



Cocktail-Style Catering

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.



Canapés

Passed on a silver tray or displayed buffet-style

Fresh Fruit Platter

A colorful assortment of ripe, seasonal fruits, thoughtfully arranged and ready to share. A light, refreshing addition to any gathering.

Crudite Platter

A vibrant display of fresh, crisp vegetables served with your choice of hummus or tzatziki sauce.

Shrimp Cocktail

Chilled, peeled shrimp (6 lbs per tray), served with tangy cocktail sauce and lemon wedges.

Pinwheels

Soft tortilla wraps rolled with deli ham, sliced cheese, crisp lettuce, and a light spread, then sliced into bite-sized rounds.

Pigs in a blanket

Buttery, golden pastry wrapped around savory mini sausages and baked to perfection. A nostalgic favorite, elevated for any event.

Chicken Wings

Tender, seasoned chicken wings baked or fried to perfection. Served with ranch dressing, blue cheese, and BBQ sauce on the side.

Chicken Tenders

Juicy, golden-fried chicken strips served with your choice of honey mustard, barbecue, or ranch dipping sauce.

Meatballs

Savory, bite-sized beef meatballs cooked in a flavorful tomato-based or BBQ sauce.

Bruschettas

Fresh tomatoes, onions, basil and a drizzle of balsamic glaze.

Canapés

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Chicken Skewers

Tender, marinated chicken pieces grilled to perfection on skewers, offering a smoky flavor in every bite.

Shrimp Skewers (Buttered or Blackened)

Succulent shrimp skewered and grilled, available in two styles: buttered for a rich, savory taste, or blackened for a spicy, Cajun-inspired kick.

Beef Skewers

Tender marinated beef grilled to perfection and served on mini skewers for an elegant, flavorful bite. Finished with a touch of chimichurri or garlic herb glaze.

Caprese Salad Skewers

Skewered cherry tomatoes, fresh mozzarella, and basil leaves, drizzled with a rich balsamic glaze.

Charcuterie Cups

Individual servings of meats, cheeses, crackers, nuts, and fruits — a portable twist on the classic charcuterie board.

Cuban Cold Salad Cups (Ensalada Fria)

A chilled pasta salad made with ham, mayonnaise, mixed vegetables, and Cuban seasonings.

Italian Pasta Salad Cups

A refreshing bite-sized twist on a classic! Tri-color rotini tossed with cherry tomatoes, mozzarella pearls, black olives, fresh basil, and a zesty Italian dressing.

Greek Salad Cups

Cucumber, feta, olives, and tomato in lemon vinaigrette.

Ceviche Cups

Fresh fish and shrimp marinated in citrus juices, mixed with diced onions, tomatoes, cilantro— zesty and refreshing.



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Mini Burgers

Juicy beef patties on soft mini brioche bun with cheese and a mini pickle.

Chicken Salad Sliders

Creamy chicken salad with celery and various seasonings, served on mini brioche buns.

BBQ Pork Sliders

Tender pulled pork slow-cooked in smoky barbecue sauce, served on soft slider buns and topped with crisp coleslaw for the perfect bite-sized favorite.

Roast Beef Sliders

Juicy slices of roast beef layered on soft slider buns with melted cheese and a touch of horseradish or au jus for a savory, crowd-pleasing bite.

Mini Cuban Sliders

Layers of roast pork, ham, Swiss cheese, pickles, and mustard pressed on soft slider rolls — a taste of Miami in every bite.

Ham and Cheese Sliders

Mini brioche bread rolls filled with sliced ham and cheese and mayo.

Mini Lobster Rolls

Succulent lobster tossed in a light lemon-herb mayo, served on buttery toasted brioche buns.

Italian Deli Minis

Salami, pepperoni, provolone, and roasted red peppers on focaccia with Italian dressing.

Turkey & Swiss Minis

Oven-roasted turkey with Swiss cheese, crisp lettuce, and honey mustard on buttery rolls — a timeless favorite.

Cantaloupe & Prosciutto

Mini Skewers

Sweet cantaloupe paired with delicate slices of prosciutto, creating a refreshing and elegant bite-sized appetizer.

Canapés

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Tuna Tartare

Hand-chopped seasoned beef tartare served on toasted crostini with herbs and a Dijon finish served on a baby spoon.

Tempura Shrimp

Crispy golden shrimp lightly battered and fried to perfection, served with a sweet chili or soy dipping sauce.

Veggie Egg Rolls

Crispy rolls filled with a medley of fresh vegetables, deep-fried to golden perfection and served with a side of sweet and sour sauce.

Fried Dumplings

Crispy golden dumplings filled with savory pork and vegetables, served with a side of soy or ginger dipping sauce.

Mac & Cheese Bites

Creamy, cheesy, and perfectly golden.

Bao Buns

Steamed pillowy bao buns filled with tender protein, crisp veggies, and a touch of house sauce for the perfect bite.

Coconut Shrimp

Plump shrimp coated in a crispy coconut breading, fried until golden brown, and served with a sweet and spicy dipping sauce.

Crab Cakes

Hand-formed crab cakes with fresh herbs and citrus, served with our house remoulade.

Deviled Eggs

A timeless favorite with a gourmet touch. Creamy yolk filling blended with dijon mustard and a hint of paprika, piped into perfectly boiled egg whites.

Shrimp Cocktail Shooters

Marinated with Lime & Sea Salt served with Cocktail Sauce.



Charcuterie Station

Artisanal Cheeses

Triple Cream Brie – rich, buttery

Truffle Gouda – earthy decadence

Goat Cheese Medallions – rolled in dried berries

Aged Manchego – firm, nutty

Sharp White Cheddar – bold, tangy finish

Mild Yellow Cheddar – smooth and approachable

Cured Meats

Prosciutto – delicate, thin-sliced, dry-cured ham

Salame Italiano – classic, savory, with a subtle spice

Panino – meat-wrapped cheese bites, crowd favorite

Fruits

Purple & Green Grapes – crisp and juicy

Pineapple – sweet, golden, and tropical

Cantaloupe – cool, lightly fragrant melon

Strawberries – fresh, ripe, and vibrant

Blackberries – rich, deep berry flavor

Oranges – citrusy slices or wheels

Accompaniments

Honeycomb – raw and golden, a perfect sweet contrast

Assorted Jams & Jellies – fig, berry, and seasonal varieties

Variety of Crackers – artisan, classic, and gluten-free options

Hummus – creamy and savory, perfect for dipping

Olives - Briny, bold, and flavorful



Stations

Taco Station

Seasoned ground beef and/or shredded chicken with shredded cheese, sour cream, house made salsa, Pico de Gallo, lettuce, Spanish rice and refried or black beans.

Pizza Station

A build-your-own experience featuring fresh hand-tossed dough, rich sauces, gourmet cheeses, and an array of premium toppings—baked to perfection for a personalized slice every time.

Sushi Station

An elegant sushi station featuring a curated selection of freshly prepared rolls, beautifully presented and perfect for any event.

Caviar Station

A sophisticated station showcasing premium caviar with classic accompaniments such as blinis, crème fraîche, chives, and curated garnishes. Perfect for luxury celebrations and refined cocktail receptions.

Infused Water Bar

Refreshing, naturally flavored water options for guests to enjoy:

- Cucumber + Mint
- Strawberry + Basil
- Citrus Blend (lemon, lime, orange)
- Watermelon + Rosemary