

PARTIES & RECEPTIONS

Get together, cheers, mingle, munch

PLATTERS

Seasonal Fruit

Small 42.99 (serves 10-20) Med 52.99 (serves 20-30) Large 62.99 (serves 30-40)

Fruit Dips

Romanoff, Pina Colada Dip , Strawberry Margarita Dip or Caramel Dip

16oz 6.99 (serves 6)

Vegetable Crudit 

With Choice of Buttermilk Ranch or Bleu Cheese Dip

Small 42.99 (serves 10-20) Med 52.99 (serves 20-30) Large 62.99 (serves 30-40)

Domestic Cheese

Garnished with Grapes and Crackers

Small 60.00 (serves 10-20) Med 70.00 (serves 20-30) Large 90.00 (serves 30-40)

Antipasto Platter

Salami, Prosciutto, Turkey , Pepperoncini's, Artichokes, Olives, Roasted Peppers, Provolone cheese, Mozzarella, served with French bread, garnished with fresh herbs

Small 45.99 (serves 10-20) Med 55.99 (serves 20-30) Large 65.99 (serves 30-40)

Grilled Vegetable Platter

Includes Zucchini, Bell Peppers, Squash, Carrots, Onions, Artichokes garnished with Fresh Herbs and Olives

Small 45.99 (serves 10-20)

Fresh Hummus and Toasted Pita Triangles

16oz served with Carrots, Celery 30.99 (serves 10-20)

2019 Jan prices (subject to change with market)



HORS D'OEUVRES - POULTRY

Get together, cheers, mingle, munch

Chicken N Waffle 2.75

Mini Cone Pecan Chicken drizzled with Bourbon Maple Glaze and Jalapeno Butter (min 40 pieces)

Grilled Chicken Skewer 2.00

Your choice of flavor - Cilantro Lime, Dixie, BBQ, Balsamic, Thai Peanut, or Hawaiian

Chicken Sweet Potato Bites 2.75

Maple glazed Chicken and Sweet Potato skewered and dusted with Cinnamon

Chicken Tenders 2.00

with Honey Mustard, BBQ or Ranch

Texas Pecan Chicken Tenders 2.35

with Sweet Honey Mustard Dipping Sauce

Pineapple Chicken Brochettes 2.35

Displayed on a Whole Pineapple

Mini Hawaiian Chicken Sliders 3.25

Teriyaki Glazed Chicken, Grilled Pineapple, Sweet Roll

Mini Chicken Street Taco 2.75

Soft Corn Tortillas, our Chipotle Ranch drizzle and Cilantro and Radish garnish

Mini Dogs 2.50

Beef or Chicken Sausage with Peppers and Onions

HORS D'OEUVRES - BEEF, PORK, LAMB

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Antipasto Kabob 2.00

Cheese, Olives, Cured Meats, Tomato on a Rosemary pick

Bacon Potato Lollipops 2.29

served with Spicy Sour Cream

Bacon Wrapped Dates 2.25

Stuffed with Manchego Cheese

BBQ Brisket Potato Bites 2.60

Beef & Bleu Sliders 3.25

Flank Steak, Caramelized Onions Bleu Cheese

Lamb Chop Lollipops MKT

with Mint Sauce

Meatballs .89

BBQ, Swedish, Creole, Italian or Sweet & Sour

Mini Beef Wellington 2.75

Tenderloin with Mushroom Duxelle in Pastry

Mini Croque Monsieur 2.30

French Bread, Warm Ham, Gruyere Cheese, Dijon Mustard

Roast Beef Crostini 2.25

Peppery Arugula, Roasted Red Pepper and Horseradish

Pretzel Sliders 3.25

Pulled Pork, Honey Ham with Cheddar or Turkey and Swiss on a Pretzel Roll

HORS D'OEUVRES - SEAFOOD, VEGETARIAN

Get together, cheers, mingle, munch

Bloody Mary Grilled Shrimp 2.50

in a shooter cup with Celery garnish

Bacon Wrapped Shrimp with BBQ Sauce 2.65

Coconut Shrimp 2.50

with Spicy Orange Dipping Sauce

Classic Shrimp Cocktail 2.00

Crab Cakes 2.75

Crab Stuffed Mushroom 2.75

Black Bean Empanada 2.00

Black Beans, Corn, Jalapeno Peppers, Cilantro

Caprese skewer 2.75

Tomato, Mozzarella and Fresh Basil drizzled with Balsamic

Caramelize Onion Tart 2.00

Rustic Handmade Flakey Tart with Caramelized Onions, Chevre Cheese and Fresh Rosemary

