



Entrées

At ACT Catering & Boards, we curate unforgettable culinary experiences where artistry, flavor, and thoughtful detail come together seamlessly. Each event is approached with intention, creativity, and a commitment to excellence.

Our menus are bespoke and fully customized, thoughtfully designed around your vision, aesthetic, guest experience, and occasion. From intimate gatherings to grand celebrations, every detail is elevated to reflect your unique style.

This brochure highlights a selection of our signature offerings and service styles. Because we believe exceptional events deserve a tailored approach, we do not offer rigid, one-size-fits-all pricing. Instead, we craft each proposal individually—allowing flexibility to meet your needs while delivering an elevated experience at every level.

Salad Bars

Served buffet-style or individually plated

Loaded Baked Potato Bar

Hot baked potatoes.

With guest's choice of toppings: shredded cheddar cheese, scallion, crumbled bacon, sour cream and more.

Garden Salad Bar

Mixed Greens, Cucumber, Carrots, Tomatoes, Peppers, Hard Boiled Egg, Cheese and Croutons. Italian and Ranch Dressing.

Greek Salad Bar

Mixed lettuce, cucumbers, tomatoes, feta cheese, olives, red onions, artichokes, garlic roasted chickpeas, red and yellow peppers, banana peppers, pita chips with Red Wine Vinaigrette, Italian Dressing or Ranch Dressing.

Italian Salad Bar

Romaine & sweet and crispy lettuce, arugula, fresh mozzarella, grape tomatoes, croutons, salami, Parmesan cheese, cucumbers, red peppers, carrots, and fennel with Roasted Tomato Dressing and Balsamic Vinaigrette.

Caesar Salad Bar

Crisp romaine hearts tossed with house-made Caesar dressing, shaved parmesan, and buttery garlic croutons.



Chicken Entrées

Served buffet-style or individually plated

Chicken Parmesan

Lightly breaded chicken breast, fried to a golden crisp, topped with marinara sauce and melted Italian cheeses.

Chicken Cordon Bleu

Tender chicken breast stuffed with ham and Swiss cheese, breaded and baked until golden.

Chicken Marsala

Pan-seared chicken breast simmered in a rich Marsala wine sauce with mushrooms.

Chicken Piccata

Tender pan-seared chicken breasts simmered in a bright lemon-butter sauce with capers, finished with fresh herbs for a light and elegant dish.

Grilled Blacken Chicken

Juicy chicken breast seasoned with bold spices and grilled to perfection and topped with savory chicken gravy.

Hispanic Baked Chicken

Oven-roasted chicken seasoned with traditional Latin spices.

*Served with flavorful yellow rice and sweet plantains.

Beef Entrées

Served buffet-style or individually plated

Beef Tenderloin

Succulent and tender beef tenderloin cooked to your preference.

Filet Mignon

A premium cut of beef, grilled to perfection, topped with a demi-glace sauce and Boursin cheese.

*Short Rib (Fan Favorite)**

Slow-braised short ribs that are tender and flavorful.

Beef Stroganoff

Tender strips of beef sautéed with mushrooms and onions in a rich, creamy sauce.

*Served over egg noodles or a side of mashed potatoes.

Beef Stew

Hearty beef stew slow-cooked with tender chunks of beef and vegetables in a savory broth.

Meatloaf

A homestyle blend of seasoned ground beef, onions, and herbs, baked to perfection and glazed with a savory tomato sauce for a classic comfort favorite.

Pot Roast

Slow-braised beef cooked to tender perfection with carrots, potatoes, and onions in a rich, savory gravy for a hearty, comforting classic.



Pork and Lamb Entrées

Served buffet-style or individually plated

BBQ Chicken or Pork Rib

Choose between tender BBQ chicken or fall-off-the-bone ribs, both glazed in a smoky-sweet barbecue sauce.

Pork Loin

Juicy pork loin slices smothered in a tangy sweet and sour sauce, offering a delightful balance of flavors.

Pork Loin Stuffing

Succulent pork loin stuffed with savory dressing, then roasted to perfection.

Pork Chops

Grilled pork chops seasoned to perfection, offering a tender and flavorful experience.

Cuban Roasted Pork

*Served with Cuban Rice (Congris),
Choice of Sweet Plantains or Yuca Mojo.

Lamb Chops

Tender, herb-seasoned lamb chops paired with creamy mashed potatoes and fresh asparagus, creating a refined and flavorful entrée.



Seafood Entrées

Served buffet-style or individually plated

Grilled or Blackened Salmon or Shrimp

Your choice of salmon or shrimp, either grilled or blackened to enhance their natural flavors.

Shrimp Scampi

Succulent shrimp sautéed in garlic, white wine, lemon, and butter, served with fresh herbs over pasta for a light yet indulgent classic.

Shrimp Boil

Succulent shrimp simmered with corn on the cob, red potatoes, and smoked sausage in a flavorful blend of Cajun spices, served family-style for a true Southern classic.

