

Ace's

BANQUETS & CATERING

SHOWERS & LUNCHEONS GUIDE



An All-Inclusive Experience, For One Affordable Price

In the last decade of the 19th century, thousands of immigrants settled in Cambria City. It was a neighborhood across the Conemaugh River from the Cambria Iron Works. They established ethnic social clubs, built ethnic churches, and created a vibrant heritage that's still celebrated today. Recognizing the uniqueness of this neighborhood, Cambria City was successfully designated as a National Historic District in 1991. One of those organizations was, Rodoljub, a Croatian Educational Singing Society. On June 10, 1910, the singing society was organized by Slavic immigrants who came to America. The organization was started in 1910 and held the title of the longest-active Croatian choir in the United States. In the 1950's one member of the society, Frank "Ace" Babich had a dream to cater events. Ace's was founded in 1953 by Frank "Ace" Babich, who catered events through 1959. In 1960, Babich bought the former Rodoljub Croatian Educational Society Building (Currently The Chestnut Room) to expand his catering business. By 1970, Babich had purchased the properties at 314- 316 Chestnut St. and built the building know today as Ace's. Furthermore in 1974, Babich purchased an additional property at 312 Chestnut Street and expanded on the building. The 20,000 square foot Ace's property spanned nearly an entire city block and was now complete and ready to host thousands of memorable events!



Nestled in Johnstown's historic Cambria City neighborhood, Ace's played a part in thousands of successful weddings and events since 1953. With a dedicated team of owners, management and staff Ace's continues to provide personalized customer service that is above and beyond what is expected, a quality food and beverage experience, convenient all-inclusive pricing that is straightforward, and create an unforgettable experience for you and your guests.

Since its inception, Ace's has always been the popular choice for hosting any event. Voted "Simple The Best" place to host a wedding reception and Best Of Johnstown's "Wedding Reception" Ace's has the stamp of approval from hundreds of clients we have worked with over the years.



Ace's is perfect for large celebrations or smaller intimate functions. The Maple Room offers accommodations for functions of 100 to 500 guests, or you can choose our Chestnut Room for functions of less than 100 guests. Let us help you with the details — Ace's offers an all-inclusive approach to events. You will enjoy the personal service that you will receive from our staff. Creative consultations with our Event Coordinator, are fun and productive!



EVENT AMENITIES

Included with Luncheons

- ❖ **Use Of Facility For Up To Three (3) Hours**
Additional Overtime Is Available See “Venue Spaces” Section of This Guide For Details.
- ❖ **Coordination and Event Planning of Events**
Unlimited Planning Consultations Are Available In Person, Via Phone, Via Zoom with our Event Coordinator
- ❖ **Professional, Courteous, and Trained Uniformed Staff**
Setting, Serving and Clean Up of Event
- ❖ **Round, Square or Rectangular Tables**
We Make Seating Arrangements Easier by Offering A Wide Variety Of Customized Table Configurations.
- ❖ **Linen Tablecloths**
Ivory Table Linens Included. See the “Linen and Napery” section of this guide for more information.
- ❖ **Linen Napkins, Folded**
Ace’s Selection Of Linen Napkin Color. Custom Colors Available At A Charge For Luncheons.
- ❖ **Table Skirting**
Ivory Table Skirting Included With Package.
- ❖ **Cutting and Serving of Your Cake / Cup Cakes or Other Desserts**
Our staff will cut, plate, and serve your cake. If you have cupcakes, we will also be happy to serve those.
- ❖ **Cookie Display Service**
Our staff will setup all cookies prior to your event. We provide ALL display wares such as trays, risers, platters, plates, napkins. Also ask your coordinator about our in-house cookie and bakery options.
- ❖ **China Service Included**
Dinner Plate, Salad Plate, Appetizer Plates, Salad Fork, Dinner Fork, Knife, Spoon, Water Glass, Champaign Flutes
- ❖ **Water Glasses at Each Place Setting; Along with Carafes of Water at Each Table**
- ❖ **Digitally Controlled Lighting, Sound, & Climate System**
- ❖ **We Provide ALL Insurance**
- ❖ **Ample FREE Lot and Off-Street Parking**
- ❖ **In House Audio / Visual Support Available**
Wireless Microphone, Background Music Included. TV’s, Large Video Screens, Enhanced Audio Support, A/V Technicians Available (Additional Charges Apply)
- ❖ **All Food Prepared Fresh, on Site, in Our Kitchen By Ace’s In House Culinary Team**
- ❖ **Our Ramp Certified Servers Provide Bar & Beverage Services**

EVENT SPACES

The Maple Room

- ❖ **Seating for Up To 500 Guests. Also Great for Smaller Functions as Low As 50**
- ❖ **Round, Square, or Rectangular Tables Available**
- ❖ **NO Room Rental Fee with Purchase Of 150+ Adult Meals**
For Events Under 150 Adult Guests, a Pro-Rated Room Charge of \$10 Per Guest (from The Difference of 150) Will Apply (Non-Bar Programs and Children's Meals Do NOT Apply to The Minimum Count)
- ❖ **Additional Time Can Be Reserved**
at a Rate of \$350 Per Hour, \$200 per half hour.
- ❖ **Large Dance Floor and Stage**
- ❖ **Separate Bar, Foyer, and Lobby Area**

Main Ballroom Space



Lobby Area



Bar / Alcove



EVENT SPACES

The Chestnut Room

- ❖ **Seating for Up To 100 Guests. Also Great for Smaller Functions as Low As 25**
- ❖ **Round, Square, or Rectangular Tables Available**
- ❖ **NO Room Rental Fee with Purchase Of 100+ Adult Meals**
For Events Under 100 Adult Guests, a Pro-Rated Room Charge of \$10 Per Guest (from The Difference of 100) Will Apply (Non-Bar Programs and Children's Meals Do NOT Apply to The Minimum Count)
- ❖ **Additional Time Can Be Reserved**
at a Rate of \$350 Per Hour, \$200 per half hour.
- ❖ **Dance Floor**
- ❖ **Combined Bar, Foyer, and Lobby Area**



The Chestnut Room Main Space



The Entrance, Foyer & Bar Area

EVENT SPACES

The Walnut Room

- ❖ **Seating for Up To 75 Guests. Also Great for Smaller Functions as Low As 25**
- ❖ **Round or Rectangular Tables Available**
- ❖ **NO Room Rental Fee with Purchase Of 50+ Adult Meals**
For Events Under 50 Adult Guests, a Pro-Rated Room Charge of \$10 Per Guest (from The Difference of 50) Will Apply (Non-Bar Programs and Children's Meals Do NOT Apply to The Minimum Count)
- ❖ **Additional Time Can Be Reserved**
at a Rate of \$350 Per Hour, \$200 per half hour.
- ❖ **Combined Bar, Foyer, and Lobby Area**

The Walnut Room Main Space



Bar Area



LUNCHEONS MENU

Soup, Salad & Bread

SOUP

Served Buffet Style

**Chicken Noodle ❖ French Onion ❖ Italian Wedding ❖ Tomato Bisque ❖ Vegetable
❖ Boston Clam Chowder +\$2 ❖ Chicken Gnocchi +\$2 ❖ Chicken, Tortellini +\$2 ❖
Stuffed Pepper +\$2**

SALAD

Choose One ♦ Served Buffet Style

**Garden Salad ❖ Caprese Salad ❖ Berries & Greens Salad ❖ Caesar Salad ❖
Poppseed Slaw Salad ❖ Creamy Coleslaw ❖ Sweet & Sour Coleslaw ❖ Apple and
Spinach Salad +\$4 ❖ Arugula Basil Pesto Salad +\$4 ❖ Greens & Pear Salad +\$4 ❖
Raspberry Walnut Salad +\$4**

Add Grilled Steak or Chicken +\$5 p/p

BREAD

Served Buffet Style

**Freshly Baked Rolls with Butter ❖ Fresh Baked Garlic & Parmesan Rolls ❖ Fresh Baked
Cornbread +\$1**

Add House Made Potatoes Chips +\$2 p/p

DESSERT *(Optional)*

Served Buffet Style

**Dual Layer Chocolate Cake with Chocolate Filling & Dual Layer Vannilla Cake with
Vanilla Filling + \$2 p/p**

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Coffee, Iced Tea / Lemonade, Soda**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge *(With Minimum Guest Count)***

\$22

Per Guest - Inclusive

*base price: \$17.46 + 6% tax: \$1.05
+ 20% service charge: \$3.49 = \$22*

LUNCHEONS MENU

Sandwich, Chips & Side Dish

SANDWICH STATION:

Bread: (Choose One)

Kaiser Rolls ❖ Sliced Italian Bread ❖ Sliced Rye Bread

Meats: (Choose Two) (Each Additional, add +\$4 p/p)

**Tuna Salad ❖ Chicken Salad ❖ Ham Salad ❖ Virginia Baked Ham ❖ Oven Roasted Turkey ❖
Top Round Roast Beef ❖ Salami ❖ Pepperoni**

Cheese: (Choose Two) (Each Additional, add +\$2 p/p)

Provolone ❖ Swiss ❖ Yellow American ❖ Hot Pepper

Toppings: (All)

Lettuce ❖ Sliced Tomatoes ❖ Pickles ❖ Onion ❖ Relish

Condiments: (All)

Mayonnaise ❖ Mustard ❖ Ketchup ❖ Hot Sauce ❖ Horseradish Sauce (w/ Roast Beef)

Includes House-Made Potato Chips

SIDE DISH

Choose One ♦ Select Additional, add +\$4 p/p (as well additional pricing marked below, if applicable)

**Haluski (w/ Spätzle Noodles) ❖ Pierogi (w/ Butter & Onion) ❖ Penne Butter & Garlic ❖ Penne Marinara
❖ Penne Meat Sauce ❖ Rice Pilaf ❖ Sweet & Sour Coleslaw ❖ Buttered Egg Noodles ❖ Creamy
Coleslaw ❖ Baked Beans ❖ Broccoli Pasta Salad ❖ Broccoli Salad ❖ Caprese Pasta Salad ❖
Caprese Salad ❖ Macaroni and Cheese ❖ Macaroni Salad ❖ Pasta Salad ❖ Penne Alfredo ❖ Potato
Salad ❖ Stewed Tomatoes ❖ Tortellini Salad ❖ Wild Mushroom Orzo ❖ Wild Mushroom Risotto ❖
Penne Diavolo ❖ Penne Vodka ❖ Loaded Potato Salad**

**Garden Salad ❖ Creamy Coleslaw ❖ Sweet & Sour Coleslaw ❖ Caprese Salad ❖ Berries & Greens
Salad +\$2 ❖ Caesar Salad +\$2 ❖ Poppyseed Slaw Salad +\$2 ❖ Apple and Spinach Salad +\$4 ❖
Arugula Basil Pesto Salad +\$4 ❖ Greens & Pear Salad +\$4 ❖ Raspberry Walnut +\$4 Salad +\$4**

**French Onion Soup ❖ Italian Wedding Soup ❖ Tomato Bisque ❖ Vegetable Soup ❖ Apple and Spinach
Salad +\$4 ❖ Arugula Basil Pesto Salad +\$4 ❖ Greens & Pear Salad +\$4 ❖ Raspberry Walnut Salad +\$4**

DESSERT (Optional)

Served Buffet Style

Dual Layer Chocolate Cake with Chocolate Filling & Dual Layer Vanilla Cake with Vanilla Filling + \$2 p/p

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Coffee, Iced Tea / Lemonade, Soda**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge (With Minimum Guest Count)**

\$25

Per Guest - Inclusive

*base price: \$19.84 + 6% tax: \$1.19
+ 20% service charge: \$3.87 = \$25*

LUNCHEONS MENU

Wraps, Chips & Side Dish

WRAPS

Choose Two • Pre-Built, Served Buffet Style • Select Three, add +\$6 p/p

- ❖ **Ham and Swiss with Dijon Honey Mustard**
- ❖ **Turkey and Provolone with Smoked Maple Aioli**
- ❖ **Roast Beef and Cheddar with Horseradish Sauce**
- ❖ **Italian Wrap with Garlic Aioli**
- ❖ **Tuna Salad**
- ❖ **Chicken Salad**
- ❖ **Ham Salad**

* Custom Wraps Available, Please Inquire

Includes House-Made Potato Chips

SIDE DISH

Choose One • Select Additional, add +\$4 p/p (as well additional pricing marked below, if applicable)

- Haluski (w/ Spätzle Noodles) ❖ Pierogi (w/ Butter & Onion) ❖ Penne Butter & Garlic ❖ Penne Marinara ❖ Penne Meat Sauce ❖ Rice Pilaf ❖ Sweet & Sour Coleslaw ❖ Buttered Egg Noodles ❖ Creamy Coleslaw ❖ Baked Beans ❖ Broccoli Pasta Salad ❖ Broccoli Salad ❖ Caprese Pasta Salad ❖ Caprese Salad ❖ Macaroni and Cheese ❖ Macaroni Salad ❖ Pasta Salad ❖ Penne Alfredo ❖ Potato Salad ❖ Stewed Tomatoes ❖ Tortellini Salad ❖ Wild Mushroom Orzo ❖ Wild Mushroom Risotto ❖ Penne Diavolo ❖ Penne Vodka ❖ Loaded Potato Salad**
- Garden Salad ❖ Creamy Coleslaw ❖ Sweet & Sour Coleslaw ❖ Caprese Salad ❖ Berries & Greens Salad +\$2 ❖ Caesar Salad +\$2 ❖ Poppyseed Slaw Salad +\$2 ❖ Apple and Spinach Salad +\$4 ❖ Arugula Basil Pesto Salad +\$4 ❖ Greens & Pear Salad +\$4 ❖ Raspberry Walnut +\$4 Salad +\$4**
- French Onion Soup ❖ Italian Wedding Soup ❖ Tomato Bisque ❖ Vegetable Soup ❖ Apple and Spinach Salad +\$4 ❖ Arugula Basil Pesto Salad +\$4 ❖ Greens & Pear Salad +\$4 ❖ Raspberry Walnut Salad +\$4**

DESSERT (Optional)

Served Buffet Style

Dual Layer Chocolate Cake with Chocolate Filling & Dual Layer Vanilla Cake with Vanilla Filling + \$2 p/p

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Coffee, Iced Tea / Lemonade, Soda**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge (With Minimum Guest Count)**

\$27

Per Guest - Inclusive

base price: \$21.43 + 6% tax: \$1.29
+ 20% service charge: \$4.29 = \$27

LUNCHEONS MENU

Buffet Service – Tier #1

SALAD & BREAD

Served Family Style

Freshly Baked Rolls with Butter

Choose One ♦ Served Family Style

Garden Salad ♦ Creamy Coleslaw ♦ Sweet & Sour Coleslaw

STARCH

Choose One

**Oven Roasted Red-Skin Parsley Potatoes ♦ Oven Roasted Red-Skin Rosemary Potatoes
♦ House Made Whipped Mashed Potatoes with Gravy**

VEGETABLE

Choose One

Green Beans ♦ Corn

MAIN COURSE ENTRÉES

Choose Two

**Panko Breaded Chicken Fillets ♦ Halupki (Stuffed Cabbage) ♦ Virginia Baked Ham
♦ Oven Roasted Chicken (Bone In) (Legs & Thighs) ♦ Breaded Pork Cutlet ♦
Chicken Alfredo ♦ Meatloaf ♦ Polska Kielbasa (with Sauerkraut) ♦ Spaghetti &
Meatballs ♦ Tomato & Garlic Pasta**

SIDE DISH

Choose One ♦ Choose An Additional Side Dish For \$5.04 (\$4.00) More Per Guest

**Haluski (w/ Spätzle Noodles) ♦ Penne Butter & Garlic ♦ Penne Marinara ♦ Penne
Meat Sauce ♦ Pierogi (w/ Butter & Onion) ♦ Rice Pilaf ♦ Sweet & Sour Coleslaw ♦
Buttered Egg Noodles ♦ Creamy Coleslaw ♦ Baked Beans**

DESSERT (Optional)

**Dual Layer Chocolate Cake with Chocolate Filling & Dual Layer Vanilla Cake with
Vanilla Filling + \$2 p/p**

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Coffee, Iced Tea / Lemonade, Soda**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge (With Minimum Guest Count)**

\$28

Per Guest - Inclusive

*base price: \$22.22 + 6% tax: \$1.33
+ 20% service charge: \$4.44 = \$28*

LUNCHEONS MENU

Buffet Service – Tier #2

SALAD & BREAD

Choose One • Served Family Style

Freshly Baked Rolls with Butter ❖ **Fresh Baked Garlic & Parmesan Rolls** ❖ **Fresh Baked Cornbread**

Choose One • Served Family Style

Garden Salad ❖ **Berries & Greens Salad** ❖ **Caesar Salad** ❖ **Caprese Salad** ❖ **Poppyseed Slaw Salad** ❖ **Creamy Coleslaw** ❖ **Sweet & Sour Coleslaw**

STARCH

Choose One

Oven Roasted Red-Skin Parsley Potatoes ❖ **Oven Roasted Red-Skin Rosemary Potatoes** ❖ **House Made Whipped Mashed Potatoes with Gravy** ❖ **Au Gratin Potatoes** ❖ **Candied Yams** ❖ **Smashed Red Skin Garlic Potatoes** ❖ **Smashed Red Skin Potatoes** ❖ **Sweet Potato Casserole**

VEGETABLE

Choose One

Green Beans ❖ **Corn** ❖ **Broccoli** ❖ **Carrots** ❖ **Corn On The Cob** ❖ **Green Beans Amandine** ❖ **Vegetable Medley (Broccoli, Cauliflower & Carrots)** ❖ **Vegetable Medley (Broccoli & Cauliflower)**

MAIN COURSE ENTRÉES

Choose Two

Panko Breaded Chicken Fillets ❖ **Halupki (Stuffed Cabbage)** ❖ **Virginia Baked Ham** ❖ **Oven Roasted Chicken (Bone In) (Legs & Thighs)** ❖ **Breaded Pork Cutlet** ❖ **Chicken Alfredo** ❖ **Meatloaf** ❖ **Polska Kielbasa** ❖ **Spaghetti & Meatballs** ❖ **Tomato & Garlic Pasta** ❖ **Beef Ravioli** ❖ **Beef Stroganoff** ❖ **Beer Battered Haddock** ❖ **Cheese Ravioli** ❖ **Chicken Francese** ❖ **Chicken Marsala** ❖ **Chicken Parmesan** ❖ **Chicken Stroganoff** ❖ **Cranberry Stuffed Chicken** ❖ **Cranberry Stuffed Porkchop** ❖ **Creamed Chicken Over Biscuit** ❖ **Eggplant / Mushroom Steak** ❖ **Eggplant Parmesan** ❖ **Coconut Chicken** ❖ **Fried Chicken (Bone In) (Leg, Thigh, Breast)** ❖ **Haddock Francese** ❖ **Herb Parmesan Crusted Tilapia** ❖ **Hot Sausage & Peppers** ❖ **Manicotti** ❖ **Meat Lasagna** ❖ **Oven Roasted Chicken (Boneless Breasts)** ❖ **Oven Roasted Turkey Breast** ❖ **Pasta Primavera** ❖ **Pasta Primavera with Chicken** ❖ **Pork Tenderloin** ❖ **Pot Roast with Vegetables** ❖ **Pulled Pork with Kaiser Rolls** ❖ **Salisbury Steak** ❖ **Spinach and Cheese Ravioli** ❖ **Stuffed Chicken Breast (Broccoli and Cheese)** ❖ **Stuffed Chicken Breast (with Gravy)** ❖ **Stuffed Porkchop** ❖ **Stuffed Shells** ❖ **Sweet Sausage & Peppers** ❖ **Swiss Steak** ❖ **Three Cheese Lasagna** ❖ **Tomato & Garlic Pasta with Chicken** ❖ **Top Round Roast Beef** ❖ **Vegetable Lasagna** ❖ **Wild Alaskan Cod**

