



# 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.



**ACT**  
catering & boards

## Sides

*Served buffet-style or individually plated*

### *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)