Cucumber Cups 1.15

with Roasted Red Pepper Humus and Tomato garnish

Feta Cheese and Spinach Phyllo Triangles 2.15

Five Mushroom Tart 2.50

Shitake, Oyster, Portobello, Cremini and Button Mushrooms

Golden Sage Brie Tart 2.25

Apricot atop Brie in a Pastry with Crispy Sage garnish

Pakora 1.30

Onion, Potato, Spinach and Cauliflower cake with a hint of Jalapeno Served with our Cilantro Chimichurri Sauce

Vegetable Samosa 1.65

Peas, Potato and Onion with our blend of Herbs and Spices, Chick Pea Flour Pastry

Ratatouille Tart 2.50

Roasted Zucchini, Yellow Squash, Red Onions and Bell Peppers lightly seasoned with Garlic, Oregano and Basil over Ricotta Cheese and nestled in a Buttery Tart

Mini Chopped Salad 2.00

Served bowl with fork! Your choice of the following flavors : House, Harvest, Greek, Strawberry, Caesar or Green

Stuffed New Potatoes 2.00

your choice of filling: Twice Baked Cheddar with Chive, Sundried Tomato Cream Cheese or Gorgonzola & Bacon

Assorted Pinwheels 1.65

Harvest- cranberry feta blend walnut chives
Italian - roasted red pepper, basil, olives, boursin cheese



HORS D'OEUVRES - DIPS & LATE NIGHT

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DIPS (minimum 10 servings)

Bruschetta with Garlic Bread 2.99

Spinach Artichoke Dip with Crusty Bread 2.79

Chicken Bacon Alfredo Dip with Crusty Bread 2.99

Parmesan Crab Dip with Crusty Bread 2.99

Garden Spinach Dip with Crackers 2.59

Hot Bacon Onion Cheese Dip with Crackers 2.79

Roasted Poblano Corn Dip with Tortilla Chips 2.79

Creamy Queso and Chips

16oz (serves 5-6ppl) 10.95

32oz (serves 10-12ppl) 19.95

1/2 pan (serves 20-24ppl) 39.95

Salsa 16oz 3.99

Pico De Gallo 16oz 3.99

7 layer Dips

Small 32.00 Medium 52.00 Large 77.00

LATE NIGHT BITES

Wings .89

Buffalo Dixie, BBQ, Lemon Pepper, Teriyaki or Spicy Jerk served with Ranch and Bleu Cheese Dipping Sauces

Corny Dog Mini 2.25

Mini Chicken Dogs with Peppers an Onions 2.00

Mini Street Tacos 2.75

Mini Flatbread Pizza 2.00

- Classic Margherita
- Roasted Vegetable with Pesto Sauce
- Pepperoni and Cheese
- BBQ Chicken, Cilantro, Onion, Jalapenos
- Roasted Butternut Squash, Crispy Kale, Bacon brushed with Garlic infused Olive Oil garnished with Parmesan
- Sausage, Purple Onion, Wild Mushrooms and Feta

Snow Cones 3.00 *Equipment/attendant required

The Flaming Donut * 4.99

Flambéed Donuts and Donut Holes served with sliced Bananas, Strawberries, Apples with Whipped Cream, Sprinkles, Nuts, Caramel and Chocolate Sauce

*Does require Culinary staff



AXCESS
CATERING & EVENTS

DESSERTS

Classic Cookies 1.20

Chocolate Chip, Peanut Butter, Sugar, Oatmeal,
Double Chocolate Chip

Seasonal Cookies 1.20

Lemon Coolers, White Chocolate Cherry,
Mint Chocolate Chip, Snickerdoodle

Brownies and Bars 1.49

Apple Caramel, 7 Layer, Lemon, Chocolate Pecan ,
Raspberry Swirls, Chocolate Fudge with Walnuts