Side Dish

Choose One • Choose An Additional Side Dish For \$6.30 (\$5.00) More Per Guest

Penne Butter & Garlic ❖ **Penne Marinara** ❖ **Penne Meat Sauce** ❖ **Rice Pilaf** ❖ **Sweet & Sour Coleslaw** ❖ **Buttered Egg Noodles** ❖ **Creamy Coleslaw** ❖ **Baked Beans** ❖ **Broccoli Pasta Salad** ❖ **Broccoli Salad** ❖ **Caprese Pasta Salad** ❖ **Caprese Salad** ❖ **Cranberry Stuffing** ❖ **Macaroni and Cheese** ❖ **Macaroni Salad** ❖ **Pasta Salad** ❖ **Penne Alfredo** ❖ **Potato Salad** ❖ **Stewed Tomatoes** ❖ **Stuffing** ❖ **Tortellini Salad** ❖ **Wild Mushroom Orzo** ❖ **Wild Mushroom Risotto** ❖ **Penne Diavolo** ❖ **Penne Vodka** ❖ **Loaded Potato Salad**

Choose One • Choose Both For An Additional \$5.04 (\$4.00) Per Guest

Haluski (w/ Spätzle Noodles) ❖ **Pierogi (w/ Butter & Onion)**

DESSERT (Optional)

Dual Layer Chocolate Cake with Chocolate Filling & **Dual Layer Vanilla Cake with Vanilla Filling** + \$2 p/p

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Coffee, Iced Tea / Lemonade, Soda, Dessert**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge (With Minimum Guest Count)**

\$38

Per Guest - Inclusive

base price: \$30.16+ 6% tax: \$1.81
+ 20% service charge: \$6.03 = \$38

LUNCHEONS MENU

Buffet Service – Tier #3

SALAD & BREAD

Choose One ♦ Served Family Style

Freshly Baked Rolls with Butter ❖ Fresh Baked Garlic & Parmesan Rolls ❖ Fresh Baked Cornbread

Choose One ♦ Served Family Style

Garden Salad ❖ Berries & Greens Salad ❖ Caesar Salad ❖ Caprese Salad ❖ Poppseed Slaw Salad ❖ Creamy Coleslaw ❖ Sweet & Sour Coleslaw ❖ Apple & Spinach Salad ❖ Arugula Basil Pesto Salad ❖ Greens & Pear Salad ❖ Raspberry Walnut Salad

STARCH

Choose One

Oven Roasted Red-Skin Parsley Potatoes ❖ Oven Roasted Red-Skin Rosemary Potatoes ❖ House Made Whipped Mashed Potatoes with Gravy ❖ Au Gratin Potatoes ❖ Candied Yams ❖ Smashed Red Skin Garlic Potatoes ❖ Smashed Red Skin Potatoes ❖ Sweet Potato Casserole ❖ Baked Potato ❖ Baked Sweet Potato ❖ Duchess Potatoes ❖ Loaded Smashed Red Skin Potatoes ❖ Sour Cream and Chive Mashed Potatoes ❖ Twice Baked Potatoes

VEGETABLE

Choose One

Green Beans ❖ Corn ❖ Broccoli ❖ Carrots ❖ Corn On The Cob ❖ Green Beans Amandine ❖ Vegetable Medley (Broccoli, Cauliflower & Carrots) ❖ Vegetable Medley (Broccoli & Cauliflower) ❖ Asparagus ❖ Brussel Sprouts ❖ Green Beans and Carrots ❖ Green Beans with Garlic ❖ Green Beans with Garlic and Parmesan ❖ Maple Glazed Carrots ❖ Vegetable Medley (Broccoli, Cauliflower, Carrots, Zucchini & Squash) ❖ Zucchini & Squash

MAIN COURSE ENTRÉES

Choose Two

Panko Breaded Chicken Fillets ❖ Halupki (Stuffed Cabbage) ❖ Virginia Baked Ham ❖ Oven Roasted Chicken (Bone In) (Legs & Thighs) ❖ Breaded Pork Cutlet ❖ Chicken Alfredo ❖ Meatloaf ❖ Polska Kielbasa ❖ Spaghetti & Meatballs ❖ Tomato & Garlic Pasta ❖ Beef Ravioli ❖ Beef Stroganoff ❖ Beer Battered Haddock ❖ Cheese Ravioli ❖ Chicken Francese ❖ Chicken Marsala ❖ Chicken Parmesan ❖ Chicken Stroganoff ❖ Cranberry Stuffed Chicken (with Dijon Gravy) ❖ Cranberry Stuffed Porkchop ❖ Creamed Chicken Over Biscuit ❖ Eggplant / Mushroom Steak ❖ Eggplant Parmesan ❖ Coconut Chicken ❖ Fried Chicken (Bone In) (Leg, Thigh, Breast) ❖ Haddock Francese ❖ Herb Parmesan Crusted Tilapia ❖ Hot Sausage & Peppers ❖ Manicotti ❖ Meat Lasagna ❖ Oven Roasted Chicken (Boneless Breasts) ❖ Oven Roasted Turkey Breast ❖ Pasta Primavera ❖ Pasta Primavera with Chicken ❖ Pork Tenderloin ❖ Pot Roast with Vegetables ❖ Pulled Pork with Kaiser Rolls ❖ Salisbury Steak ❖ Spinach and Cheese Ravioli ❖ Stuffed Chicken Breast (Broccoli and Cheese) ❖ Stuffed Chicken Breast (with Gravy) ❖ Stuffed Porkchop ❖ Stuffed Shells ❖ Sweet Sausage & Peppers ❖ Swiss Steak ❖ Three Cheese Lasagna ❖ Tomato & Garlic Pasta with Chicken ❖ Top Round Roast Beef ❖ Vegetable Lasagna ❖ Wild Alaskan Cod ❖ Beef Tips with Sautéed Mushroom Demi ❖ Butter and Garlic Shrimp Pasta ❖ Butternut Squash Ravioli ❖ Caprese Stuffed Chicken ❖ Chicken Cordon Bleu ❖ Chicken Piccata ❖ Chicken Roulade ❖ Chicken Sinatra ❖ Maple Glazed Salmon ❖ Raspberry Pecan Chicken with Brie ❖ Shrimp Alfredo ❖ Shrimp Fra Diavolo ❖ Beef Tenderloin (Sliced) +\$5 p/p ❖ Chicken Chesapeake +\$5 p/p ❖ Filet Mignon +\$8 p/p ❖ Lump Crab Cakes +\$5 p/p ❖ Prime Rib +\$5 p/p ❖ Sirloin Filet +\$5 p/p ❖ Slow Roasted Lamb +\$5 p/p

