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 **Wedding Packages**

Ace Catering and Banquets at

 Kacey’s Banquet Hall

**708-895-7720**

Packages include one bartender, bottle of wine on each table, champagne on head table, your choice

 of linen napkin color, skirted head, gift and cake tables, and centerpieces. See package options.

Our executive chef can prepare any dish you desire. Just ask and we will customize a menu for you.

**DINNER OPTIONS**

**Family Style**

$21.75 per person for three entrees and three sides

$20.75 per person for two entrees and three sides

**Buffet Style**

$19.45 per person for three entrees and three sides

$18.45 per person for two entrees and three sides

**ENTREES**

Chicken (Fried, Baked or BBQ) Pork Roast with Gravy

Chicken Fettuccini Alfredo (add $1 more pp) Italian Sausage with Sauce and Peppers Boneless, Skinless Chicken Breast with Chicken Gravy Fresh Polish with Kraut

Beef Eye of Round (add $1 more pp) Smoked Polish with Kraut

Western Griller Steak (add $3 more pp) Baked Ham (Plain or with Glaze)

Roast Beef with Gravy Meatballs with Mushroom Gravy or Marinara

Italian Beef in Au Jus Alaskan Pollack Battered White Fish (add $1 more pp)

Mostaccioli w/ Meat or Marinara Sauce Lake Perch (add $2.00 more pp)

Mostaccioli with Italian Sausage Stuffed Cabbage Rolls (add .50 more pp)

Mostaccioli with Meatballs Turkey with Gravy (add Dressing for .50 more pp)

BBQ Ribs (add $2.00 more pp)

**SIDES**

Garlic Mashed Potatoes (buttered or with gravy) House Green Beans (bacon, onion, vinegar, sugar)

Mashed Potatoes with Gravy Green Beans Almandine

Broasted Potato Wedges Seasoned Green Beans

Boiled Parsley Potatoes Buttered Peas

Vegetable Medley (California Blend) Dressing

Cole Slaw Cabbage and Dumplings (add .50 more pp)

Tri-Pasta Mostaccioli with Marinara Sauce

Tossed Salad with choice of Dressing Baked Beans

 (3 Dressings add .30 more pp) Baked Potato (add .50 more pp)

 Buttered Corn Loaded Baked Potato (add $1 more pp)

 Fresh Asparagus (add $1 more pp)

 (Children 2 – 10 years old – half price on food. Under 2 years – free!)

 **BAR OPTIONS**

**BASIC BAR:**

**4 hour $10.00, 5 hour $11.00**

Beer: Choice of Three Domestic Bottles

Wine: House White Zinfandel & Chardonnay, House Merlot

Alcohol: House Vodka & Gin, House Rum, Montezuma Tequila,

Fleishmanns Whiskey, Lauders Scotch, Du Bochett Amaretto

**DELUXE BAR:**

**4 hour $11.00, 5 hour $12.00**

Beer: Choice of Three Domestic Bottles

Wine: Berringer White Zinfandel, Chardonnay, Sutter Home Merlot

Alcohol: Smirnoff Vodka, Beefeater Gin, Malibu Rum, Jose Cuervo Tequila,

7 Crown Whiskey, Cutty Sark Scotch

**PREMIUM BAR:**

**4 hour $14.00, 5 hour $15.00**

Beer: Choice of Three Domestic Bottles

Wine: Berringer White Zinfandel, Columbia Crest Chardonnay, Ecco Domani Merlot

Alcohol: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Gold,

Crown Royal, Johnnie Walker Red Scotch Whiskey

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**Plated dinners available upon request**

**We also offer Desserts:**

Ice Cream or Sherbet: .50 Per Person

 One-half Sheet Cake (serves 32-40): $45.00

 (Chocolate, White or Marble)

 Assorted Cooke Tray (serves approximately 40): $45.00

 Assorted Pastry Tray (serves approximately 40): $45.00

Appetizer parties available (contact caterer for details)

Pop: $2.50 per person

For your wedding, our staff will serve, maintain and clear tables

during your party and be attentive to your guests’ needs

Additional Bartender $55

Prices do not include sales tax and 18% service charge

Deposit Due at Time of Booking

**For more information, contact Ace Catering & Banquets**

**Ray Kosinski (219) 588-1800**

**Kacey’s Banquet Hall (708) 895-7720**