Cobblers (serve 8-12) 24.99

Apple, Cheery or Peach

Assorted Cupcakes 1.69

Chocolate or Vanilla

Dessert Parfait 8oz 2.99

Dessert Shot 5oz 1.99

Black Forest, Strawberry Shortcake, Banana Pudding,
Key Lime, Oreo or Seasonal Flavors

Devils Food Cake 2.99

with Cherries and Whipped Cream

Pound Cake 2.99

with fresh berries an whipped Cream

New York Style Cheesecakes 24.99

Churros .99

Sopapilla 1.99 with Honey

Fruit Dips 6.99

Romanoff, Pina Colada Dip , Strawberry Margarita Dip,
Caramel Dip

Pecan Pie 24.99

Pumpkin Pie 24.99

Apple Pie 24.99

Cherry Pie 24.99

BITE SIZE FUN

Mini French Macaroons 24.00 per dozen

Chocolate Dipped Strawberries 1.99

Cake Pops 1.99

S'mores Kabobs 1.99

Mini Pastries and Tart 2.99

Lemon, Fruit Tart, Pecan, Apple, Cherry Cheesecake,
Chocolate Chipotle Tarts, Cream Puffs, Eclairs

Chef Selection of Desserts 2.69

Exciting and colorful mixture of cookies, tarts, dessert
shots, bars, cake pops and more!

HOW TO ORDER

Ordering Guidelines and Frequently Asked Questions

EASY WAYS TO ORDER

- Call 972-960-6100 to speak with one our team
- Online or Our App
- Email your request to Office@Accesscatering.com
- Fill out our online form

Orders are requested 24hr in advance (some items may need more)
We try to accommodate late/last minute orders but they will be subject to availability. Same day cancellations will be charged 50% of the order.

Some minimums do apply for drop off delivery ask your sales team

Will you provide plates for the order?

We offer a wide variety of options. Drop off service includes the Basic which are Styrofoam plates, white plastic cutlery, napkins and cups if drinks ordered

VIP Clear pates, cutlery, white napkins \$1.99 additional

Executive White plates with silver bands, silver plastic ware, and white napkins \$2.99 additional

China and Glassware are available and tailored to your events needs
\$ Varies according to selection

Rentals Linens, Tables, Chairs, Holiday Décor and More are available please let us know your needs.

Is there a delivery fee?

Yes, we do have a delivery fee that is calculated by the number of miles to the deliver location .

After 4pm the fee may be slightly higher.

What if I just want to pick up my order?

Your order may be picked up at our catering kitchen. Our staff will be happy to load your order for you into your car. Please call to check the schedule options for pick up.

Can your provide Servers and Bartenders?

Event Staff will be charged based on your events specific details.

Our team will do everything required to create the perfect event from start to finish, so that you can be a guest at your own event.

Bartenders and event staff are \$35 per hour 4 hour minimum.
A delivery charge and an 20% service charge will be added.

Do you offer Tastings?

Private tastings are \$40 for two guest and each additional person in attendance is \$10 per person. There is a maximum of 5 menu items per tasting. The tasting fee is collected before or at the time of the tasting and then applied as a credit towards your event. There is a minimum of \$1000 event cost to qualify for a tasting.

What are Guarantees requirements?

The exact per guest menu price will be finalized and agreed to no later than seven (7) days prior to the event. This minimum number of guests will be considered a guarantee for which you will be billed.

An increase in the guaranteed attendance will be accepted up to 24 hours before the function. Access prepares for the number of guests guaranteed only, we will not prepare for any percentage over.

Minimum event food is \$1500 for events held Monday through Thursday, \$2500 for events held on Fridays or Saturday and \$7000 on Sundays. Weddings minimum of \$5000 food/beverage.

Holidays will be on a case by case basis.

Menu Prices

All menu prices are subject to change without notice due to market conditions. We reserve the right to correct any errors in pricing or description and to cancel or refuse to accept any order based on an incorrect price or description.

