

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



APPETIZERS

12" Platter serves 8-10 persons
16" Platter serves 20-24 persons

SPINACH ARTICHOKE DIP \$16/\$30

served with homemade tortilla chips

GREEK HUMMUS \$16/\$30

topped with roasted red peppers, black olives, greek dressing & feta cheese. Served with cucumbers, pepperoncini, served with grilled flatbread

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 PLATTER \$24/\$39

Pepperoni, Ham, Salami, Provolone Cheese, Peperoncini, Black Olives, tomatoes, crostini breads, Italian Dressing

VEGETABLE TRAY \$24 (serves 15)

Seasonal vegetable tray served with ranch

Al a Carte Apps: (per person)

- | | |
|---------------------------------|-------------------------------|
| Mini Cocktail Sausages \$1.50 | Bourbon Meatballs \$1.50 |
| Veggie Crudite Cups \$2 | Sausage & Cheese Balls \$1.50 |
| Brie Bites \$2.50 | Antipasto Skewers \$2 |
| Mini Bacon wrapped Filet \$3 | Chicken Skewers \$3 |
| Mini Beef Wellington \$3 | Steak Skewers \$3 |
| Mini Bacon Wrapped Scallops \$4 | Shrimp Skewers \$3 |
| Shrimp Cocktail \$3 | |

PIZZA

MED 14" - 8 SLICES
LG 18" - 10 SLICES

\$15.99-\$17.99
\$18.99-\$19.99

MAKE YOUR OWN

2 Toppings included

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, mushroom, onions, green peppers, and black olives.

Phantom (Greek)

Olive oil & herb base with garlic, chicken, spinach, tomato, onion, black olives and feta cheese

Spirit of St. Louis (BBQ Chicken)

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.

TOP COVER (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
- Red Peppers
- Salami
- Soy Cheese
- Spinach
- Tomato

PASTAS

\$39 / \$74

HALF PAN SERVES 12-20
FULL PAN SERVES 24-30
GARLIC BREADSTICKS (DOZEN) \$9

KAMIKAZE

Fettuccini alfredo pasta with spicy blackened chicken

FIGHTER ACE

Fettuccini alfredo pasta with grilled chicken & tomatoes

BAKED SPAGHETTI

Angel hair pasta, Italian bolognese sauce & baked mozzarella

LIBERATOR LASAGNA HALF 12 SLICES FULL 24 SLICES

Homemade bolognese meat sauce with lasagna noodles layered in ricotta, parmesan and mozzarella cheeses

SALADS

80 OZ BOWL SERVES 10-15
160 OZ BOWL SERVES 15-20

AVIATOR SALAD \$16 / \$25

Mixed greens with cucumbers, grape tomato, red onion, and cheddar cheese

CAESAR SALAD \$16 / \$25

Romaine lettuce, croutons, fresh parmesan cheese, and caesar dressing

ANTIPASTO SALAD \$20 / \$30

Mixed greens with salami, ham, pepperoni, provolone & mozzarella cheese, onion, banana peppers, bell pepper, black olives, and tomato

SALAD BAR SETUP \$2.50PP

LOADED POTATO SALAD 160Z \$5
320Z \$9
800Z \$24

WINGS

BONELESS OR TRADITIONAL

SERVED WITH BLUE CHEESE OR RANCH & CARROTS & CELERY

FLAVORS

- MILD
- HOT
- HONEY BBQ
- TERIYAKI
- SPICY TERIYAKI
- LEMON PEPPER
- JALAPENO CHEDDAR
- BOURBON MUSTARD
- MANGO HABANERO
- GARLIC PARMESAN

48 WINGS \$36
96 WINGS \$60

DESSERTS

- 24 Fresh Baked Cookies \$20
32 Cheesecake Bites \$20

FRUIT PLATTER \$2.50 PP

MINI DESSERT PLATTER \$2 PP





Continental Breakfast Buffet

Mini quiche
Assorted Muffins
Fresh Fruit
Juice and Coffee
\$6.00 per person

Breakfast Sandwich Buffet

Choose 2 from
Croissant Breakfast Sandwich Assortment (ham, sausage, bacon)
English Muffin Breakfast Sandwich Assortment (ham, sausage, bacon)
Country Biscuit Sandwich Assortment (ham, sausage, bacon)

Includes Hash Brown Casserole
Fresh Fruit
Juice and Coffee
\$8.00 per person

Sunrise Breakfast Buffet

Choose 2
Assorted Quiche (includes Meat, Cheese, or Vegetarian Varieties)
Cinnamon French Toast (served with warm syrup and butter)
Scrambled Eggs and Grits (cheese, butter toppings)
Country Sausage Gravy & Biscuits

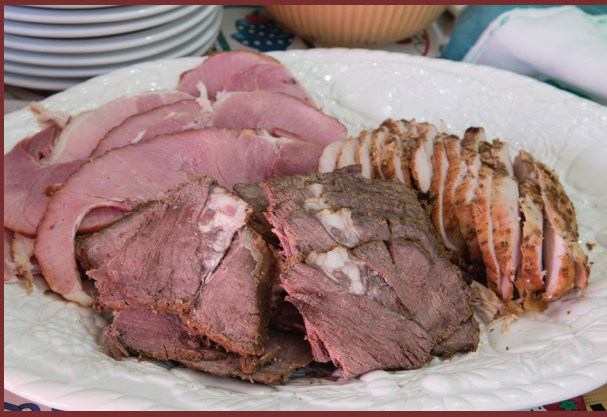
Includes Hash Brown Casserole
Applewood Bacon/Pork Sausage Links
Fresh Fruit
Juice and Coffee
\$10.00 per person



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Harvest Feast *choose 1 Meat, 2 sides
Spring or Fall Harvest vegetables served with carved meats accompanied by roll

MEATS

- Spiral Ham
- Roast Turkey
- Roast Beef

SIDES

- Green Beans
- Seasonal Vegetables
- Roasted Red Potatoes
- Mashed Potatoes
- Mac and Cheese
- Glazed Carrots
- Broccoli Casserole

NOTE: This menu requires minimum 24 persons and 36 hour notice

Italian Fare

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

MAIN COURSES

- Meat Lasagna
- Vegetable Lasagna
- Pasta Primavera
- Chicken Parmesan Bake
- Chicken Fettuccini Alfredo
- Spaghetti and Meatballs

SIDES

- Tuscan Mixed Salad
- Caprese Salad
- Antipasto Platter
- Cheese Platter



Office Luncheon

Sandwich platter with mixed hoagies and wraps, chips, and a cookie platter

- *Upgrades
- Loaded potato salad
 - House or Caesar salad
 - Pasta salad

Taco Bar

Complete setup to feed a large crowd!
Includes chips and salsa and Cookie Platter for dessert
*add Queso or guacamole for upcharge

- | | |
|--------------------------|----------------|
| Seasoned Beef | Lettuce |
| Seasoned Grilled Chicken | Pico |
| Soft Tortillas | Cheddar Cheese |
| | Salsa |
| | Sour Cream |



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Grilled Menus

Low Country Boil *choose 2 sides

Traditional low country boil with large shrimp, sausage, corn on the cob, and potatoes



SIDES

- Potato Salad
- Green Bean Casserole
- Cole Slaw
- Hush Puppies
- Pasta Salad
- Cornbread



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

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



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



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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