

Spare Nothing

ACME specializes in customizing events to your needs and can help tailor a menu to your desires.



The Strike Appetizer Buffet

Starters

Starters included with The Strike

- Market Fresh Vegetable Crudités with Homemade Ranch Dip
- Queso Blanco Dip with Three Colored Tortilla Chips

+ hosts choice of 3 appetizers

Appetizers

- Texas Barbecue Meatballs in our Signature Sweet Barbecue Sauce
- Mini Fresh Baked Chicken Pot Pies
- Buffalo Drumettes with Homemade Ranch & Blue Cheese Sauce
- Vegetable Potstickers served with Ponzu Sauce
- Caprese Skewers served with Balsamic Dressing
- ACME Sliders with Sautéed Onions & Cheddar
- Grilled Chicken Satay with Spicy Peanut Sauce

+ 2 types of pizza slices

Pizza

- | | |
|-----------------------------|-------------------------|
| • Meat Lovers | • The Garden |
| • Chipotle Barbecue Chicken | • Big Cheese |
| • Grilled Ham & Pineapple | • Traditional Pepperoni |

Make a pizza gluten free

Dessert

- Fresh Baked Cookies
- Confetti Corn
- Brownies



Prices do not include service charge or state tax. Prices subject to change.

ACME

Blue Ribbon Barbeque

- Barbecued Pulled Pork Sliders
- Crispy Fried Chicken
- Whole Kernel Corn tossed with Fire Roasted Red Peppers & Cilantro
- Maple Baked Beans with Bacon
- Tangy Chipotle Coleslaw with Buttermilk Dressing
- Freshly Baked Cornbread with Whipped Honey Butter

Additions

- Choc. Chunk, Deep Dutch & Choco Cookie Brownies

Prime Rib Dip Slider Buffet

- Slow Oven Roasted USDA Choice Prime Rib Sliders
Mayonnaise, Creamed Horseradish, and Au Jus
- Crisp Romaine Caesar Salad with Grated Aged Parmesan
- Mashed Potato Bar with Guests Choice of Toppings:
Bacon Bits, Roasted Garlic, Bleu Cheese Crumbles,
Scallions, Jalapenos, Cheddar & Jack Cheese, Butter & Sour Cream

Additions

- Sliced Provolone and Sharp Cheddar Cheese
- Carmelized Onions

South of the Border

**Gluten Free options*

- Zesty Black Bean & Yellow Corn Salad
- Tri Colored Tortilla Chips with Homemade Pico de Gallo
- Grilled Sirloin of Beef & Roasted Chicken Breast Fajitas
served aside Sautéed Red Peppers, Green Peppers & Onions
- Flour and Corn Tortillas
- Hand Rolled Corn Tortilla Cheese Enchiladas
- Traditional Spanish Style Rice
- Refried Frijoles & Sour Cream

Additions

- Queso Blanco Dip



ACME

Spare Nothing

ACME specializes in customizing events to your needs and can help tailor a menu to your desires.



The Open Frame



- Fresh Baked Garlic Bread Sticks
- + hosts choice of
- Spring Mix Salad garnished with Carrots, Cucumbers & Tomatoes with Ranch, Italian & Balsamic dressing
- Caesar Salad with Aged Parmesan Cheese



- + hosts choice of
- Penne Pasta Alfredo
- Penne Pasta Marinara
- Macaroni & Cheese Au Gratin



- + 3 types of pizza slices
- Meat Lovers
- Chipotle Barbecue Chicken
- Grilled Ham & Pineapple
- The Garden
- Big Cheese
- Traditional Pepperoni

Make a pizza gluten free



- Sliced Flame Roasted Chicken Breast
- Tuscan Style Meatballs



Prices do not include service charge or state tax. Prices subject to change.

