

ACT CATERING

SPECIALTY MENU

MEXICAN INFLUENCED FAMILY STYLE DINNER

APPETIZER

- ✓ Green Corn Tamales with sour cream and salsa
- ✓ Guacamole mashed Quesadillas with cheese and poblano chilies
- ✓ Stuffed Empanadas with black beans

ENTRÉE

- ✓ Vegetarian Plateful of Assorted Steamed, Grilled and Roasted Vegetables
Grilled skirt Steak Marinated with Garlic, Cilantro, and cracked Pepper
- ✓ Sautéed Rock Shrimp and Toasted Ancho Chilies, Slivered Garlic, and Lime
- ✓ Breast of Chicken al Carbon Citrus Marinade, with Onion Orange Salsa

DESSERT

Oaxacan Chocolate Cake
Mexican Chocolate Cream Pie
Vanilla Flan



ACT CATERING

BUFFET SAMPLES

SUMMER SALAD BAR BUFFET STYLE

- ✓ Suisun Valleys Heirloom Tomato Salad with Fresh Mozzarella and Garden Basil
- ✓ Artisan Lettuces tossed in Herb Vinaigrette
- ✓ Grilled Chicken Fattoush Salad with Kalamata Olives and Feta Cheese
- ✓ Sustainable Farmed Poached Salmon on Baby Spinach, Radicchio and toasted Pine nuts
- ✓ Grilled Summer Vegetable Salad with Lemon Aioli
- ✓ Fresh Berry Salad with Mint and Lemon-Lavender Dressing
White Peach Crisp with Vanilla infused Whipped Cream

MEDITERRANEAN BUFFET STYLE

- ✓ Spicy Eggplant Caviar with Pita Crisps
- ✓ Grilled Radicchio Salad with Shaved Parmesan and Balsamic Dressing
- ✓ Tomato-Cucumber Salad with Mint and Olives
- ✓ Cumin Crusted Pan Seared Salmon
Lamb Kofta (meatballs) with Mint Salad and Yogurt Sauce
- ✓ Seasonal Vegetable Mousakka
- ✓ Saffron Basmati Rice
Drunken Fig Tart with Lemon Mascarpone Whipped Cream

ACT CATERING

CONFERENCE MENU

ALL DAY CONFERENCE (WITH BOX LUNCH)

CONTINENTAL BREAKFAST

- Freshly Baked Breadgarden Pastries
- Assorted Manhattan Bagels
- House Made Assorted Creamcheeses, Butter, and Jam
- ✓ Seasonal Fruit Platter
- ✓ Fresh Orange Juice
- Italian Coffee and Assorted Teas
- ✓ Cucumber Water

MIDMORNING COFFEE

- Fresh Continental Breakfast
- Italian Coffee and Assorted Teas
- ✓ Cucumber Water

BOX LUNCH

- Acme's Sesame Kaiser Roll with Roasted Turkey, Avocado Cream, Wild Arugula and Provolone
- Fra'Mani Ham with French Brie, Mustard, and English Cucumber
- ✓ Grilled Vegetable with House Made Aioli
- ✓ Orzo Pasta Salad with Sun Dried Tomatoes and Marinated Artichokes
- ✓ Fresh Berry Salad with Chocolate Mint

PM REFRESHMENT

- Double Chocolate Brownie and Lemon Bars
- ✓ Whole Fruits
- Italian Coffee and Assorted Teas
- ✓ Cucumber Water

ACT CATERING

SEASONAL MENUS

SPRING MENU

- ✓ Shaved Asparagus Salad with Parmesan and Lemon Dressing
Herbed Lamb Roulade in Merlot Jus
- ✓ Sugar Snap Pie and Spring Onions with Young Thyme
- ✓ Yukon Gold and Melted Leek Gratin
Rhubarb-Strawberry Crisp

SUMMER MENU

- ✓ Early Girl Tomato Salad with Feta and Mint
- ✓ Ginger and Lime Grilled Chicken Breast with Nectarine Salsa
- ✓ Grilled Roasted Summer Squash with Salsa Verde
White Peach Galette with Crème Fraiche and Basil

FALL MENU

- ✓ Wild Arugula Salad with Grilled Fuyu Persimmon and Shaved Pecorino
- ✓ Roasted Herbed Turkey Breast in Chardonnay Gravy
- ✓ Braised Brussels Sprout with Pancetta, Acorn Squash in White Wine
Gravenstein Apple and Cranberry Tart

WINTER MENU

- ✓ Red Leaf Lettuces with Pear, Blue Cheese, and Almond
Red Wine Braised Short Ribs with Shallots and Carrots
- ✓ Potato-Parsnip Puree
Pumpkin Panna Cotta with Caramelized Apples

ACT CATERING

A CREATIVE TEAM

ABOUT ACT

We believe in the honesty of simple food and excellent service. We know that well prepared food made from fresh ingredients speaks for itself. We thrive on good service that is personal and attentive.

ACT Catering was founded in 1997, by Kristine Seinsch. From the very beginning it was our highest goal to provide our clients with exceptional food and service at reasonable prices. Each event has been approached focusing foremost on our client's needs and the goal to create a memorable moment for our client and their guests. With passion and attention to detail we treat each event as it would be our own.

It is very important to us to support local farms which provide us with the freshest seasonal ingredients and sustainable harvests to prepare food courses rivaling those obtained in the finest restaurants.



CONTACT US

A Creative Team
ACT Catering & Event Production
PO Box 2894
Berkeley, CA 94702
Tel (510)654-0148
Fax (510)654-0149
Email events@actcatering.com

ACT CATERING

A CREATIVE TEAM



WWW.ACTCATERING.COM

In partnership with UC Berkeley Eat Well:

