



Wedding Catering Guide

(678) 717-3626
Allcateredevents.com

A.C.E. Catering
All Catering Events 



Welcome

A.C.E. (*All Catered Events*) Caterers at Gainesville State College has an exceptionally experienced staff that is dedicated to your wedding. We have created a selection of frequently requested and popular menu items. Please realize that these menu items are just a sampling of what we can offer. Our culinary staff can customize a menu to fit your needs. Whether you are looking for a small reception or a gourmet dinner, our expert staff will work with you every step of the way. All events are expertly prepared, beautifully presented and served with an attention to detail that has genuinely become a hallmark of our department.

Thank you for choosing A.C.E. (*All Catered Events*) Caterers.

We look forward to serving you!

Sincerely,

David Owen and Butch Exley



Displays

All displays are elegantly presented.

Gourmet Fruit Display

Fresh cut melons, seasonal berries, kiwi, pineapple, grapes

Vegetable Crudités Display

Assorted market fresh vegetables with herb Ranch dip

Artisan Cheese Display

Assorted domestic and imported cheeses with gourmet crackers

Gourmet Fruit and Cheese Display

A combination of fresh fruit and artisan cheeses

Petit Fours and Confectioneries

A delectable assortment of mini pastries



Carving Stations

All stations include rolls and condiments.

Smoked Beef Tenderloin

Served with horseradish sauce

Top Round Roast Beef

Served with creamy horseradish sauce, au jus and spicy brown mustard

Marinated and Smoked Pork Tenderloin

Served with raspberry chipotle sauce

Roasted Turkey Breast

Served with cranberry-orange relish and herb mayonnaise

Baked Ham

Served with apricot chutney and honey mustard sauce

Signature Action Stations

Action stations include culinary staff that will customize your cuisine. (*Minimum 80 Guest*)

Caesar Salad Station

Chopped romaine lettuce, fresh grated parmesan cheese, seasoned croutons and homemade Caesar dressing

Mango Flambé Station

Mango flambé in a caramel-rum sauce served over coconut ice cream

A Taste of Italy Pasta Station

Penne and bowtie pastas served with Marinara sauce, Alfredo sauce, Pesto Sauce choice of 3 ingredients and topped with fresh grated parmesan cheese and garlic bread

Martini Bars

Martini Bars are Appetizer Bars featuring culinary staff that will customize your cuisine and present it in a martini glass.

Georgia Grits Martini

Creamy grits served with bacon, shrimp, smoked sausage and 3 kinds of cheese

Smashed Potato Martini

Mashed potatoes served with sour cream, whipped butter, crumbled bacon, shredded jack and cheddar cheese and chives

Candied Sweet Potato Martini

Sweet Potatoes served with whipped butter, brown sugar, cinnamon, golden raisins, and chopped pecans



Hors D'oeuvres

A minimum of four hors d'oeuvres selections are required for all receptions and events. Action stations may be counted as part of this requirement. A minimum is not required when considering these selections for a cocktail reception prior to dinner. All pricing is per person

Platinum Hors D'oeuvres

Herb Citrus Lamb with Thai Chili Sauce
Chilled Jumbo Shrimp with Cocktail Sauce
Sea Scallops Wrapped in Applewood Smoked Bacon
Lamb Lollipops with Mint Pesto Sauce
Oriental Steak Skewers with Horseradish Dipping Sauce
Bleu on Blue Crab Cakes with Roasted Red Pepper Aioli
Beef Tenderloin Kabobs with Horseradish Sauce

Diamond Hors D'oeuvres

Albert's Ham Biscuits with Mustard Poppyseed Sauce
Spanakopita
Cocktail Meatballs (*Italian, BBQ or Asian*)
Hand Breaded Chicken Strips (*Honey Mustard and Honey Chipotle Dipping Sauces*)
Ginger Chicken Romaine Wraps with Orange Citrus Soy
Grilled Chicken Satay Skewers with Peanut Sauce
Shrimp & Crab Dip with Crackers and French Baguettes (*Hot*)
Antipasto Skewers
Finger Sandwiches
(*Chicken salad, pimento cheese, vegetable spread and egg salad*)
Tortilla Pinwheels



