



GRAB & GO FAMILY STYLE

Meals are priced in increments of 5 to 20 accommodate any size group big or small.

SMALL SERVES 5
MEDIUM SERVES 10
LARGE SERVES 20

BUILD YOUR CUSTOM MENU • PICK UP COLD WITH HEATING INSTRUCTIONS

Our catering menu is prepared fresh daily, from only the finest ingredients made from scratch. We assure a beautiful presentation with exceptional quality and care by our professional, courteous ACA Staff. Menu items are picked up cold with heating instructions. Choose a full menu or mix and match. Ordering is easy on acatogo.com. Advance notice is requested to ensure availability of your menu selections.

Our catering department is excited to hear from you!!



FAMILY STYLE SPECIAL GATHERING

SMALL SERVES **5** MEDIUM SERVES **10** LARGE SERVES **20**

BUILD YOUR CUSTOM MENU • PICK COLD WITH HEATING INSTRUCTIONS

GREENS

Small \$20 Medium \$40 Large \$80

ACA House Salad...baby greens cucumbers peppers berries vinaigrette & ranch •gf

Garden Salad...romaine carrots cabbage tomato cucumbers radish vinaigrette & ranch•gf

Greek Salad... romaine greek olives tomato cucumbers red onion feta balsamic vinaigrette•gf

Small \$24 Medium \$48 Large \$96

Caesar Salad...romaine croutons parmesan bacon tomatoes

Spinach Salad...spinach berries shrooms hearts of palm poppyseed vinaigrette•gf

Winter Salad...baby greens romaine raisins beets oranges goat cheese walnuts vinaigrette •gf

Autumn Salad... baby greens romaine raisins candied nuts butternut squash

tomato feta poppyseed vinaigrette

Small \$25 Medium \$50 Large \$100

Caprese Insalata... heirloom tomatoes fresh mozzarella basil capers balsamic drizzle •gf

Arugula... arugula beets oranges artichoke hearts radish crunchy topping

balsamic vinaigrette & ranch

SIGNATURE CRAFT SALADS

Small \$20 Medium \$40 Large \$80

Farmstand Pasta... cavatappi artichoke hearts corn asparagus red pepper parmesan vinaigrette

Penne Pasta...penne red pepper olives sun-dried tomato feta herbs creamy vinaigrette

Fresh Corn...corn red pepper celery red onion tomato herbs creamy dressing•gf

Cucumber Salad...english cucumbers red onion dill creamy dressing•gf

Carrot Sesame Salad...carrots peppers cilantro cashews sesame ginger dressing•gf

Asian Slaw...red cabbage carrots jicama cilantro sesame vinaigrette•gf

Potato Salad...yukon gold potatoes celery eggs herbs•gf

Coleslaw...traditional creamy coleslaw•gf

SIGNATURE CRAFT SALADS

Small \$25 Medium \$50 Large \$100

Tortellini... cheese tortellini salami tomato peppers herbs parmesan vinaigrette

German Potato Salad...yukon potato bacon red onion mustard vinaigrette•gf

Broccoli Salad...broccoli bacon craisins nuts herbs•gf

Tabouli...bulgur wheat tomato cucumber mint radish herbs lemon vinaigrette

Quinoa...quinoa carrots peppers artichoke hearts tomato garbanzo beans herbs vinaigrette•gf

Garbanzo Veggie...beans tomato cucumber red onion olives herb garlic lemon vinaigrette•gf

Green Bean Tomato...haricots verts tomato olives feta herbs vinaigrette•gf

Israeli Couscous...tomato cucumber onion beans basil feta vinaigrette

Brown Rice... rice spinach tomato cucumber feta lemon vinaigrette•gf

Mexican Street Corn...corn tomato red pepper celery cotija cheese cilantro creamy dressing•gf

CHICKEN

Small \$23.75 Medium \$47.50 Large \$95

Firecracker Chicken...asian inspired grilled chicken breast sweet chili sriracha aioli•gf

Korean BBQ...grilled breast asian korean sesame bbq sauce•gf

Grilled Chicken...grilled seasoned breast•gf

BBQ Chicken Breast...boneless slow smoked breast with bbq•gf

BBQ Chicken Thigh...bone in thigh slow smoked with bbq sauce•gf

BBQ Pulled Chicken... slow smoked pulled chicken breast with rolls and bbq •2 pp

Small \$26.50 Medium \$53.00 Large \$106

Caprese Chicken... grilled breast tomato fresh mozzarella basil balsamic glaze•gf

Herb Chicken... rosemary grilled breast toasted tomato herbs•gf

Chicken Parmesan...pan sautéed breaded breast marinara mozzarella cheese

Chicken Tenders...fried tenders ranch bbq honey mustard

Bruschetta Chicken...grilled breast tomato mozzarella capers basil balsamic drizzle•gf

