



CATERING MENU



WELCOME

Treat yourself and impress your guests at your next catering event by AC Catering.

We offer everything from grab-n-go morning breakfasts to full-service catering events. Our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs and take care of all the details to make your next event memorable.

AC Catering has achieved the reputation of being one of the premiere catering services in the area since 1963. We continue our tradition by offering only the freshest ingredients and creative menus. We are privileged to extend our services to the local community.

As you plan your next fund-raiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, consider AC Catering and you will not be disappointed.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.



General Information

Catering Services

Our catering service requests vary widely. Tabletop linens and skirting for the food table(s), disposable ware (unless otherwise specified) are included with on-site catering. Wait staff and service is not included, so please see the Staffing Fees. On-site events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linen-covered. Consult with one of our Catering Coordinators to inquire about fees and add additional services.

For Drop-Off Catering Services, clients have the option to have food dropped off only or have food dropped off and set-up. Separate fees will apply for these options

Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 14 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum delivery charge.

Confirmations & Guarantees

All Catering Event Contracts must be signed and sent back to AC Catering within 14 days of your event, unless otherwise noted. Final guarantees for the number of attendants at the event must be received at least 14 days prior to your function so we can make final arrangements. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Contract.

Staffing Fees

Staffing is included in service events that include china table service, full buffet service or formal receptions. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$35 per server per hour fee (from stated delivery to pick up times) with a minimum of four hours. Please inquire when booking your function.

Contact Information

George Sullivan

301-322-5055

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A breakfast spread on a rustic wooden table. In the foreground, a white plate holds golden-brown waffles and several strips of crispy bacon. To the right, a glass of bright orange juice is partially visible. In the background, a white bowl is filled with fresh raspberries, and another glass of orange juice with a white foam top sits nearby. A silver fork and knife are placed on the table next to the waffle plate. The background is softly blurred, showing more of the table and a wooden cutting board with bread.

BREAKFAST

BREAKFAST BUFFET

Breakfast Buffets

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service and serving utensils.

Breakfast on the Run

- Assorted Bagels with cream cheese
- Granola Bar
- Blueberry Muffin
- Whole Fruit
- Individual Orange & Apple Juices

Deluxe Continental Breakfast

- Assorted Breakfast Pastries
- Fresh Sliced Fruit
- Granola and Yogurt
- Individual Orange & Apple Juices
- Fresh Brewed Coffee

New Yorker

- Assorted Bagels
with Cream Cheese and Fruit Preserves
- Fresh Sliced Fruit and Berries
- Individual Orange & Apple Juices
- Fresh Brewed Coffee



BREAKFAST BUFFET

The following breakfasts are setup buffet style (self-service).

Eggcellent Breakfast Buffet

(minimum of 25 guests)

Buffet includes Scrambled Eggs

Choice of two:

- Home Fried Potatoes
- Homemade Oatmeal
- Buttered Grits
- Fried Apples

Choice of two proteins:

- Pork Sausage Links
- Turkey Sausage Patties
- Pork Bacon
- Turkey Bacon
- Corned Beef Hash

Belly Buster Breakfast Buffet

(minimum of 25 guests)

Buffet includes Scrambled Eggs

Choice of One:

- French Toast
- Pancakes

Choice of Two:

- Home Fried Potatoes
- Homemade Oatmeal
- Buttered Grits
- Fried Apples

Choice of two proteins:

- Pork Sausage Links
- Turkey Sausage Patties
- Pork Bacon
- Turkey Bacon
- Corned Beef Hash





BOXED LUNCH

BOXED LUNCHES

Box Lunches

Minimum 15 People

All box lunches include a choice of side salad, Dessert, and a drink (can soda or bottled water).

Side Salad:

- Grandma P's Potato Salad
- Fruit Salad
- Pasta Salad
- Tossed Green Salad

Dessert:

- Cookie
- Brownie

Chicken BLT Wrap

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Italian Gobbler

Smoked turkey breast, provolone cheese, lettuce, tomato, pickle and onion with pesto mayonnaise.

Grilled Chicken

Grilled chicken breast with Swiss cheese and sautéed red onions and peppers.

Veggie Wrap

Lettuce, tomatoes, cucumbers, red onions, green peppers, pickles, and provolone cheese with ranch.



