



Act

Catered Events

Inquires

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The logo for ACT Catered Events features the letters 'ACT' in a large, elegant, dark brown script font. Below 'ACT', the words 'Catered Events' are written in a smaller, dark brown serif font. The entire logo is centered on the page.

# ACT

## Catered Events

### OUR PROMISE TO YOU

At ACT Catered Events, we believe that every celebration deserves unforgettable food and service, no matter the budget.

While our seasonal sample menus highlight the artistry and elegance we are known for, we also understand that every event — and every client — is unique.

Whether you envision a grand multi-course dinner or a simple gathering with comforting favorites, our team will work with you to craft a menu that fits your vision and your budget. From rustic family-style meals and casual buffets to light cocktail receptions or intimate sit-downs, we bring the same level of care, creativity, and professionalism to every event.

Our promise is simple: to meet you where you are and make your event remarkable. Every menu is tailored, every detail is considered, and every guest leaves with a memorable experience.

With ACT Catered Events, you don't have to choose between excellence and affordability — you can have both.

### PHILOSOPHY

Chef Andrew Trudeau and his team brings over 20 years of catering experience with an extensive resume from NYC, Berkshire County, and Northeast Connecticut where his focus has been fine dining and catered events. His passion is to craft each event into an unforgettable experience for his clients. We strive to push the envelope forward with our culinary delights and unmatched service.

Act Catered Events is a Premier Event Caterer that can make your vision a reality.

### OFFERINGS

Our services include but are not limited to: Weddings, Corporate Events, Galas, and intimate sit down dinners

### VENUES

ACT catered Events provides services throughout Connecticut and Massachusetts. We work with a growing number of unique and stunning venues.



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## FALL SAMPLE MENU

### PASSED HORS D'OEUVRES

*Roasted Pork, Pickled and Grilled Butternut with an Apple Infused Balsamic and Preserved Peach*

*Butternut Arancini, Lemon Mousse, Crispy Sage*

*Duck Wonton with Pickled Carrots, and Spicy Aioli*

*Almond Crusted Roasted Garlic with Herbed Tenderloin on a Crostini*

*Brussel Sprout, Whipped Butternut, Pumpkin Dust, Lemon Zests*

### FIRST COURSE

*Fall Fruits and Burrata with Maple Balsamic Drops, Apple, Pear, Beets, Mesculin Greens, Pumpkin Seeds, and Raisin Toasts*

### SECOND COURSE

*Seared Chicken Statler Breast with a Grain Mustard Cream Sauce, Fall Vegetable Medley*

OR

*Tenderloin of Beef Red Wine Demi Glacé with Potato au Gratin and Roasted Asparagus*

### THIRD COURSE

*Chilled Espresso Torte with a Hazelnut Crust and Cayenne Berry Chutney*





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#### SUMMER SAMPLE MENU

### PASSED HORS D'OEUVRES

*Fried Green Tomatoes with Cajun Aioli and Chive*

*Honey/Butter Waffle, Fried Chicken, Vinegar Slaw*

*Almond and Coconut Fried Shrimp with Mango Salsa  
and Green Herb Aioli*

*Spicy Pepper Pineapple Bites*

*Avocado Toasts*

### FIRST COURSE

*Panko Crusted Chèvre with Wild Greens, Local Honnies,  
Grapefruit and Sage Vinaigrette, Fennel, Pickled Radish,  
and Toasted Lavender*

### SECOND COURSE

*Herb Marinated Tenderloin with Chimichurri, Smashed Tarragon  
New Potatoes, and Summers Vegetable Bounty*

OR

*Cedar Plank Roasted Chilean Sea Bass with Miso Glaze, Leek and  
Red Pepper Ragù, Haricots Verts, and Crispy Potato*

### THIRD COURSE

*Blueberry Pie, Vanilla Bean Ice Cream, Whipped cream*



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## EXTRAS

### SPECIALTY COCKTAILS

*Gunslingers Sunset*  
Tequila, Agave, Pineapple, Black Salt

*Farmhands Rhubarb Patch*  
Corn Whiskey, Black Berry Ice, Tarragon

*Cherry Centuri*  
Tea Vodka, Fermented Cherries, Pickled Habanero,  
Preserved Meyer Lemon

### LATE NIGHT SNACKS

*Bayou Bacon and Vermont Cheddar Fried Egg Sliders*

*Gruyere and Sourdough Grilled Cheese Mini's*

*Margarita Flatbreads*

*Meatball Sliders with a Roasted Red Pepper Tomato Sauce  
and House Pickle*

### DESSERT BITES

*Caramel Coated S'more Sparks*

*Strawberry Short Cake in a Strawberry Chocolate Petite Tasse*

*Dark Chocolate Covered Coffee Ice Cream Bites*

*Midnight Milk Shakes*





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## SPRING SAMPLE MENU

### PASSED HORS D'OEUVRES

*Mahi Mahi Mini Tacos with Papaya Salsa*

*Parmesan Caesar Cup with Fried Anchovy*

*Turmeric Crusted Lamb with Pickled Red Cabbage and Ginger Slaw*

*Seared Ahi Tuna with a Fennel and Grapefruit Slaw*

*Tomato Basil Bruschetta Crisps*

*Lobster and Beef Carpaccio, Butter and Pepper Bites*

### FIRST COURSE

*Taste of Spring- Fiddlehead, Asparagus,  
Morales, Pickled Ramps, Torn Ramp Leaves,  
Bayles Vinegar, EVOO*

### SECOND COURSE

*Seared Duck Breast  
with Champagne and Red Wine Poached Pears,  
Demi Glacé, Roasted Tri Color Carrots and Buttered Turnips*

OR

*Pan Seared Salmon with a Lemon Dill Sauce, Shallot Jam,  
Crispy Potato, Watercress and Asparagus Ribbons*

### THIRD COURSE

*Classic Cheesecake with an Oreo Crust and Raspberry Jam*



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## WINTER SAMPLE MENU

### PASSED HORS D'OEUVRES

*Vietnamese Short Rib Sliders*

*Baby Reubens, Red Cabbage Kraut, Thousand Island  
and Gruyere Cheese*

*Crab Cake with Red Pepper Aioli*

*Mac n Cheese Bites with Sweet Tomato Chutney and Fried Kale*

*Beet and Chèvre with Raisin Toast*

*Maple'd Pork Belly Bites, Pineapple Salsa, Candied Jalapeno*

### FIRST COURSE

*Winter Panzanella Salad with Creamy Dijon and Tarragon Dressing*

### SECOND COURSE

*Coq au Vin with Potato Lyonnaise and Root Cellar Vegetables*

OR

*Butter Poached Hailbut with Citruses and Fennel*

### THIRD COURSE

*Warm Sugared Doughnuts with a Mocha Drizzle and  
Vanilla Bean Whipped Cream*





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## CARTS AND STATIONARY

*Fine Cheeses and Crackers with Cured Meats,  
Dried Fruits and Olives*

*Oyster and Raw Bar*

*BBQ Bites*

*Mediterranean Cart*

*Trio of Sliders and Truffle Fries*

## SPECIALTY OPTIONS

*Post Ceremony Champagne Service*

*After Dessert Whiskey and Cigar Service*

*Fresh Made Doughnuts (Exit Offering)*

## LATE NIGHT

*Coffee Service*

*Ice Cream Bar*

*Taco Bar*