Side Dish

Choose One ♦ Choose An Additional Side Dish For \$6.30 (\$5.00) More Per Guest

Penne Butter & Garlic ❖ Penne Marinara ❖ Penne Meat Sauce ❖ Pierogi (w/ Butter & Onion) ❖ Rice Pilaf ❖ Sweet & Sour Coleslaw ❖ Buttered Egg Noodles ❖ Creamy Coleslaw ❖ Baked Beans ❖ Broccoli Pasta Salad ❖ Broccoli Salad ❖ Caprese Pasta Salad ❖ Caprese Salad ❖ Cranberry Stuffing ❖ Macaroni and Cheese ❖ Macaroni Salad ❖ Pasta Salad ❖ Penne Alfredo ❖ Potato Salad ❖ Stewed Tomatoes ❖ Stuffing ❖ Tortellini Salad ❖ Wild Mushroom Orzo ❖ Wild Mushroom Risotto ❖ Penne Diavolo ❖ Penne Vodka ❖ Loaded Potato Salad

Choose One ♦ Choose Both For An Additional \$5.04 (\$4.00) Per Guest

Haluski (w/ Spätzle Noodles) ❖ Pierogi (w/ Butter & Onion)

DESSERT (Optional)

Dual Layer Chocolate Cake with Chocolate Filling & Dual Layer Vannilla Cake with Vanilla Filling + \$2 p/p

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ Ace's Amenities
- ✓ Meal, Coffee, Iced Tea / Lemonade, Soda, Dessert
- ✓ Sales Tax 6% and 20% Service Charge **INCLUDED**
- ✓ **NO** Room Rental Charge (With Minimum Guest Count)

\$48

Per Guest - Inclusive

base price: \$38.10 + 6% tax: \$2.29
+ 20% service charge: \$7.62 = \$48

LUNCHEONS MENU

Plated Service, Silver

SALAD & BREAD

Choose One ♦ Served Family Style

Freshly Baked Rolls with Butter ❖ **Fresh Baked Garlic & Parmesan Rolls** ❖ **Fresh Baked Cornbread**

Choose One ♦ Served Family Style

Garden Salad ❖ **Berries & Greens Salad** ❖ **Caesar Salad** ❖ **Caprese Salad** ❖ **Poppysseed Slaw Salad** ❖ **Creamy Coleslaw** ❖ **Sweet & Sour Coleslaw**

STARCH

Choose One ♦ Plated

Oven Roasted Red-Skin Parsley Potatoes ❖ **Oven Roasted Red-Skin Rosemary Potatoes** ❖ **House Made Whipped Mashed Potatoes with Gravy** ❖ **Au Gratin Potatoes** ❖ **Candied Yams** ❖ **Smashed Red Skin Garlic Potatoes** ❖ **Smashed Red Skin Potatoes** ❖ **Sweet Potato Casserole**

VEGETABLE

Choose One ♦ Plated

Green Beans ❖ **Corn** ❖ **Broccoli** ❖ **Carrots** ❖ **Corn On The Cob** ❖ **Green Beans Amandine** ❖ **Vegetable Medley (Broccoli, Cauliflower & Carrots)** ❖ **Vegetable Medley (Broccoli & Cauliflower)**

MAIN COURSE ENTRÉES

Choose Two ♦ Dual Plated

Panko Breaded Chicken Fillets ❖ **Halupki (Stuffed Cabbage)** ❖ **Virginia Baked Ham** ❖ **Oven Roasted Chicken (Bone In) (Legs & Thighs)** ❖ **Breaded Pork Cutlet** ❖ **Chicken Alfredo** ❖ **Meatloaf** ❖ **Polska Kielbasa** ❖ **Spaghetti & Meatballs** ❖ **Tomato & Garlic Pasta** ❖ **Beef Ravioli** ❖ **Beef Stroganoff** ❖ **Beer Battered Haddock** ❖ **Cheese Ravioli** ❖ **Chicken Francese** ❖ **Chicken Marsala** ❖ **Chicken Parmesan** ❖ **Chicken Stroganoff** ❖ **Cranberry Stuffed Chicken** ❖ **Cranberry Stuffed Porkchop** ❖ **Creamed Chicken Over Biscuit** ❖ **Eggplant / Mushroom Steak** ❖ **Eggplant Parmesan** ❖ **Coconut Chicken** ❖ **Fried Chicken (Bone In) (Leg, Thigh, Breast)** ❖ **Haddock Francese** ❖ **Herb Parmesan Crusted Tilapia** ❖ **Hot Sausage & Peppers** ❖ **Manicotti** ❖ **Meat Lasagna** ❖ **Oven Roasted Chicken (Boneless Breasts)** ❖ **Oven Roasted Turkey Breast** ❖ **Pasta Primavera** ❖ **Pasta Primavera with Chicken** ❖ **Pork Tenderloin** ❖ **Pot Roast with Vegetables** ❖ **Pulled Pork with Kaiser Rolls** ❖ **Salisbury Steak** ❖ **Spinach and Cheese Ravioli** ❖ **Stuffed Chicken Breast (Broccoli and Cheese)** ❖ **Stuffed Chicken Breast (with Gravy)** ❖ **Stuffed Porkchop** ❖ **Stuffed Shells** ❖ **Sweet Sausage & Peppers** ❖ **Swiss Steak** ❖ **Three Cheese Lasagna** ❖ **Tomato & Garlic Pasta with Chicken** ❖ **Top Round Roast Beef** ❖ **Vegetable Lasagna** ❖ **Wild Alaskan Cod**

Side Dish

Choose One ♦ Served Family Style

Haluski ❖ **Penne Butter & Garlic** ❖ **Penne Marinara** ❖ **Penne Meat Sauce** ❖ **Pierogi (w/ Butter & Onion)** ❖ **Rice Pilaf** ❖ **Sweet & Sour Coleslaw** ❖ **Buttered Egg Noodles** ❖ **Creamy Coleslaw** ❖ **Baked Beans** ❖ **Broccoli Pasta Salad** ❖ **Broccoli Salad** ❖ **Caprese Pasta Salad** ❖ **Caprese Salad** ❖ **Cranberry Stuffing** ❖ **Macaroni and Cheese** ❖ **Macaroni Salad** ❖ **Pasta Salad** ❖ **Penne Alfredo** ❖ **Potato Salad** ❖ **Potato Salad** ❖ **Stewed Tomatoes** ❖ **Stuffing** ❖ **Tortellini Salad** ❖ **Wild Mushroom Orzo** ❖ **Wild Mushroom Risotto** ❖ **Penne Diavolo** ❖ **Penne Vodka** ❖ **Loaded Potato Salad** ❖ **Haluski (w/ Spätzle Noodles)** ❖ **Pierogi (w/ Butter & Onion)**

DESSERT (Optional)

Dual Layer Chocolate Cake with Chocolate Filling & **Dual Layer Vanilla Cake with Vanilla Filling** + \$2 p/p

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Coffee, Iced Tea / Lemonade, Soda, Dessert**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge (With Minimum Guest Count)**

\$53

Per Guest - Inclusive

base price: \$42.06 + 6% tax: \$2.52
+ 20% service charge: \$8.41 = \$53

LUNCHEONS MENU

Plated Service, Gold

SALAD & BREAD

Choose One ♦ Served Family Style

Freshly Baked Rolls with Butter ❖ **Fresh Baked Garlic & Parmesan Rolls** ❖ **Fresh Baked Cornbread**

