

THE PERFECT CATERED EVENT!

YOU GATHER. WE FUSS.



ACE

CATERING & EVENTS

A DIVISION OF ACE RESTAURANT GROUP, LLC

DAWN BERRIDGE
CATERING/EVENTS MANAGER

864.395.2463

dawn@thewildace.com



PLATTERS FOR GROUPS

APPETIZERS

12" Platter serves 8-10 people.
16" Platter serves 20-24 people.

Spinach Artichoke Dip - \$16/\$30
served with homemade tortilla chips.

Chicken Planks Platter - (24) \$26 / (48) \$40
Jumbo breaded chicken planks served with choice of Honey Mustard, Honey BBQ, or Bourbon Mustard.

Parmesan Chips - \$8/\$15
Thinly sliced potato chips topped with parmesan cheese served with ranch.

Antipasto Platters - \$24/\$39
Pepperoni, ham, salami, Provolone Cheese, banana peppers, black olives, tomatoes, crostini bread, Italian dressing

Vegetable Tray - \$24 (serves 15)
Seasonal vegetable tray served with ranch.

PASTA

Half Pan - serves 12-20 - **\$48**
Full Pan - serves 24-30 - **\$85**
Garlic Breadsticks (dozen) - **\$10**

Kamikaze
Fettuccini alfredo pasta with spicy blackened chicken.

Fighter Ace
Fettuccini alfredo pasta with grilled chicken and tomatoes.

Baked Spaghetti with Meat Sauce
Bucatini pasta, Italian bolognese sauce, & baked mozzarella.

Four Cheese Tortellini
Tortellini Pasta with pesto cream sauce and roasted tomatoes

WINGS

BONELESS OR TRADITIONAL
48 WINGS - **\$45**
96 WINGS - **\$80**

FLAVORS

- MILD
- HOT
- HONEY BBQ
- TERIYAKI
- SPICY TERIYAKI
- CAROLINA REAPER
- GARLIC BOOM SAUCE
- LEMON PEPPER
- JALAPENO CHEDDAR
- CAROLINA GOLD
- HABANERO MANGO
- GARLIC PARMESAN

PIZZA Med. 14" - 8 slices **\$19.99**
Large 18" - 10 Slices **\$23.99**

Pearl Harbor (Hawaiian)
Ham, pineapple, and bacon.

Whole Nine Yards (Meat Lover's)
Pepperoni, pork sausage, ham, hamburger, and bacon.

Amelia Earhart (Veggie)
Spinach, onions, mushrooms, diced tomatoes, and green peppers.

Top Ace (Supreme)
Pepperoni, pork sausage, mushrooms, onions, green peppers, and black olives.

Spirit of St Louis (Bar-B-Que Pizza)
Bar-B-Que sauce with Bar-B-Que Chicken, onions, cheddar cheese, and mozzarella cheese.

Margherita Pizza (Italian)
Rosemary infused olive oil base topped with fresh red tomatoes, green basil, and white mozzarella cheese representing the Italian flag.

Philly Cheese
Your choice of thinly sliced steak or chicken, bell peppers, onions, mushrooms, and mozzarella cheese

Fajita
White cheddar base with your choice of fajita seasoned chicken or steak, roasted red peppers, onion, tomato, cheddar, mozzarella, topped with fresh cilantro

TOP COVER LIST (TOPPINGS)

- Anchovies
- Artichoke Hearts
- Bacon
- Banana Peppers
- Basil
- Bell Pepper
- Black Olives
- Cheddar Cheese
- Chicken
- Feta Cheese
- Garlic
- Green Olives
- Ham
- Hamburger
- Italian Sausage
- Pork Sausage
- Jalapenos
- Mushrooms
- Onion
- Pepperoni
- Pesto
- Pineapple
- Ricotta
- Roasted Red Peppers
- Salami
- Soy Cheese
- Spinach
- Tomato

SALADS

80 oz bowl - serves 10-15
160 oz bowl - serves 15-20

Aviator Salad - \$30/\$40
Mixed greens with cucumbers, grape tomatoes, red onion, and cheddar cheese

Caesar Salad - \$30/\$40
Romaine lettuce, croutons, fresh parmesan cheese, and caesar dressing

Antipasto Salad - \$35/\$48
Mixed greens with salami, ham, pepperoni, provolone & mozzarella cheese, onion, banana peppers, bell pepper, black olives, and tomato

SANDWICH PLATTERS \$60.00

Platter serves 8-10 people.
Pick 2 varieties per tray

Corsair
Turkey, bacon, provolone, lettuce tomato, and ranch.

Red Baron
Pepperoni, ham, salami, provolone, lettuce, tomato, and herbed aioli

Ham & Cheese
Ham, cheddar cheese, lettuce, tomato

Add a large bowl of Parmesan chips for **\$8 (80 oz.)**
\$15 (160 oz.)

