures and for proficient service • Cleanup <p>Also available upon request:</p> <ul style="list-style-type: none"> • Tablecloth, runners, napkins • Guest table centerpieces • Backdrops, drapery, & lighting 	<p>Professional Service Staff for Full-Service Catered Events by ACA</p> <ul style="list-style-type: none"> • Pack and transport food to the reception hall while maintaining safe food temperatures • Control food safety/sanitation and service in the venue’s kitchen or prep area • The service team handles setup, service, and cleanup • FOH Servers (Front of the House) -1 for every 10-25 guests depending on size of tables and service style <ul style="list-style-type: none"> ✓ Serve food and beverage to guests ✓ Relay Information about orders, allergies and special requests ✓ Assist in providing a pleasant experience for hosts and guests • BOH Staff (Back of the House or Kitchen): <ul style="list-style-type: none"> ✓ If plated/seated service, plating line attendants: Plate food, sauce & garnish, wipe sides of plates ✓ Runners/floaters: refill line items, handle special request plates ✓ Dishwashers ✓ Pack up and load equipment in which food was transported in ✓ Clean the kitchen or prep areas used ✓ Empty trash to outside dumpsters • Bussers -1 for every 50 guests <ul style="list-style-type: none"> ✓ Pickup dirty glasses and dishes throughout the evening • Banquet Captains - 1 for every 150 guests: <ul style="list-style-type: none"> ✓ Liaison between event host, vendors, guests, and service crew ✓ Guide servers & facilitate flow of food service • Bartenders if ACA is contracted to provide bar services
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THANK YOU FOR CONSIDERING ACA FOR YOUR CATERING NEEDS!!!