

CATERING FROM CHEF ASHLEY CHRISTENSEN



“I STARTED MY CAREER AS A CATERER, and learned so much about hospitality during that time. It is such a special thing to be invited into new spaces — whether it be a private home or business, or a beautiful wedding venue — and to elevate the experience through the magic of great food. When I got married, I was reminded of how important it is to have a catering team you can trust. Our AC Events team catered my wedding and I know firsthand that they can deliver a unique experience that aligns with the vision of the client.

How? We've spent more than a decade honing our quality, precision, and warm service in our restaurants, and with AC Events, we bring this experience and attention to detail to your special event. Our catering menu is driven by the seasons, and inspired by the most treasured dishes from our restaurants; it's designed to share and stimulate good times with those closest to you. We work one-on-one with each client to personalize these offerings to your needs and tastes.

Thank you for the opportunity to be a part of your special occasion —we can't wait to celebrate with you.”



ASHLEY CHRISTENSEN

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Our events team will work with you to create a unique experience

tailored to your needs, pulling from some of AC's favorites. Our offerings are varied and can accommodate everything from light bites for a cocktail reception to large family-style feasts!

We are happy to customize our menu offerings to realize your vision!

DINNER

All prices are per person

PACKAGE 1

Reception

Crudités station with fresh veggies, pimento cheese, hummus & buttermilk ranch

Dinner

1 salad (individually plated),
2 mains, 2 sides

Buffet \$60

Family-Style \$70

Plated \$75

PACKAGE 2

Reception

3 passed bites

Dinner

1 salad (individually plated),
2 mains, 2 sides

Buffet \$70

Family-Style \$80

Plated \$85

PACKAGE 3

Reception

4 passed bites

Dinner

1 salad (individually plated),
2 mains, 3 sides

Buffet \$80

Family-Style \$90



SUPPLEMENTS:

Additional side +\$7

Additional main +\$14

SALAD MENU

Choice of one, individually plated; available for all styles of dinner packages

- Little gem lettuces with red wine vinaigrette and parmesan
- Mixed greens with seasonal fruit, goat cheese, pecans, and maple-Dijon vinaigrette
- Mixed greens with tomato, red onion, cucumber, and red wine vinaigrette OR buttermilk herb dressing
- Spinach with red onion, mushrooms, parmesan, and local honey-poppysseed vinaigrette
- Southern Caesar salad with cheesy cornbread crumbs, parmesan, and Caesar dressing
- Roasted beets with red onion, toasted pistachios, and charred orange marmalade vinaigrette



MAINS MENU | FAMILY STYLE & BUFFET

Beef

- Roasted short ribs au poivre
- Pepper jelly-glazed short ribs
- Beef tenderloin au poivre +\$14

Fish

- Shrimp and grits with smoked tomato and sherry
- Crab cakes with smoked tomato remoulade
- Roasted NC catch with lemon and chimichurri
- Roasted salmon with lemon and chimichurri

Chicken

- Black tea-brined smoked chicken
- Herb-roasted chicken with double chicken stock
- Calabrian chili chicken with caper-parsley sauce
- Buttermilk fried chicken



Pork

- Pecan wood-smoked pork shoulder
- Citrus-braised pork shoulder
- Honey-Dijon roasted pork loin
- Herb roasted pork loin

Vegetarian

- Lentil-stuffed piquillo peppers with feta and olive oil breadcrumbs
- Five cheese and greens lasagna
- Green tomato parmesan
- Roasted butternut squash with smoked apple relish

SIDES | FAMILY STYLE & BUFFET

- Creamed collard greens
- Olive oil-braised greens with rosemary and garlic
- Fried Brussels sprouts with sweet chili vinaigrette
- Roasted root vegetables with fried sage
- Charred cauliflower with capers, sultanas, and Banyuls vinaigrette
- Sautéed broccoli with toasted garlic
- Braised greens with cider vinegar
- Roasted rainbow carrots with whipped tahini and seed crunch
- Marinated field peas
- Green beans with toasted garlic and red wine butter



- Sea Island red peas with chow chow
- Roasted tomato pie with horseradish and herbs
- Roasted sweet potatoes with brown butter Dijon and oat streusel
- Herb-scented mashed potatoes
- Twice-baked mashed potatoes with white cheddar and chives
- Roasted fingerling potatoes with charred scallion relish
- Macaroni au gratin
- Lemon rice grits with tomato relish
- Baked polenta with aged provolone
- Seasonal vegetable with oyster mushrooms and sherry

- Marinated succotash with butter beans, field peas, peppers, and sweet corn (*seasonal item*)
- Charred summer squash with sweet onions and herbs (*seasonal item*)
- Heirloom tomatoes with grilled cornbread, thyme, and fresh mozzarella (*seasonal item*)

MAINS & SIDES MENU | PLATED

Our plated dinners include a salad course and an entrée course consisting of a duo of mains and a duo of sides.