Add a large bowl of Potato Salad for **\$18 (48 oz.)**
\$32 (80 oz.)

DESSERTS

• Cheesecake Bites
Platter (30) - \$24
Platter (60) - \$40

• Cookies
Platter (20) - \$18
Platter (40) - \$34

• Mixed Dessert
(cheesecake bites, brownie bites, & cookies)
small - \$30
large - \$45

DRINKS

* for offsite catering

1 GALLON - \$8

- Sweet Tea
- Unsweet Tea
- Lemonade

2 LITERS - \$4

- Pepsi
- Diet Pepsi
- Sierra Mist



Rustic Outdoors

*choose 2 Main course items, 2 sides
Rustic collection of dishes highlighted by herbs and natural flavors.

- MAIN COURSES
Herb Roasted Chicken
Carved Prime Rib
Grilled Salmon
Grilled Pork Tenderloin

- SIDES
Make your own Salad Bar
Risotto
Roasted Potato Wedges
Grilled Vegetables
Macaroni and Cheese

Cowboy Grill

*choose 2 sides

Grilled ribeyes or grilled chicken breasts

- SIDES
Mixed Salad
Caesar Salad
Pasta Salad
Mashed Potatoes
Baked Potato/ Sweet Potato
Seasonal Grilled Vegetables



Ballpark Cookout

*choose 3 sides

Grilled all beef burgers, and
1/4 lb all beef hot dogs.
Includes tomato, lettuce, onion,
pickles, sliced cheeses
and homemade chili.

- SIDES
Potato Salad
Cole Slaw
Pasta Salad
Baked Beans
Green Beans
Homemade Potato Chips

Harvest Feast

*choose 1 Meat, 2 sides

Spring or Fall Harvest vegetables served with
carved meats accompanied by roll

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| <u>MEATS</u> | <u>SIDES</u> | |
| Spiral Ham | Green Beans | Mac and Cheese |
| Roast Turkey | Seasonal Vegetables | Glazed Carrots |
| Roast Beef | Roasted Red Potatoes | Broccoli Casserole |
| | Mashed Potatoes | |



Italian Fare

*choose 2 Main Dishes, 2 sides
Foods from old world Italy are filling and feed a crowd.

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| <u>MAIN COURSES</u> | <u>SIDES</u> |
| Meat Lasagna | Tuscan Mixed Salad |
| Vegetable Lasagna | Caprese Salad |
| Pasta Primavera | Antipasto Platter |
| Chicken Parmesan Bake | Breadsticks |
| Chicken Fettuccini Alfredo | Garlic Bread |
| Spaghetti and Meatballs | |

NOTE: All special menus require minimum 24 persons
and 36 hour notice



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Bar and Beverage Services

Bar Options

Bartender \$50 per hr (cash bar events) \$35 per hr (event sponsored bar)

All Catered Bars Include:

Plastic ware, beverage napkins, beverage straws, fruit garnish, Coke, Diet Coke, gingerale, soda water, tonic, mixers, and ice.

Other Options: Glassware is available for an additional charge. Premium upgrades, waitstaff services, custom menu, and cash bar available upon request.

BEER & WINE

Bud Light, Mich Ultra, Coors Light & Yuengling

Upgrades: White Claw, Angry Orchard, Heineken, Corona, Newcastle, Blue Moon, and other craft selections

WINES (Choose 2-3 from)

Cabernet, Chardonnay, Pinot Grigio
White Zinfandel, Moscato, Merlot

CHAMPAGNE and PROSECCO

PREFERRED SPIRITS

Fris Vodka, Seagrams Gin, Cruzan Rum, Sauza Tequila, Evan Williams Bourbon

PREMIUM SPIRITS

Absolut Vodka, Titos Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam, Cuervo Gold Tequila, Jack Daniels, Crown Royal, Grand Marnier

TOP SHELF

For when only the best will suffice, there is the Top Shelf.

Top Shelf includes Kettle One Vodka, Bombay Sapphire Gin, Captain Morgan, Cuervo 1800 Tequila, Johnnie Walker Black, Crown Royal Black & Maker's Mark Bourbon

CUSTOM WEDDING BAR PACKAGE

We provide a full Beer, Wine, and Spirits Bar for a flat rate for your wedding or event and you get leftovers to stock your home bar. Complete with professional bartender and full bar setup. Custom couples drink service or champagne service are also available for an additional charge.



Al a carte appetizers

Meat, Cheese and Crackers
Antipasto and Charcuterie arrangement
Bourbon Meatballs
Brie Bites - savory and sweet
Veggie crudites cups
Mini sandwich arrangement
Chicken or steak skewers
Mini Beef Wellington
Mini Bacon wrapped scallops
Shrimp cocktail
Fruit skewers



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