Late Night Snacks

Slider Bar ($6 Per Person)
Mini Cheeseburgers, Ketchup, Onion, Mustard, and Pickle

Chicago Style Hot Dogs

$5 Per Person

All Beef Vienna Hot Dogs, Poppyseed Bun, Mustard, Onion, Relish, Dill Pickle,
Tomatoes, Sport Peppers,
and Celery Salt

Taco Bar

Seasoned Ground Beef, Corn and Flour Tortillas, Tortilla Chips, Cheese, Lettuce, Tomato, Onion, Salsa, Sour Cream, and Jalapenos

Dessert Station

$7 Per Person (Choose Two)
$9 Per Person (Choose Three)

Assorted Mini Cheesecakes
Mini Brownies
Chocolate Cake
Carrot Cake
Mocha Mousse Cake
Raspberry Mousse
Black Forest Cake

Ice Cream Sundae

$8 Per Person
Choose Two Kinds of Ice Cream
and Eight Toppings

Packages Include:

Linen Table Clothes: White, Black, and Ivory

Colored Napkins: Purple, Dresden Blue, Dusty Rose, Gold, Pink, White, Pecan, Black, Cadet Blue, Gray, Wild Raspberry, Maize, Seafoam, Navy, Teal, Sandalwood, Maroon, Kelly Green, Forest Green, Ivory, Violet, Red, Peach, Aubergine, Burnt Orange, and Chocolate

Silverware, Salad, Appetizer, Dessert, and Dinner Plates
Water Goblets and Carafes
Wine Glass or Champaign Flute (Add $1)

Charger Plates, Silver or Gold (Add $1)

Ace Catering

(219) 588-1800

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acecateringandbanquets@gmail.com

Appetizers with Package

Choice of Three $5 Per person
Choice of Four $7 Per Person
Choice of Five $9 Per Person
Choice of Six $10 Per Person

Appetizers

Beef Meatballs:
BBQ, Swedish, or Sweet n Sour
Wings, Bone In or Boneless:
BBQ, Hot, or Plain, Served with Ranch
Mini Quiche
Bruschetta
Caprese Bites
Stuffed Mushrooms:
Italian or Spinach and Cheese
Pinwheels:
Turkey, Ham, and Cheese
Cheeseburger Sliders
Spanakopita
Bacon Wrapped Dates,
Stuffed with Jalapenos
Shrimp Cocktail
(Add $1 Per Person)
Shrimp Tarlet
(Add $1 Per Person)
Spring Rolls
Mini Kabobs:
Pork, Chicken or Shrimp
Mini Beef Wellington
(Add $1 Per Person)
Fried Ravioli with Marinara
Spinach Dip with Hawaiian Bread
Veggie Platter with Dip
Cold Cut Slider
Buffalo Shrimp
Potato Skins
Taquitos
Peppadew
Lobster Rolls
(Add $2 Per Person)
Charcuterie Board Stations
(Call for Pricing)

BUFFET PACKAGES

A. 2 Meats and 3 Sides $32
B. 3 Meats and 3 Sides $35
C. 2 Meats and 2 Sides
1 Premium Meat and Side $39
D. 3 Meats and 4 Sides
Premium or Regular $45
Family Style for Packages A, B, C
Add $5 Per Person
Family Style for Package D add
$7 Per Person

MEATS

Chicken Piccata,
Lemon Wine Sauce with Capers
Chicken Marsala topped with Marsala, Wine Sauce, and Mushrooms
Grecian Chicken Breast - Extra Virgin Olive Oil, French Lemon, Salt, Pepper, Garlic, Oregano, Marinated and Roasted to Perfection
Chicken Bowtie Diavolo - Bowtie Pasta with Fresh Spinach, Sundried Tomatoes, and Cream Sauce
Slow Roasted Italian Beef in Au Jus
Beef Eye of Round in Scratch Beef Gravy
Roasted Turkey Breast
Honey Glazed Ham
Peppercorn Crusted Roast Pork
Italian Sausage with Onion and Multi-Colored Peppers
Italian Sausage with Bowtie Primavera
Italian Sausage with Penne Marinara
Momma's Handmade Meatballs with Chunky Marinara
Smoked Polish Sausage with Kraut

PREMIUM MEATS

Filet Medallions
Bacon, Onion, and
Maple Glazed Pork Medallions
Grilled Atlantic Salmon with Garlic Butter
Atlantic Salmon with Lemon Cream Sauce
Fresh Breaded Lake Perch

Sides

Potato
Roasted Red Potatoes
Greek Roasted Potatoes
Red Skin Garlic Mashed
Mashed with Gravy
Pasta and Pierogi
Penne with Marinara
Penne Primavera
Penne with Vodka Sauce
Red Parslied Potatoes
Rotini Alfredo
Homemade Mac and Cheese

Vegetables

House Green Beans
Seasoned Green Beans
Greek Green Beans
Green Bean Almondine
Buttered Corn
Vegetable Medley

Salads

House Salad
Romaine, Iceberg, Cherry Tomato, Red Onion, Cucumber, Red Cabbage, and Carrots
Caesar Salad
Romaine Lettuce, Grated Parmesan Cheese, Croutons, and Caesar Dressing
Dressing: House Sweet Italian, Ranch, Russian, House Garlic, Caesar, Raspberry Vinaigrette, and Greek

Premium Sides, Vegetables & Salads

Potatoes Au Gratin
Authentic Pierogi
Red Skin Bacon Cheddar Mashed
Double Baked Potato
Mexican Style Corn
Bacon and Roasted Brussel Sprouts
Roasted Vegetables: Red Onion, Mixed Peppers, Zucchini, and Squash
Asparagus and Red Peppers
Mandarin Spring Salad, with Spring Mix, Mandarin Oranges, Red Onion, Slivered Almonds, Golden Raisins, Goat Cheese, Croutons, and Balsamic Vinaigrette Dressing
Greek Salad, with Romaine and Iceberg Lettuce, Tomatoes, Cucumber, Pepper, Onions, Feta Cheese, Kalamata Olives, Pepperoncini, and Greek Dressing