Gold Hors D'oeuvres

Southwest Spring Rolls with Thai Chili Sauce
Southern Fried Pickles with Buttermilk Ranch
Southern Fried Green Tomatoes with Aioli Sauce
Spinach Artichoke Dip with Crackers and Fresh
Fried Tortilla Chips
Honey and Peaches Baked Brie served with Gourmet Crackers
Garlic Grilled Vegetable Kabobs served with Broccoli Slaw
Tuscan Tomato Bruschetta
Chicken Salad Tartlets
Stuffed Redskin Potatoes with Caramelized Onions
Shrimp Dip with Fresh Fried Tortilla Chips (*Cold*)
Roasted Red Pepper Hummus with Pita Points
Petite Assorted Quiches

Kid's Table

If your invitation includes children at the reception, then this is for you. We all know getting kids to stay quiet and still during a wedding is a challenge, not to mention finding something they will eat at the reception. The Kid's Table is a special menu for the kids and includes activity placemats and crayons. All pricing is per person.

Kid's Table Menu

From Tot to Teen

Hand Breded Chicken Strips with Honey Mustard Dipping Sauce
Macaroni and Cheese
Fresh Fruit Cup
Welch's™ Fruit Snack
Fruit Punch (Cups with lids and straws)

Pizza Party

Pizza Bites
Cheesy Bread Sticks
Fresh Fruit Cup
Welch's™ Fruit Snack
Fruit Punch (Cups with lids and straws)



Kid Land

Peanut Butter and Jelly Bites
Assortment of Candy Jars (M&M's, Jelly Beans, and Lollipops)
Fresh Fruit Cup
Fruit Punch (Cups with lids and straws)

Planning your Special Event

We pride ourselves on our ability to meet everyone's catering needs. The following steps will help you through the process of organizing your function.

Bride and Groom Take Away Package

The wedding reception is a very busy time for the Bride and Groom. We will provide an elegant "Take Away Meal Package" consisting of a preplanned menu and beverages for the Bride and Groom to enjoy as they begin their journey.

Room Reservations

For campus locations contact Amy Bradford for Gainesville State College Student Center room reservations at abradford@gsc.edu and Shannon Chandler for Continuing Education Building room reservations at schandler@gsc.edu

Linens and Decor

We provide white linen cloths and table skirting for all food and beverage tables. Table cloths for all guest tables, cake tables and any other tables needed, other than those used for catering food and beverage services can be provided at additional charge. Also, specialty linens, flowers and decor can be provided at an extra charge. Our staff will be able to work with you in choosing types of linen and coordinating colors.

Set-up Charge and Tax

All events are subject to a 7% state sales tax. All off site events are subject to a 20% charge. The off-site charge includes your event consultation (maximum 5 hours, additional hours will be charged at \$20 per hour), delivery and service of food and beverage during your event.

Event Length

Pricing for catered events is based on an event lasting 2 hours. An extra hour may be requested for an additional fee of \$250.

Extending the time of service will also incur additional charges for bar and catering staff service.

Payment Schedule

Listed below is a timetable of payments due.

- \$200 non-refundable deposit is due 2 weeks after the event proposal has been received (this fee is to hold the catering date for your event and will be subtracted from your final balance).
- 75% pre-payment of the remaining balance of the event bill is due 2 weeks prior to the event date.
- Final balance and guest count is due 72 hours prior to event.

All payments must be paid by cash, certified check made payable to Owen-Exley, LLC or credit card. No personal checks will be accepted.

Policy

All left over food items, which are priced per person, remain the property of A.C.E. Caterers and Owen-Exley, LLC after the event.

Customer is responsible for any broken or missing items including linen, china, serving utensils, and dinnerware.