Small \$30 Medium \$60 Large \$120

Champagne Chicken...pan sautéed breaded breast champagne cream artichoke hearts

Chicken Marsala... grilled breast creamy marsala shroom sauce•gf

Tasso Ham Chicken... grilled breast tasso ham sun-dried tomato cream sauce•gf

Cordon...baked chicken breast ham dijon mustard swiss cheese panko bread crumbs

Chicken Piccata...pan sautéed panko breast shrooms capers lemon butter white wine sauce

SMALL SERVES 5 MEDIUM SERVES 10 LARGE SERVES 20

BEEF

Small \$48 Medium \$96 Large \$192

Sirloin... 6oz seasoned grilled sirloin chimichurri•gf

Sirloin Marsala... 6oz seasoned grilled creamy marsala shroom sauce•gf

Dano's Tenderloin...outrageous marinated grilled tenderloin sliced garlic aioli •gf

House Tenderloin...seasoned grilled tenderloin sliced horseradish crema•gf

Herb Tenderloin...fresh herbs olive oil roasted mid rare horseradish crema•gf

Steak & Shrooms...tenderloin tips burgundy shrooms•gf

Small \$90 Medium \$180 Large \$360

Filet...8oz grilled with garlic thyme butter•gf

Prime Rib...8oz slow roasted prime rib au jus horseradish crema•gf

Short Rib... slow braised red wine reduction

PORK

Small \$30 Medium \$60 Large \$90

Virginia Ham...roasted sliced citrus brown sugar glaze•gf

Bacon Wrapped Pork...roasted pork loin wrapped in smoked bacon•gf

Pork Schnitzel...pan sautéed panko lemon thyme cream sauce

PASTA

Small \$38 Medium \$76 Large \$152

••Gluten Free available upon request••

Sausage Lasagna...italian sausage marinara mozzarella parmesan herbs

Chicken Lasagna...chicken spinach mozzarella parmesan herbs cream sauce

Smoked Chicken Pasta...cavatappi smoked chicken asparagus artichoke heart cream sauce

Baked Penne...pasta meatballs marinara mozzarella

Mac & Cheese Chicken...cavatappi grilled chicken creamy cheese sauce

Small \$40 Medium \$80 Large \$160

Chicken Primavera...penne grilled chicken garden veggies herbs cream sauce

Spicy Sausage Rigatoni...rigatoni spicy italian sausage herbs creamy vodka sauce

Short Rib Rigatoni... rigatoni braised short rib roasted tomato spinach red wine cream sauce

Bolognese... rigatoni italian ragu alla bolognese herbs

SMALL SERVES 5 MEDIUM SERVES 10 LARGE SERVES 20

SEAFOOD

Small \$55 Medium \$110 Large \$220

Grilled Salmon...8oz grilled with whipped butter•gf

Roasted Salmon...8oz roasted with garlic aioli•gf

Garlic Salmon...8oz baked garlic panko crust•gf

Herb Salmon...8oz baked with herbs and lemon•gf

Small \$90 Medium \$180 Large \$360

Miso Sea bass...6oz roasted with miso soy butter•gf

Lobster Tail...8oz cold water tail seasoned basted with butter•gf

...Other fresh fish available upon request...

VEGETARIAN

Small \$22.50 Medium \$45 Large \$90

...available vegan upon request...