BOXED LUNCHES

Box Lunches Continued

Italian Wrap

Genoa salami, ham, capicola and provolone cheese rolled into a delicious wrap with sliced tomato, red onion, lettuce and Italian dressing.

Turkey Club

Turkey deli meat and pork bacon (turkey bacon can be substituted upon request) American cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

Roast Beef

Roast beef sandwich with cheddar cheese, lettuce, tomato and horseradish cream on sourdough bread.

Chicken Salad Croissant

Our delicious chicken salad served with lettuce and tomatoes on a fresh, flaky croissant.

TBLT

Sliced turkey breast, smoked bacon, cheddar cheese, lettuce, tomato and oregano mayo.



EXPRESS BOX LUNCHES

Express Box Lunches

Minimum 15 People

All box lunches include sandwich, chips, cookie, condiments, and disposable cutlery packaged in individual lunch boxes.

NO SUBSTITUTIONS

Choice of Meat:

- Turkey Breast
- Ham
- Bacon (BLT)
- Roasted Vegetables

Choice of Cheese:

- Swiss
- Provolone
- American
- Cheddar

Choice of Bread:

- White
- Wheat
- Sourdough
- Rye



BOXED LUNCH SALADS

Boxed Lunch Salads

All box lunch salads include dinner roll and butter, choice of dessert,, napkins, cutlery and dressings.

Chicken Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

Chef Salad

Mixed greens topped with chopped turkey, ham, provolone, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

Cajun Chicken Salad

Romaine and mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing

Apple Pecan Chicken Salad

Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese.

Dressing Choices:

- Buttermilk Ranch
- Italian
- French
- Balsamic Vinaigrette
- Bleu Cheese
- Caesar
- Raspberry Vinaigrette



APPETIZERS & HORS D'OEUVRES



APPETIZERS

Appetizers

Fresh Fruit Platter

Sliced fresh seasonal fruit display

Fresh Garden Vegetable Platter

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Domestic Cheese Tray

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Imported Cheese Selection

Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill havarti served with water crackers and dijon mustard.

Antipasto Platter

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostini's.

Blue Cheese Bacon Dip

Served with crackers.

Spinach & Artichoke Dip

Served with crackers.



HOT HORS D'OEUVRES

Hot Hors d'oeuvres

(Items priced per 50 pieces)

Mini Beef Wellington

Coconut Chicken Strips
with spicy pineapple sauce

Mini Quiche

Buffalo Style Chicken Tenders

Coconut Shrimp

Scallops *wrapped in bacon*

Beef or Chicken Satays

Sweet & Sour Meatballs

Chicken Wings (*Hot or BBQ*)

Cocktail Meatball

in BBQ, marinara or sweet & sour sauce

Mini Maryland Style Crab Cakes

with lemon garlic aioli

Mushroom Canapes

BBQ Chicken Meatballs



A top-down view of a rustic wooden table. On the right, a white, heart-shaped plate holds a slice of cheesecake topped with a strawberry and a mint leaf, drizzled with strawberry sauce. On the left, a white cup filled with dark coffee sits on a matching saucer with a gold-colored spoon. In the background, a small white bowl contains more strawberries.

ASSORTED BUFFETS

DINNER BUFFET

Dinner Buffet

(minimum of 25 guests required)

All dinner buffets include dinner rolls or cornbread and butter and dessert

Entrees – Choice of Two:

- Beef Brisket
- Vegetarian Lasagna
- Traditional Italian Lasagna
- Glazed & Smoked Ham
- Chicken Marsala
- Chicken Cordon Bleu
- Baked or Smoked Salmon
- Fried Chicken
- Smoked Pork Loin
- Turkey Breast
- Marinated Grilled Chicken Breast
- Lemon Rosemary Chicken Thighs



Salads – Choice of Two:

- House Garden
- Classic Caesar
- Fresh Fruit
- Spinach & Berries
- Creamy Cole Slaw
- Potato Salad
- Pesto Pasta Salad with Broccoli Rabe
- Texas Caviar

Accompaniments – Choice of Two:

- Fresh Vegetable Medley
- Butter Corn
- Fresh Green Beans/Southern/Almandine
- Yellow Rice
- Broccoli Florets
- Glazed Baby Carrots
- Scalloped Potatoes
- Mashed Potatoes & Gravy
- Herb Roasted Red Potatoes
- Collard Greens
- Macaroni & Cheese

DINNER BUFFET

Smoker BBQ Buffet

(minimum of 25 guests required)

All BBQ buffets include cornbread with butter and variety of sauces.