Choose One ♦ Served Family Style

Garden Salad ❖ **Berries & Greens Salad** ❖ **Caesar Salad** ❖ **Caprese Salad** ❖ **Poppyseed Slaw Salad** ❖ **Creamy Coleslaw** ❖ **Sweet & Sour Coleslaw** ❖ **Apple & Spinach Salad** ❖ **Arugula Basil Pesto Salad** ❖ **Greens & Pear Salad** ❖ **Raspberry Walnut Salad**

STARCH

Choose One ♦ Plated

Oven Roasted Red-Skin Parsley Potatoes ❖ **Oven Roasted Red-Skin Rosemary Potatoes** ❖ **House Made Whipped Mashed Potatoes with Gravy** ❖ **Au Gratin Potatoes** ❖ **Candied Yams** ❖ **Smashed Red Skin Garlic Potatoes** ❖ **Smashed Red Skin Potatoes** ❖ **Sweet Potato Casserole** ❖ **Baked Potato** ❖ **Baked Sweet Potato** ❖ **Duchess Potatoes** ❖ **Loaded Smashed Red Skin Potatoes** ❖ **Sour Cream and Chive Mashed Potatoes** ❖ **Twice Baked Potatoes**

VEGETABLE

Choose One ♦ Plated

Green Beans ❖ **Corn** ❖ **Broccoli** ❖ **Carrots** ❖ **Corn On The Cob** ❖ **Green Beans Amandine** ❖ **Vegetable Medley (Broccoli, Cauliflower & Carrots)** ❖ **Vegetable Medley (Broccoli & Cauliflower)** ❖ **Asparagus** ❖ **Brussel Sprouts** ❖ **Green Beans and Carrots** ❖ **Green Beans with Garlic** ❖ **Green Beans with Garlic and Parmesan** ❖ **Maple Glazed Carrots** ❖ **Vegetable Medley (Broccoli, Cauliflower, Carrots, Zucchini & Squash)** ❖ **Zucchini & Squash**

MAIN COURSE ENTRÉES

Choose Two ♦ Dual Plated

Panko Breaded Chicken Fillets ❖ **Halupki (Stuffed Cabbage)** ❖ **Virginia Baked Ham** ❖ **Oven Roasted Chicken (Bone In) (Legs & Thighs)** ❖ **Breaded Pork Cutlet** ❖ **Chicken Alfredo** ❖ **Meatloaf** ❖ **Polska Kielbasa** ❖ **Spaghetti & Meatballs** ❖ **Tomato & Garlic Pasta** ❖ **Beef Ravioli** ❖ **Beef Stroganoff** ❖ **Beer Battered Haddock** ❖ **Cheese Ravioli** ❖ **Chicken Francese** ❖ **Chicken Marsala** ❖ **Chicken Parmesan** ❖ **Chicken Stroganoff** ❖ **Cranberry Stuffed Chicken (with Dijon Gravy)** ❖ **Cranberry Stuffed Porkchop** ❖ **Creamed Chicken Over Biscuit** ❖ **Eggplant / Mushroom Steak** ❖ **Eggplant Parmesan** ❖ **Coconut Chicken** ❖ **Fried Chicken (Bone In) (Leg, Thigh, Breast)** ❖ **Haddock Francese** ❖ **Herb Parmesan Crusted Tilapia** ❖ **Hot Sausage & Peppers** ❖ **Manicotti** ❖ **Meat Lasagna** ❖ **Oven Roasted Chicken (Boneless Breasts)** ❖ **Oven Roasted Turkey Breast** ❖ **Pasta Primavera** ❖ **Pasta Primavera with Chicken** ❖ **Pork Tenderloin** ❖ **Pot Roast with Vegetables** ❖ **Pulled Pork with Kaiser Rolls** ❖ **Salisbury Steak** ❖ **Spinach and Cheese Ravioli** ❖ **Stuffed Chicken Breast (Broccoli and Cheese)** ❖ **Stuffed Chicken Breast (with Gravy)** ❖ **Stuffed Porkchop** ❖ **Stuffed Shells** ❖ **Sweet Sausage & Peppers** ❖ **Swiss Steak** ❖ **Three Cheese Lasagna** ❖ **Tomato & Garlic Pasta with Chicken** ❖ **Top Round Roast Beef** ❖ **Vegetable Lasagna** ❖ **Wild Alaskan Cod** ❖ **Beef Tips with Sautéed Mushroom Demi** ❖ **Butter and Garlic Shrimp Pasta** ❖ **Butternut Squash Ravioli** ❖ **Caprese Stuffed Chicken** ❖ **Chicken Cordon Bleu** ❖ **Chicken Piccata** ❖ **Chicken Roulade** ❖ **Chicken Sinatra** ❖ **Maple Glazed Salmon** ❖ **Raspberry Pecan Chicken with Brie** ❖ **Shrimp Alfredo** ❖ **Shrimp Fra Diavolo** ❖ **Beef Tenderloin (Sliced) +\$5 p/p** ❖ **Chicken Chesapeake +\$5 p/p** ❖ **Filet Mignon +\$8 p/p** ❖ **Lump Crab Cakes +\$5 p/p** ❖ **Prime Rib +5 p/p** ❖ **Sirloin Filet +\$5 p/p** ❖ **Slow Roasted Lamb +\$5 p/p**

Side Dish

Choose One ♦ Served Family Style

Haluski ❖ **Penne Butter & Garlic** ❖ **Penne Marinara** ❖ **Penne Meat Sauce** ❖ **Pierogi (w/ Butter & Onion)** ❖ **Rice Pilaf** ❖ **Sweet & Sour Coleslaw** ❖ **Buttered Egg Noodles** ❖ **Creamy Coleslaw** ❖ **Baked Beans** ❖ **Broccoli Pasta Salad** ❖ **Broccoli Salad** ❖ **Caprese Pasta Salad** ❖ **Caprese Salad** ❖ **Cranberry Stuffing** ❖ **Macaroni and Cheese** ❖ **Macaroni Salad** ❖ **Pasta Salad** ❖ **Penne Alfredo** ❖ **Potato Salad** ❖ **Stewed Tomatoes** ❖ **Stuffing** ❖ **Tortellini Salad** ❖ **Wild Mushroom Orzo** ❖ **Wild Mushroom Risotto** ❖ **Penne Diavolo** ❖ **Penne Vodka** ❖ **Loaded Potato Salad** ❖ **Haluski (w/ Spätzle Noodles)** ❖ **Pierogi (w/ Butter & Onion)**

DESSERT (Optional)

Dual Layer Chocolate Cake with Chocolate Filling & **Dual Layer Vanilla Cake with Vanilla Filling** + \$2 p/p

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Coffee, Iced Tea / Lemonade, Soda, Dessert**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge (With Minimum Guest Count)**

\$63

Per Guest - Inclusive

base price: \$50.00 + 6% tax: \$3.00
+ 20% service charge: \$10.00 = \$63

HORS D'OEUVRES

Served Cold

All hors d'oeuvres are priced "per person / per serving" and have a minimum starting order of 50 servings after that, can be ordered in sets of 25 from there. Bold prices shown reflect 6% sales tax & 20% service charge added. If items are catered out of house a 25% service charge will apply plus any applicable delivery charges



VEGETABLE CRUDITÉ DISPLAY

Carrots, celery, broccoli florets, red, green, and yellow peppers, grape tomatoes, sliced cucumbers, cauliflower florets served with a house-made creamy ranch dipping sauce.