Grilled Mahi Mahi with Mango Salsa

Fresh mahi-mahi grilled to perfection and topped with a vibrant mango salsa, finished with citrus and herbs for a bright, tropical flavor.

Blackened Seabass

Delicately seasoned sea bass seared with house blackening spices, creating a flavorful crust while keeping the fish tender and flaky.

Italian Entrées

Served buffet-style or individually plated

Eggplant Rollatini

Thinly sliced eggplant rolled with a creamy ricotta filling, topped with marinara sauce and melted mozzarella for a classic Italian favorite.

Baked Ziti

A comforting Italian classic with pasta baked in rich marinara sauce, layered with ricotta and mozzarella, then finished with a golden, bubbly topping.

*Served with Garlic Bread.

Lasagna

Layers of tender pasta, rich meat sauce, creamy ricotta, and melted mozzarella baked to golden perfection for a comforting Italian classic.

*Served with Garlic Bread.

Ratatouille

A rustic French medley of roasted zucchini, eggplant, bell peppers, and tomatoes, slowly simmered with herbs for a flavorful and hearty vegetarian dish.



Sides

***Each protein comes with choice of two sides**

Vegetables

Steamed Broccoli

Tricolor Carrots

Baby Carrots

Grilled Seasonal Vegetables (Zucchini, Peppers, Asparagus)

Vegetable Medley

Green Beans with Toasted Almonds

Pan Roasted Brussel Sprouts

Starch

Gratin Potatoes

Mashed Potatoes

Red Skin Potatoes

White Jasmine Rice

Rice Pilaf

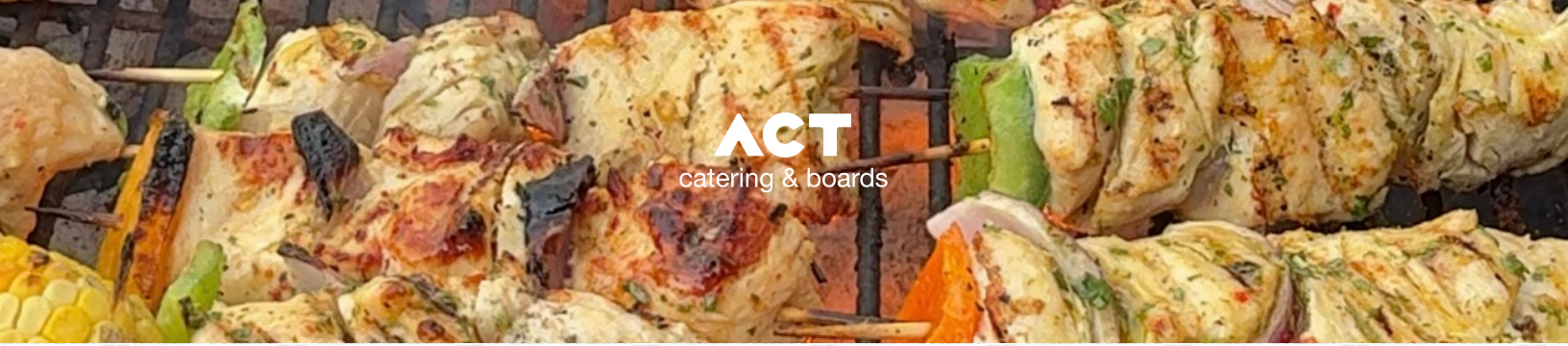
Green Spinach Rice

Risotto

Orzo Pasta

Angel Hair Pasta

Primavera Rice (tricolor pepper rice with heavy cream)



Live-cooking Stations

BBQ Station: Asado-style

A bold, fire-driven experience inspired by traditional asado grilling. Our chefs prepare premium meats over live flames, creating a smoky, unforgettable centerpiece for your event.

Seasonal Meat Choices: Picanha (Brazilian Steak), Skirt Steak, Chicken Skewers, Lamb Chops (+ premium upgrade)

Sides: Potatoes, Roasted Corn, Yellow Rice, Salad

Sauces: Chimichurri, Cilantro Garlic Aioli, Cheese Sauce

Italian Live Cooking Station

A classic Italian experience brought to life. Guests enjoy freshly prepared pasta dishes made to order, finished with premium sauces and toppings for a rich, comforting, and elevated dining moment.

Menu Options

Pasta Choices: Penne, Fettuccine, Rigatoni

Sauces: Alfredo, Marinara, Vodka Sauce, Pesto Cream

Proteins: Grilled Chicken, Shrimp (+ upgrade), Meatballs

Toppings: Parmesan Cheese, Fresh Basil, Mushrooms, Broccoli

Paella Live Cooking Station

A vibrant and interactive culinary experience inspired by traditional Spanish cuisine. Our chefs prepare authentic paella in large pans on-site, layering bold flavors, fresh ingredients, and rich aromas as guests watch the dish come to life.