Mains

Choose 2

- Herb-roasted chicken
- Roasted salmon with lemon and chimichurri
- Roasted short ribs au poivre
- Honey-Dijon roasted pork loin
- Lentil-stuffed piquillo peppers with feta and olive oil breadcrumbs

Side 1

Choose 1

- Herb-scented mashed potatoes
- Roasted fingerlings with charred scallion relish
- Lemon rice grits with tomato relish

Side 2

Choose 1

- Olive oil-braised greens with rosemary and garlic
- Sautéed broccoli with toasted garlic
- Green beans with toasted garlic and red wine butter
- Charred summer squash with sweet onions and herbs *(seasonal)*
- Roasted rainbow carrots with sesame oil

SUPPLEMENT:

Add an individual-size crock of mac au gratin +\$10



RECEPTION PACKAGES

All prices are per person

PACKAGE 1

3 passed bites
Charcuterie & cheese platter
with accoutrement

\$35

PACKAGE 2

5 passed bites
2 small plates
2 bar snacks

\$55

PACKAGE 3

6 passed bites
3 small plates
Charcuterie & cheese platter
with accoutrement

\$75

SEAFOOD/RAW BAR STATION

\$40

SUPPLEMENTS:

Additional passed bites
\$6 per item

Additional small plates
\$8 per item

Duo of bar snacks \$10

*Customized reception packages
available upon request.*



RECEPTION MENU | PASSED BITES

- Roasted chili pork tostada with collard green salsa verde
- Lady Edison country ham with truffle honey
- Buttermilk fried chicken with hot honey
- Fennel sausage with roasted pepper relish
- Pork meatballs with Bianco DiNapoli tomato sauce and pecorino
- Short rib skewer with chimichurri + \$2
- Blackened shrimp with saffron aioli
- Crispy catfish with smoked tomato remoulade
- Crab salad with lemon and espelette pepper + \$2
- Tuna tartare with crispy quinoa, lemon and espelette pepper + \$2
- Lobster salad with brown butter aioli and chives + \$2



- Brown butter potato chips with creme fraiche and trout roe + \$2
- Crab doughnuts with smoked tomato remoulade + \$2
- Hoppin' John fritters with hot vinegar aioli
- Kale and feta fritters with herbed yogurt
- Crushed avocado with lemon oil
- Housemade lemon ricotta with pepper jelly
- Hook's 3-year cheddar pimento cheese
- Fresh mozzarella with roasted tomato relish
- Classic deviled eggs
- Twice-fried fingerling potatoes with charred scallion relish
- Triple cream brie with truffle honey + \$2

RECEPTION MENU | SMALL PLATES

- Buttermilk fried chicken and waffles with hot honey
- Truffle grilled cheese on sourdough
- Fried bologna sandwiches on buttermilk bread with pickles and mustard
- Veggie sandwiches - cheddar, tomato, avocado, sprouts, cider aioli, sorghum-Dijon on sourdough
- Beef hot dogs with truffle queso and crumbled potato chips
- Crunchy vegetable lettuce cups with tahini dressing



- Pulled pork sliders with roasted tomato slaw
- Beef sliders with Swiss-American cheese, lettuce, tomato, and onion
- Roasted tomato tarts with horseradish and herbs
- Lobster rolls with brown butter aioli + \$2
- Short rib sliders with green horseradish cream + \$3
- Mini macaroni au gratin + \$4

RECEPTION MENU | BAR SNACKS, PLATTERS, & RAW BAR

Bar Snacks

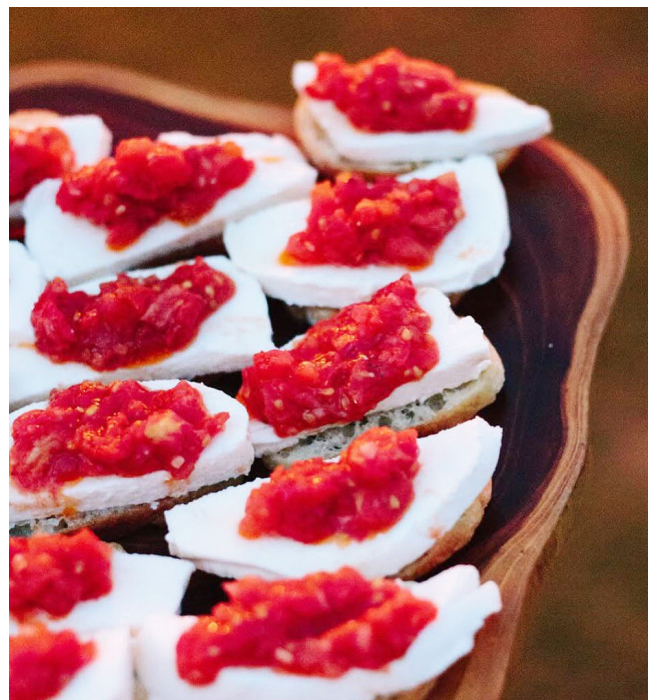
- Crispy chickpeas with cumin salt
- Mixed nuts, bitters-roasted OR sweet and salty
- Spiced Castelvetrano olives
- Heirloom popcorn,
Tellicherry peppercorn-parmesan
OR caramel-benne seed
- Herb brown butter potato chips