ACME

Piatza Pasta Bar

- Your Guests choice of Al Dente Radiatore & Penne Pasta
- Tuscan Style Meatballs smothered in Basil Marinara
- Sliced Flame Roasted Chicken Breast in Homemade Alfredo Sauce
- Fresh Baked Garlic Bread Sticks
- Caesar Salad with Aged Parmesan Cheese

Leaning Tower

- Ricotta, Parmesan & Romano stuffed Tri-Colored Tortellini tossed with Roasted Garlic & Extra Virgin Olive Oil
- Chicken Cacciatore served with Mushroom Pomodoro Sauce
- Caesar Salad with Aged Parmesan Cheese
- Seasonal Grilled Vegetables tossed with Balsamic Dressing
- Fresh Baked Garlic Bread Sticks

Philadelphia Specialty

- Philadelphia Cheese Steak Sandwiches
- Hot Italian Sub Sandwiches with Italian Salami & Grilled Ham
- Three Cheese Macaroni & Cheese Au Gratin
- Create your own Personal Salad with:
Crisp Lettuce, Black Olives, Shredded Carrots, Sharp Cheddar Cheese, Crumbled Bleu Cheese, Tomatoes, Mushrooms & Herb Croutons, with Balsamic Vinaigrette, Homemade Ranch or Italian Dressing

When in Rome

- Mediterranean Antipasto Display w/ Salami, Pepperoncinis, Kalamata Olives, Artichoke Hearts and Swiss & Provolone Cheese
- Caesar Salad with Aged Parmesan Cheese
- Lasagna Bolognese baked with lean Ground Beef & melted Cheeses
- Ricotta Stuffed Shells with Pomodoro Sauce
- Fresh Baked Garlic Bread Sticks

10th Frame Dessert Buffet

Guests enjoy a sampling of:

- Assorted Brownies
- Homemade Confetti Corn
- Seasonal Fresh Fruit Platter with Whipped Berry Yogurt Dip
- Homemade Crème Brûlée
- Fresh Baked Cookies



ACME

Prices do not include service charge or state tax. Prices subject to change.

Spare Nothing

ACME specializes in customizing events to your needs and can help tailor a menu to your desires.



The 300 Buffet

Entrées included with The 300

- Slow Roasted USDA Choice Prime Rib with Creamed Horseradish
 - Baked Atlantic Salmon with Lemon Aioli
- Add the classic touch of a personal carving attendant*

+ hosts choice of 2 salads

- Southwest Chop - Shredded Jack & Cheddar Cheese, Black Olives, Tomatoes, Black Beans, Whole Kernel Corn and Romaine tossed in Southwest Ranch
- Caesar Salad with Aged Parmesan Cheese
- Spring Mix Salad garnished with Carrots, Cucumbers & Tomatoes with Ranch, Italian & Balsamic dressing
- French Bean Salad with Feta Cheese, Kalamata Olives & Balsamic Vinaigrette
- Harvest Salad - Walnuts, Granny Smith Apples, Cranberries, Bleu Cheese and Spring Mix tossed in Raspberry Vinaigrette

+ hosts choice of 2 sides

- Warm Dinner Rolls with Butter
- Fresh Baked Garlic Breadsticks
- Smashed Red Bliss Potatoes with Rosemary Pan Gravy
- Long Grain Rice Pilaf

Main Course

Salad

Sides

Additions

- Ceviche – Bay Shrimp tossed in Pico de Gallo with Chips
- Import & Domestic Cheese & Crackers
- Seasonal Fresh Fruit with Whipped Berry Yogurt Dip



Prices do not include service charge or state tax. Prices subject to change.

ACME

Spare Nothing

ACME specializes in customizing events to your needs and can help tailor a menu to your desires.



The Spare Appetizer Buffet

Starters

Starters included with The Spare

- Market Fresh Vegetable Crudités with Homemade Ranch Dip
- Queso Blanco Dip with Tri Colored Tortilla Chips

+ hosts choice of 3 appetizers

Appetizers

- Texas Barbecue Meatballs in our Signature Sweet Barbecue Sauce
- Mini Fresh Baked Chicken Pot Pies
- Buffalo Drumettes with Homemade Ranch & Blue Cheese Sauce
- Vegetable Potstickers served with Ponzu Sauce
- Caprese Skewers served with Balsamic Dressing
- ACME Sliders with Sautéed Onions & Cheddar
- Grilled Chicken Satay with Spicy Peanut Sauce

Dessert

- Fresh Baked Cookies
- Confetti Corn
- Brownies



Prices do not include service charge or state tax. Prices subject to change.