\$4.00 p/p
\$3.17 p/p



MEAT & CHEESE DISPLAY

Cubed pepperoni, ham, salami, mild cheddar, pepper jack and provolone cheeses served with golden sesame, cracked wheat, butter crackers as well as a garnish of fresh seasonal berries. Various mustard dipping sauces provided on the side.

\$4.00 p/p
\$3.17 p/p



FRESH FRUIT DISPLAY

Fresh cut strawberries, watermelon, blueberries, cantaloupe, honeydew melon, pineapple, & red grapes served with our signature fruit dipping sauce.

\$4.00 p/p
\$3.17 p/p



VEGETABLE PIZZA SQUARES

Finely chopped broccoli, carrots, green & red peppers & shredded cheddar cheese top a soft-baked crust covered with our house made, thick and creamy ranch topping

\$4.00 p/p
\$3.17 p/p



SPINACH & CHEDDAR DIP

Finely chopped spinach mixed with house made cream cheese-based blend & shredded cheddar cheese throughout. Served with lightly toasted pita bread triangles.

\$4.00 p/p
\$3.17 p/p



DEVILED EGGS

An American appetizer classic. Hard boiled eggs sliced in half filled with a delicious filling.

\$4.00 p/p
\$3.17 p/p



TOMATO & MOZZARELLA SKEWERS

Grape tomatoes skewered with mozzarella and fresh basil leaves, topped with a balsamic glaze reduction.

\$4.00 p/p
\$3.17 p/p



BRUSCHETTA

Garden ripened tomatoes, fresh basil, garlic, and olive oil top toasted bread rubbed with garlic and topped with olive oil and salt. Served with balsamic glaze reduction dressing and toasted crostini.

\$4.00 p/p
\$3.17 p/p



HUMMUS DIP

Enjoy the creamy blend of tahini and dried chickpeas with our own flavors and spices. (plain or roasted red pepper hummus or custom request)

\$5.00 p/p
\$3.97 p/p



SHRIMP COCKTAIL DISPLAY

Large sized shrimp cooked in seasoning, peeled and then chilled served on ice with a zesty cocktail sauce and lemon wedges for the perfect pairing

\$6.00 p/p
\$4.76 p/p

HORS D'OEUVRES

Served Hot

All hors d'oeuvres are priced "per person / per serving" and have a minimum starting order of 50 servings after that, can be ordered in sets of 25 from there. Bold prices shown reflect 6% sales tax & 20% service charge added. If items are catered out of house a 25% service charge will apply plus any applicable delivery charges.



VEGETABLE EGGROLLS

Hand rolled, Asian inspired egg rolls stuffed with a generous combination of fresh vegetables and spices served with a sweet chili dipping sauce.

\$5.00 p/p
\$3.97 p/p



QUESADILLA CORNUCOPIAS

Thin, soft flour tortilla shell folded into a cone shape around a mildly spicy mixture of chicken breast meat, cheese, peppers, onions, cilantro and other signature seasonings.

\$5.00 p/p
\$3.97 p/p



PIEROGIS: POTATO & CHEDDAR / LOADED

Bite sized potato & cheddar pierogis served with caramelized onions. "loaded" adds a topping of melted cheddar cheese, real bacon bits, chives, and sour cream on the side.

\$4.00 p/p
\$3.17 p/p



STUFFED MUSHROOMS CAPS

Mushroom caps with a piped cheese filling and topped with a light dusting of seasoned breadcrumbs.

\$5.00 p/p
\$3.97 p/p



BUFFALO CHICKEN DIP

Our house made buffalo chicken dip is made with whole breast meat chicken and served with lightly toasted pita bread triangles.

\$4.00 p/p
\$3.17 p/p



MEATBALLS: SWEET & SOUR / HALUPKI / MARINARA / SWEDISH

Meatballs made with fresh ground beef & pork and served warm, smothered in your favorite sauce.

\$4.00 p/p
\$3.17 p/p



SPINACH ARTICHOKE DIP

A creamy blend of spinach & artichoke hearts in a rich cheesy sauce containing parmesan and Romano cheeses served with lightly toasted pita bread triangles.

\$4.00 p/p
\$3.17 p/p



PANKO BREADED CHICKEN BITES

Our famous panko breaded chicken fillets in a bite size appetizer portion. Served with your choice of two sauces: BBQ, honey mustard, Carolina gold or buffalo.

\$4.00 p/p
\$3.17 p/p



BREADED MOZZARELLA MOONS

Fresh "half-moons" of mozzarella cheese breaded in Italian herbs. Served with marinara.

\$5.00 p/p
\$3.97 p/p



FIRE ROASTED CORN & CHEESE FRITTERS

Battered nugget with a fire roasted corn filling that is mixed with a variety of cheeses including cheddar, pepper jack, cotija and queso fresco and a hint of lime.

\$4.00 p/p
\$3.17 p/p



MARYLAND STYLE HOT CRAB DIP

Sweet fresh lump crab meat, cheeses, fresh cream, and of course, old bay seasoning served.

\$5.00 p/p
\$3.97 p/p



CRAB CAKES (MINI)

A blend of sweet jumbo lump crab meat, breadcrumbs, and an array of spices. Crispy on the outside and juicy in the middle. Served with a house made remoulade sauce.

\$6.00 p/p
\$4.76 p/p



COCONUT CHICKEN BITES

Crispy coconut flakes add a special twist on our already famous panko breaded chicken bites.

\$4.00 p/p
\$3.17 p/p



BEEF WELLINGTON

Beef tenderloin nestled in a seasoned mushroom-onion filling enrobed in a light and flaky puff pastry dough. Served with a horseradish sauce.

\$6.00 p/p
\$4.76 p/p

❖ Flexible Bar Services For Any Function

Hosted Open Bar (Unlimited / Pre-Determined Capped Dollar Amount), Cash Bar, Or Consumption (On Your Tab) Based Pricing.

❖ Seasoned, R.A.M.P. Certified Bartenders

❖ Fountain Drinks / Soda, Iced Tea, and Lemonade

Coke, Diet Coke, Sprite, Cherry Coke, Seagram's Ginger Ale, Barq's Root Beer

❖ All Appropriate Mixers and Garnishes

Cranberry, Orange, Pineapple, and Lime Juices. Sliced Limes, Oranges, and Lemons. Grenadine Syrup. Sours Mix. Tonic Water, Soda Water.

❖ Water Glasses, Carafes at Tables, and Water Station

❖ Champagne Available Special Occasions or Toasts

Champagne for Additional Guests Is Available By The Glass, Served, Or By The Bottle At The Guest's Tables.

❖ We Provide ALL Insurance

You are NOT required to purchase liability Insurance

SPIRITS	BEER / SELTZERS	WINE / CHAMPAGNE
<p><i>Call Spirits</i></p> <p>Captain Morgan Spiced Rum ❖ Seagram's 7 Whiskey ❖ Tito's Vodka ❖ Tanqueray Gin ❖ Bacardi White Rum ❖ Malibu Coconut Rum ❖ Jack Daniels Whiskey ❖ Jim Beam Bourbon Whiskey ❖ Dewar's Scotch Whiskey ❖ Jose Cuervo Tequila ❖ Southern Comfort Whiskey Liqueur ❖ DeKuyper Peach Schnapps ❖ Jacquin's Sloe Gin ❖ Jacquin's Grenadine ❖ DeKuyper Triple Sec ❖ DaVinci Amaretto</p> <p><i>Premium Spirits</i></p> <p>Grey Goose Vodka ❖ Beefeater Gin ❖ Patron Tequila ❖ Disaronno Amaretto ❖ Crown Royal Whiskey ❖ Makers Mark Bourbon Whiskey</p>	<p><i>Beer</i></p> <p>Miller Lite ❖ Bud Light ❖ Yuengling ❖ Michelob Ultra ❖ Coors Light ❖ Busch Light ❖ Budweiser ❖ Coors Banquet ❖ Busch Light ❖ Rolling Rock ❖ Miller High Life ❖ IC Light</p> <p><i>Premium Beers / Seltzers</i></p> <p>Modelo Especial ❖ Stella Artois ❖ Guinness ❖ Heineken ❖ Corona Extra ❖ Samuel Adams ❖ White Claw Seltzers ❖ Twisted Tea ❖ Mike's Hard Lemonade ❖ Seagram's Wine Coolers ❖ Angry Orchard Hard Cider ❖ Blue Moon ❖ Sam Adams Just The Haze IPA (NA)</p>	<p><i>Wine</i></p> <p>Cabernet Sauvignon ❖ Chardonnay ❖ Pinot Grigio ❖ White Zinfandel</p>
<p>\$5 / \$6 / \$7 + ea.</p>	<p>\$4 / \$5 ea.</p>	<p>\$4 ea.</p>

AFTER DINNER DESSERTS

Available Upgrade Options

- ❖ **Apple Dumpling** *(with / without fudge ice cream)*
- ❖ **Assorted Cookies** *(Sugar, Chocolate Chip, Peanut Butter)*
- ❖ **Carrot Cake** *(Three Layer)*
- ❖ **Cheesecake** *(with / without fruit topping)*
- ❖ **Chocolate Cake** *(Three Layer)*
- ❖ **Chocolate Mousse Cake**
- ❖ **Coconut Cake** *(Three Layer)*
- ❖ **Double Chocolate Brownies** *(with / without fudge icing)*
- ❖ **German Chocolate Cake**
- ❖ **Gourmet Cinnamon Rolls**
- ❖ **Gourmet Ice Cream Bar**
- ❖ **Lemon Cream Cake**
- ❖ **Rustic Apple Tarts**
- ❖ **Tiramisu**
- ❖ **Triple Berry Tarts**

LINEN AND NAPERY

We Provide All Necessary Linens For Your Event!

Linen tablecloths and napkins are included with all Events At Ace's. (When meals and beverages plans are purchased) Optional customized linens can be added at a charge. Those enhanced linens include floor length or special printed fabrics. Furthermore, those enhanced linens offer a wider range of color selections than our included house selections.

❖ Linen Tablecloths

Ivory Table Clothes Included with all Luncheons

White or Black Also Available At Additional Charge.

Optional custom color linens (60+ Colors) are also available, please inquire.

❖ Folded Linen Napkins

Ace's House Color Choice Is Provided With Luncheons. You Can Chose A Color For An Additional Charge. Based On Availability and Time.

20 Options Of Colors Available, See Color Card Below For Options

Folded Linen napkins are provided with your package.

We four main folds: "Serviette / the Fleur De Lis" In the glass is our house standard, a tent fold on the salad plate, cascading over the edge of the table under the salad plate, and fan folded on top of the salad plate.

Optional Custom Color Linens (60+ Colors) are also available, Please Inquire.

❖ Table Skirting

Ivory Skirting Included with Meal Package.

White or Black Also Available At Additional Charge.

Table skirting dresses any tables that are not used for guest seating. These tables include the cake, cookie, gift, favor, etc. The Head Table is often skirted at as well as it is guest facing.

Optional Custom Color Linens (60+ Colors) are also available, Please Inquire.



WHITE



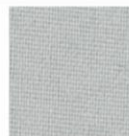
DARK PURPLE



DRESDEN BLUE



ORANGE



COIN GREY



SANDALWOOD



SEAFOAM GREEN



IVORY



ROYAL BLUE



RED



MAIZE



PINK



GOLD



LAVENDER



NAVY BLUE



FOREST GREEN



BURGUNDY



BLACK



DUSTY ROSE



CHOCOLATE

CUSTOM CAKES, CUP CAKES, COOKIES

TIERED CAKES, SHEET CAKES, & CUPCAKES

We offer simple designed cakes to the most elaborate of designs; the sky is the limit. Compliment your customized designed cake or cupcake display with fresh flowers.



COOKIES, CHOCOLATES, & NUTROLL

Pricing includes setup & arrangement of cookies on various platters & display pieces, plates, napkins and small paper bags for your guests to take cookies home. Compliment your cookie display with custom printed cookie bags.



PLEASE SEE OUR COMPLETE DESSERT GUIDE, FOR COMPLETE INFORMATION & PRICING.

MIMOSA / FUZZY NAVEL / CHAMPAIGN STATION



SELF-SERVICE STATION

Self Service Punch Bowl Style Setup with Glass Flutes

*Service for First 25 Guests **\$126**
(Base Price \$100)*

*Additional 25 Guests **\$63**
(Base Price \$50)*

SELF SERVICE FOUNTAIN

Self Service Beverage Fountain Style Setup with Glass Flutes

*Service for First 25 Guests **\$220.50**
(Base Price \$175)*

*Additional 25 Guests **\$94.50**
(Base Price \$75)*

SERVER POURED

Server Poured at Each Place Setting In Glass Flutes

\$5.04 per person
(Base Price \$4 p/p)