Cauliflower Steak... seasoned roasted cauliflower garlic aioli • gf

Quinoa Stuffed Pepper...quinoa veggies herbs cheese• gf

Stuffed Portabella...wild rice tofu walnuts beans tomato•gf

Veggie Fritter... garden veggie sautéed patty

Small \$30 Medium \$60 Large \$120

Veggie Primavera...penne garden veggies herbs cream sauce

Mac & Cheese...cavatappi creamy cheese sauce

Small \$32 Medium \$64 Large \$128

Eggplant Parmesan...pan sautéed marinara mozzarella

Ricotta Stuffed Eggplant...ricotta herbs marinara •gf

Zucchini Lasagna...zucchini zoodles spinach white sauce•gf

HOUSE SPECIALS BY THE PAN

Small \$35 Medium \$70 Large \$140

Chicken Enchiladas...grilled chicken creamy tomatillo sauce cheese

Barbacoa Enchiladas...slow braised beef traditional red sauce

Carnitas Enchiladas...slow braised pork traditional red sauce cheese

Meatloaf...in house ground beef herbs red sauce

Shepards Pie...ground beef veggies whipped mash •gf

SMALL SERVES 5 MEDIUM SERVES 10 LARGE SERVES 20

PASTA & GRAIN SIDES

Small \$21 Medium \$42 Large \$84

Wild Rice Pilaf...basmati wild rice chestnuts onions celery herbs pistachios•gf

Harvest Rice...basmati zucchini yellow squash herbs•gf

Cilantro Rice...basmati cilantro lime•gf

Spanish Rice...seasoned basmati corn cilantro tomatoes•gf

Mexican Beans...seasoned pinto beans cilantro•gf

Cowboy Beans...smoked pinto black kidney white beans bacon sweet & tangy•gf

Israeli Couscous...roasted veggies herbs lemon vinaigrette

Quinoa...grilled veggies beans herbs olive oil•gf

Farro...wild shrooms beans herbs balsamic glaze

POTATO SIDES

Small \$22 Medium \$44 Large \$88

House Potato...steamed yukon gold tossed in olive oil sea salt pepper•gf

Fingerling Potato... roasted fingerling tossed in olive oil sea salt pepper•gf

Baby Potato...roasted baby potato tossed in olive oil sea salt pepper•gf

Greek Lemon Potato...roasted yukons olive oil lemon herbs•gf

Loaded Mash...whipped yukons cream butter sour cream
cheese bacon chives•gf

Mash Casserole...creamy whipped mashed yukons
butter parmesan smoked paprika•gf

Goat Cheese Mash...creamy mashed yukons butter goat cheese herbs•gf

Sweet Mash...whipped sweet potato brown sugar thyme pecans•gf

SMALL SERVES 5 MEDIUM SERVES 10 LARGE SERVES 20

POTATO SIDES

Small \$25 Medium \$50 Large \$100

Twice Baked Potato...baked potato loaded with cheese bacon•gf

Au Gratin Potato...thin sliced yukon golds baked cream cheese sauce

Au Gratin Potato Stack...individual potato cheese stacks

Sweet Potato Au Gratin...thin sliced sweet potato cream cheese herbs

Duchess Potato...whipped creamy mash clouds

Cheesy Potato Casserole...shredded potatoes cheese sauce corn flake

VEGGIE SIDES

Small \$22 Medium \$44 Large \$88

House Veggies...roasted zucchini yellow squash peppers asparagus carrots•gf

Haricots Verts...french green beans almond shallots•gf

Grilled Veggies...seasonal veggies citrus mustard glaze•gf

Market Veggies...roasted zucchini squash shrooms green beans tomato herbs•gf

Southern Green Beans...braised beans sweet smoky bacon•gf

Seasoned Corn...sweet corn butter seasoning•gf

Asparagus...steamed hollandaise•gf

Grilled Asparagus...grilled topped with shaved parmesan•gf

Parmesan Carrots...roasted olive oil parmesan parsley•gf

Bourbon Carrots...roasted bourbon glaze raisins pecans•gf

Small \$25 Medium \$50 Large \$100

Corn Casserole...sweet corn parmesan cream sauce

Brussels...roasted pancetta parmesan•gf

Brussels Au Gratin...roasted creamy cheese sauce

Cauliflower Mash...olive oil greek yogurt garlic parmesan•gf

Burgundy Shrooms...sautéed burgundy wine sauce•gf

SMALL SERVES 5 MEDIUM SERVES 10 LARGE SERVES 20

DESSERT

Sold Individually

Peanut Butter Mousse Cakes...peanut butter mousse chocolate crumble base \$5.00

Red Velvet Mousse Cake...vanilla mousse red velvet cake \$5.00

Specialty Brownies...turtle german chocolate or sprinkle \$5.00

Brownie Triangle...brownie bites \$2.50

Macaroons...assorted flavors \$1.00

Lemon Bars...citrus bars \$3.50

Assorted Bite Size...variety of sweet bites 2pp \$3.50

Cookies...assorted cookies \$1.00

Jumbo Specialty Cookies \$2.25

BEVERAGES

Iced Tea...fresh brewed with sweetener & cups per gallon \$25

Fresh Squeezed Lemonade...pink lemonade with cups per gallon \$30

Still & Sparkling Water 1 liter \$7.25

Assorted Can Soda \$2. **Cold Brew** Qt \$16.25

Fresh Squeezed OJ or Grapefruit Qt \$15

EXTRAS

Disposable Chafing Set...per set **Disposable plates flatware napkins**... pp

Full size \$16 half size \$14

include pan & fuel

mid size appetizer plates

cocktail napkins forks \$1.00

lg dinner plates forks knives napkins \$1.00

To place an order go to our website ***** Call our catering department 402-614-5200 or email events@acaomaha.com with questions. We invite you to visit our Café to experience the style of our food and company. All orders require 48 hours notice

Full service catering & event planning...contact our event team to coordinate your next event