Entrees – Choice of Two:

- Pulled Pork
- Pulled Chicken
- Beef Brisket
- Turkey Breast
- Pork Ribs
- Beef Ribs
- Smoked Chicken
- Catfish
- Salmon
- Sausage



Salads – Choice of Two:

- House Garden
- Classic Caesar
- Fresh Fruit
- Creamy Cole Slaw
- Grandma P's Potato
- Veggie Pasta Salad
- Marinated Tomato & Cucumbers
- Texas Caviar

Accompaniments – Choice of Two:

- Fresh Vegetable Medley
- Butter Corn
- Fresh Green Beans/Southern/Almandine
- Yellow Rice
- Broccoli Florets
- Glazed Baby Carrots
- Scalloped Potatoes
- Mashed Potatoes & Gravy
- Herb Roasted Red Potatoes
- Collard Greens
- Macaroni & Cheese

THEME BUFFETS

Theme Buffets

(minimum of 25 guests required)

South of the Border

- Chicken, Beef or Veggie Fajitas
- Bean & Cheese Pupusas
- Spanish Yellow Rice
- Southwestern Salad
- Guacamole & Sour Cream
- Pico de Gallo
- Tres Leche Cake

Mediterranean

- Mediterranean Chicken
- Garlic Pork Kabobs
- Greek Salad
- Orzo pasta salad
- Pita triangles
- Baklava



THEME BUFFETS

Theme Buffets Continued

(minimum of 25 guests required)

Italian

- Chicken Parmesan
- Beef or Veggie Lasagna
- Italian Vegetable Medley
- Italian Bread
- Caesar Salad
- Assorted Deserts

Italian Pasta Buffet

- Fresh Made Penne Pasta
- Marinara and Alfredo Sauce
 - *Meatballs*
 - *Italian Sausage*
 - *Steamed Broccoli*
 - *Sautéed Mushrooms*
- Tossed Garden Salad
- Garlic Bread Sticks or Fresh Dinner Rolls
- Assorted Deserts



PICNIC BUFFET

Cookout Buffets

(minimum of 25 guests required)

Choice of Two Main Courses:

- Hamburgers
- Veggie Burgers
- Hot Dogs
- Bratwurst
- Grilled Chicken Breast
- Fried Chicken
- BBQ Chicken

Choice of Three Sides:

- Baked Beans
- Potato Salad
- Pasta Salad
- Corn on the Cob
- Macaroni & Cheese
- Fruit Salad
- Potato Chips
- Cole Slaw
- Tossed Salad with Dressing
- Watermelon

Buffet Includes:

Hamburger rolls, cheeses (American, Cheddar, & Swiss) lettuce, tomato, pickles, red onions and condiments.



A close-up photograph of a plate of food. In the foreground, there is a piece of grilled steak with a dark, charred crust and a juicy interior. The steak is garnished with fresh green basil leaves and small red cherry tomatoes. To the right of the steak, there are several slices of grilled pineapple, showing distinct grill marks. Below the pineapple, there is a slice of grilled zucchini, also with grill marks. In the background, more fresh ingredients are visible, including a whole red cherry tomato, more basil leaves, and a slice of pineapple. The entire dish is served on a white plate.

SERVED ENTRÉE OPTIONS

SERVED ENTREES

Served Chicken Entrées

Lemon Rosemary Chicken Thighs

Sautéed Breast of Chicken

with bacon, mushroom and wilted spinach

Southern Pecan Glazed Chicken

Spinach & Gouda Stuffed Chicken

Chicken Parmesan



SERVED ENTREES

Served Beef Entrées

Grilled Beef Tenderloin Medallions

with a red wine and mushroom sauce

Grilled Flank Steak Stuffed

with pancetta, provolone, oven dried tomatoes and Italian herbs

Roast Beef Sirloin

Topped with Your Choice of Sauce:

- Green Peppercorn
- Mushroom Sauce
- Bourbon Glace
- Béarnaise Sauce

Grilled Filet Mignon

with cognac mustard sauce

Asian Beef Steak & Peppers



SERVED ENTREES

Served Seafood Entrées

Grilled Salmon

Seafood Pasta Primavera

with shrimp and scallops

Grilled Mahi-Mahi

topped with pineapple-mangosalsa

Served Vegetarian Entrées

Marinated Grilled Zucchini, Squash,
Portobello Mushrooms & Tomatoes

served over pasta with a roasted red peppersauce

Portobello Mushroom

*stuffed with braised spinach, goat cheese and grilled tomato
served with red pepper leek coulis*

Gnocchi

with tomato and basil sauce and seasonal vegetables

Grilled Eggplant and Tomato

Roasted Vegetable Alfredo Lasagna



SERVED ENTRÉES

Served Entrées Continued

All entrees are served with a salad & rolls and butter.

Side Options:

- Garlic Mashed Potatoes
- Baked Potato
- Orzo Pasta with Fresh Herbs
- Herb Roasted Potatoes
- Baked Sweet Potato
- Couscous
- Wild Rice Pilaf

Vegetables:

- Ratatouille
- Country Style Green Beans *with bacon and onions*
- French Bean Amadine
- Roasted Corn *with peppers and onions*
- Steamed Broccoli & Cauliflower *with herb butter*
- Squash Medley
- Roasted Asparagus Spears



CARVED SPECIALTIES

Carved Specialties

A splendid addition to your buffet or a specialty carving station to enhance your formal reception.

Roast Breast of Turkey

Top Round of Beef

Roast Tenderloin

Dijon Encrusted Roast Pork Loin

Smoked Bone-in Country Style Ham

Choice of Two Condiments:

- Au Jus
- Horseradish Mousse
- Caramelized Onions
- Chipotle Honey Mustard
- Apple-Pear Chutney
- Sautéed Mushroom



A close-up photograph of a slice of multi-layered cake. The cake has several layers of light-colored sponge cake separated by layers of white cream and fresh strawberries. The top of the slice is decorated with a dollop of white whipped cream and a single large, fresh strawberry. A thick, dark red strawberry sauce is drizzled over the side of the cake. In the background, a glass filled with the same dark red strawberry sauce is visible, slightly out of focus. The overall scene is brightly lit, suggesting a sunny indoor setting.

SWEETS & SNACKS

SWEETS

Sweets

Assorted Baker Street Cookies

- Chocolate Chip
- Sugar
- M&M
- Oatmeal Raisin
- Peanut Butter

Assorted Homestyle Brownies

- Traditional
- Nut
- M&M Sprinkled

Cheesecake-Whole

- Traditional
- Cherry Topped

Pies- Whole

- Fruit or Cream
- Premium or Deep Dish

Sundae Bar (25 people minimum)

Chocolate & Vanilla Ice Cream served with:

- Chocolate Syrup
- Strawberries
- Crushed Oreos
- M&Ms
- Sprinkles
- Nuts
- Cherries
- Whipped Cream



BEVERAGES & SNACKS

Snacks

Potato Chips *with Dip*

Mixed Nuts

Snack Mix

Pretzels

Tortilla Chips *with Salsa*

Fresh Whole Fruit

Individual Bags of Chips

Beverages

Iced Tea, Lemonade & Fruit Punch

Single Serving Sodas

Coke, Diet Coke, and Sprite

Bottled Water

Bottled Juice

Bottled Iced Tea

Milk

Freshly Brewed Coffee

Regular or Decaffeinated



Alcohol Beverage Service

Host Bar

Host supplies all alcoholic beverages for the event with catering services providing all the service, mixers and accessories. Host bar services are subject to a \$200 set-up fee, a \$2.50 per person mixer charge and \$50.00 per bartender per hour with a four hour minimum. This includes set up of the bar, skirting and linens for the bar, service of beverages and clean up.

One Bartender is required per 50 guests.

All beverage options listed above are based on serving a minimum of 50 guests. An additional service charge will be applied to all bars under 50 people. Please consult with your catering contact for pricing. All bars include plastic ware, cloth and skirting of bar, ice and appropriate condiments. Glassware may be added to all bars for an additional rental of a \$1.00 per person.

For all events where AC Catering does not provide the wine, there is a \$5 corkage fee per bottle opened and a bartender fee. All city and local catering permit fees will be added to bill.



AC Catering

Serving Maryland, DC, & Virginia

George Sullivan

301-322-5055

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