

Acme Comedy Company & Sticks Restaurant 2009-2010 Banquet Menu

Cold Hors D'oeuvres

Fresh Fruit Tray
Market Price

Fresh Vegetable Platter
Medium \$52
Large \$87

Assorted Cold Cuts
Medium \$50
Large \$80

Canapé'
(10 per order)

Tomato Basil w/ fresh
Mozzarella \$15

Fresh Brie cheese
w/ lingonberry
preserve \$15

Teriyaki Chicken
and caramelized
onions \$12.50

Beef Tenderloin w/
Horseradish Cream \$25

Cocktail Shrimp
(50 per order)
Served with cocktail
sauce \$85

**Grilled Marinated
Vegetable Platter**
Yellow squash, zucchini,
portabella mushrooms and red
onions \$45

**Grilled Marinated
Spicy Shrimp**
(30 per order)
Marinated in rice wine,
soy, sesame seed oil,
garlic and Szechwan
pepper \$55

Hot Hors D'oeuvres

Toasted Wontons
(20 per order)
Filled with chicken, cilantro
and shiitake mushrooms. \$42

Pork Pot Stickers
(20 per order)
Filled with pork, cabbage,
ginger and garlic. \$42

Chicken Sate
(20 per order)
Marinated chicken grilled
To perfection on
skewers \$42

**Stuffed Mushroom
Caps**
(20 per order)
Mushroom caps stuffed with
Italian sausage and mozzarella
cheese \$42

Mini Crab Cakes
(20 per order)
Blue crab formed into mini
Crab cakes \$45

**Tomato Basil
Bruschetta**
(20 per order)
Mozzarella, roma tomato,
Fresh basil pesto on French
Bread \$35

Vegetable Spring Rolls
(20 per order)
Flavorful vegetables wrapped
in a spring roll \$58

**Sugar Cane Shrimp
Skewer**
(10 per order)
Marinated & grilled shrimp
on a sugar cane skewer \$30

Sample Menu

\$30.00 / Person (not including tax/tip/drinks)
Food is served family style.

Tossed Romaine House Salad
Chopped romaine lettuce with tomato, red
cabbage, croutons, Parmesan cheese,
& topped with balsamic vinaigrette.

Roasted Vegetable Rigatoni
Grilled marinated portabella mushrooms,
artichokes and onions tossed with
Marsala wine, parmesan and cream

Roasted Asian Spiced Chicken
Chicken rubbed with an Asian spice and
roasted with ginger, garlic and scallions.
Served with Sushi rice.

Sautéed Atlantic Salmon
Atlantic salmon dusted with paprika, cumin,
black pepper and flour.
Topped with mango relish

Braised Pork Shank
Served with wild rice mashed potatoes

All prices are subject to any applicable sales tax & an 18% gratuity. A 30% deposit of your estimated bill is required to confirm your reservation. This deposit is non-refundable unless notice is received in our office 21 days in advance. A final count of attendance is due 7 days prior to the event, and you will be billed for that number of people. Any late additions, after 7 days, must be approved and you will be billed accordingly. The remainder of the bill must be paid in full the evening of the event. **Personal checks are not accepted. Due to Health Department regulations, and Acme/Sticks policies, food consumed on the premises must be prepared by the restaurant. No outside food is allowed.*

Desserts

Chocolate Godiva Mousse
A creamy chocolate mousse made w/ rich
Godiva Chocolate Liquor (\$5.00)

Fried Raspberry Rolls
A sweet tortilla wrap filled with a blend of
raspberries and cream
(\$3.00)

Rich Chocolate Cake
Five layers of dark, moist chocolate cake,
sandwiched w/ the silkiest smooth chocolate
filling and finished w/ an elegant
dark chocolate ganache (\$6.50)

Crème Brulee Cheesecake
NY style cheesecake with real vanilla beans and
a delicate caramel glaze (\$5.50)

Individual Key Lime Pie
Whipped cream rosettes and toasted coconut atop
of key lime mousse, with a delicious sugar
cookie at the bottom (\$3.50)

Assorted Chocolate Petit Fours
Miniature moist brownies topped w/ silk
chocolate butter cream & engulfed in a chocolate
blend. Hand-decorated w/ white, milk, or dark
chocolate (order of 6 - \$7.50)

Carrot Lava Cake
Moist carrot cake filled with warm cream cheese
icing. Topped with powdered sugar (\$5.50)

White Chocolate Champagne Cake
Two layers of white cake infused with
champagne and topped with cream and white
chocolate shavings (\$3.50)

NY Style Vanilla Cheesecake Royale
Traditional smooth and creamy NY style
cheesecake
(\$6.50)



Entrée Substitutes

Pasta

Five Cheese Lasagna

Individual Lasagna roll, topped with a Pomodoro Sauce

Bow Tie Pasta

Bow tie pasta tossed with fresh onions, broccoli, garlic and a sweet pepper sauce.

Five Cheese Ravioli

Ravioli pasta stuffed with Parmesan, Asiago, Sharp Provolone, Ricotta, and Mozzarella cheeses. Topped w/ a roasted tomato & fresh basil sauce.

Roasted Vegetable Cannelloni

Portabella mushrooms, yellow and red peppers, asparagus, spinach, onions and zucchini blended with parmesan and fontina cheeses with a hint of garlic wrapped in egg pasta. Topped with parmesan marinara cream sauce

Meat

Grilled Flank Steak

(add \$2.00/person)

Served medium to medium rare and topped with a red wine mushroom sauce

Barbecue Baby Back Ribs

(add \$5.00/person)

Succulent and tender Baby Back Ribs topped with a tangy BBQ sauce

USDA Choice Prime Rib Au Jus

(add \$6.00/person)

Served medium rare to medium

Roasted Beef Tenderloin

(add \$6.50/person)

Served medium rare to medium and topped with béarnaise sauce

Poultry

Coconut Curry Chicken

(add \$1.00/person)

Zesty whole chicken pieces served with seasoned rice

Roasted Cornish Game Hen

(add \$2.00/person)

Served with wild rice

Roast Turkey Breast

(add \$1.00/person)

Tender sliced turkey served aside homemade dressing

Chicken Marsala

(add \$1.00/person)

Savory chicken sautéed in Marsala wine

Seafood

Sautéed Ginger Salmon

Atlantic salmon sautéed in ginger, garlic and scallions. Topped with black pepper hoisin glaze. Served with crispy cellophane noodles.

Jumbo Black Tiger Shrimp

(add \$4.50/person)

Stuffed with crab, scallops, littleneck clams and white fish

Pan Seared Jumbo Scallops

(add \$6.00/person)

Served in a Cabernet reduction

Stir Fried Shrimp

(add \$6.00/person)

With peapods and served with a Sake & garlic sauce