Platters

- Charcuterie Board with accoutrement
Soppressata, chorizo rioja, aged country ham,
and chicken liver mousse with Dijon + coarse
ground mustards, pickles, housemade crackers
and grilled bread
- Cheese Platter with accoutrement
Manchego, Comté, chèvre, cherry compote,
housemade crackers
- Charcuterie & Cheese Board with accoutrement
Select 2 meats and 2 cheeses
- Vegetable Crudités
with choice of avocado green goddess,
buttermilk herb, butterbean hummus

Seafood/Raw Bar Station

- Oysters on the half shell with mignonette,
roasted tomato cocktail sauce, lemon, hot sauce
- Poached shrimp with roasted tomato cocktail sauce,
Dijon cream
- Lobster salad with lemon and dijon
- Tuna tartare with crispy quinoa, lemon,
and espelette +\$7



DESSERT STATION

2 selections | \$7 per person

3 selections | \$10 per person

CAKE BITES

- Buttermilk cake with seasonal fruit and soft cream
- Dark chocolate crunch cake with soft cream and cake crumbs
- Red velvet cake with cream cheese frosting
- Carrot cake with cream cheese frosting
- Coconut cake with coconut frosting
- Almond cake with seasonal fruit and soft cream
- Olive oil pistachio cake with cream cheese frosting
- Hummingbird cake with cream cheese frosting
- Creme fraiche cheesecake
- Chocolate cheesecake



TARTLETS

- Lemon with charred meringue
- Key lime with charred meringue
- Videri chocolate chess
- Bourbon pecan
- Berries & cream



DESSERTS

- Panna cotta with seasonal fruit and oat crumble
- Videri chocolate pudding with cookie crumble
- Roasted banana pudding with vanilla wafers, caramel sauce, and soft cream
- Devil's food trifle with chocolate custard and soft cream
- Brown butter, pecan, and chocolate chip blondie
- Videri chocolate brownie
- Churro doughnut holes with Videri chocolate sauce

CHEESE DISPLAY

- Artisanal cheese platter with fresh fruit, local honey, assorted nuts, and house-made crackers \$13

COFFEE STATION \$4

- Regular, Decaf, raw sugar, Splenda, half-and-half, and oat milk

PARTY FAVORS

- Cookies \$5
- Caramel-benne seed popcorn \$4
- Seasonal fruit muffins \$5
- Buttermilk scones \$5

CATERING FAQs

WHAT IS INCLUDED IN AC EVENTS FULL-SERVICE CATERING?

Full service catering includes all preparation, execution, and service of your selected food and beverage menu, including staff that will work at your event venue to take care of every last detail.

HOW FAR WILL AC EVENTS TRAVEL TO CATER AN EVENT?

Our catering services are available within 30 miles of downtown Raleigh (zip code 27601). Catering at locations beyond 30 miles is offered on a case-by-case basis with an additional delivery fee.

DOES AC EVENTS PROVIDE BAR SERVICE AND BARTENDERS?

We have the license and ability to provide a full bar including liquor, wine, and beer at venues that allow outside beverage services. We can provide specialty cocktails and other beverage services, upon request. We can also provide a staff of talented bartenders to serve your guests.

DO YOU PROVIDE PLATES, GLASSWARE, FLATWARE, AND LINEN?

Our sales team is happy to help you coordinate with a rental company to secure china, glassware, serviceware and linen. We can also provide compostable disposables, upon request. Costs will vary, based on your selections and charges will be applied to your final invoice.

WILL I NEED TO RENT KITCHEN EQUIPMENT?

Equipment rental needs will vary based on your menu, the size of the group and access to any existing equipment at the venue. We cook most of our food on-site to ensure quality and freshness. Costs will vary and charges will be applied to your final invoice.

WILL ASHLEY COOK AT OUR EVENT?

Our events are prepared and executed by our exceptional culinary team. Ashley can be present at your event for an additional fee, subject to availability and scheduling.

WHAT HAPPENS IF THERE IS INCLEMENT WEATHER THAT PREVENTS THE EVENT FROM HAPPENING?

Neither you nor AC Events will be liable for cancellation to the extent caused by a condition outside of or beyond reasonable control (for example: natural disaster, hurricane, tornado, or winter/ice storm). Circumstances are deemed out of reasonable control when it is dangerous, impossible, or too difficult to attend or service the event. In this case, AC Events agrees to reschedule all contracted services at a mutually agreeable date with no additional cost within 12 months of the original event date. Please refer to our events contract for more information

HOW FAR IN ADVANCE DO I NEED TO BOOK CATERING SERVICES?

Catering services are based on availability, but at least 3 weeks prior to your event date.

CATERING FAQs *cont.*

HOW DO I CONFIRM MY BOOKING?

After you have received your comprehensive proposal and are ready to move forward with the booking, you will need to submit a 25% deposit to AC Events to hold the date, unless your specific venue has other requirements.

DO WE NEED TO TIP THE EVENT STAFF?

In lieu of gratuity, we charge a service fee which covers the wages of the team for the full execution of your event. The sales team will include an estimate of this cost when sending a full proposal.

DO YOU OFFER TASTINGS?

AC Events offers a tasting, quarterly, for all wedding-related events. Please inquire with a sales manager for more information.