ACME



CUSTOM hors d'oeuvres

Import & Domestic Cheese & Crackers – Sharp Cheddar, Swiss, Bleu Cheese & Gouda served with toasted Crackers

Ceviche - Bay Shrimp tossed in Pico de Gallo & served with homemade Corn Tortilla Chips

Seasonal Fresh Fruit with Whipped Berry Yogurt Dip

Queso Blanco Dip with Chips – Homemade White Queso mixed with Roasted Green Chilis served with Tortilla Chips

Creamy Spinach & Artichoke Dip – made in house and served hot with French Bread Crustini

Caprese Skewers - Fresh Basil, Grape Tomatoes and Mozzarella Balls skewered and served with Balsamic Dressing

Beef Satay Skewers - Tender Beef marinated in homemade Hoisin Barbecue Sauce

Chilled Shrimp – Chilled Gulf Shrimp w/ Cocktail Sauce

Teriyaki Chicken Skewers – Grilled Chicken Breast Skewers marinated in Teriyaki sauce and skewered w/ fresh Pineapple

ACME Sliders – Mini Cheeseburgers served with Sautéed Onions & Cheddar Cheese

Pulled Pork Sliders – Barbecue Pulled Pork marinated and served on slider buns

Garden Hummus – Roasted Garlic Hummus, Celery, Carrots, Cucumbers & Sliced Red and Green peppers served with Pita

Market Vegetable Crudités w/ Homemade Ranch Dip

Mediterranean Antipasto – Italian Salami, Swiss & Provolone, w/ Artichoke Hearts, Pepperoncinis & Kalamata Olives

Mini Chicken Pot Pies – homemade mini Tartlet's filled with good old Chicken pot pie

Vegetable Potstickers – pan fried Vegetable Potstickers served with Ponzu Sauce

Texas Barbecue Meatballs – Pork and Beef Meatballs tossed in our Signature Sweet Barbecue Sauce

Bruschetta – Roma Tomatoes, Fresh Mozzarella and Basil served with French Bread Crustini

Pork Eggrolls – Crispy Pork Eggrolls served with Soy Sauce

Buffalo Drumettes – Chicken Drumettes tossed in Frank's Red Hot and served with Homemade Ranch & Bleu Cheese

Chicken Tenders – breaded Chicken Tenders with Homemade Ranch, Bleu Cheese and Barbecue dipping sauces

Mini Veggie Quiche – Onions, Mushroom, Spinach & Swiss Cheese baked in a mini tartlet

Don't Forget Dessert

Assorted Miniature Pastries – a combination of Cheesecake, Tiramisu, Fruit Tarts, Carrot Cake, Lemon Tarts or Chocolate Torte

Fresh Baked Cookies – a variety of Chocolate Chip, Peanut Butter and Oatmeal Raisin

Homemade Confetti Corn – fresh made popcorn with a mix of custom fruit flavors

Assorted Brownies – a variety of Triple Chocolate Chunk, Deep Dutch, Chocolate Cookie and Haystack Brownies



Signature Salads



Harvest Salad - Walnuts, Granny Smith Apples, Dried Cranberries, Bleu Cheese and Spring Mix tossed in Raspberry Vinaigrette

Bowtie Pasta Salad - Black Olives, Green Peppers, Peas, Cucumbers, Tomato, Basil and Parmesan tossed in Italian dressing

Homemade Potato Salad - Russet Potatoes, Onions, Celery, Relish, Hard Boiled Eggs and Stone Ground Mustard

Southwest Chop – Shredded Jack & Cheddar Cheese, Black Olives, Tomatoes, Black Beans, Corn tossed in Southwest Ranch

Tortellini Salad – Cheese Tortellini with Basil Pesto, Feta, Sun Dried Tomato, Kalamata Olives, Tomatoes & Parmesan Cheese tossed with Italian Vinaigrette Dressing

ACME specializes in customizing events to your needs and can help tailor a menu to your desires. All buffet and menu prices do not include applicable state tax or service charge and are valid for groups of 10 guests and above. Prices subject to change.

ACME