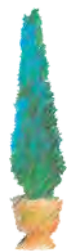


2025



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ACROPOLIS
Catering & Food Truck

Est. 2000

XX

CATERING CATALOG



LET US HOST YOUR EVENT!

ACROPOLIS CATERING HAS **25+ YEARS** IN THE HOSPITALITY INDUSTRY PROVIDING **EXTRAORDINARY FOOD & SERVICE**. WE WOULD LOVE TO BE A PART OF YOUR EVENT. PLEASE CONSIDER OUR MENU OPTIONS FOR ANY OCCASION. OUR CHOICES CAN BE **CUSTOMIZED** TO MEET ANY SPECIFICATIONS. OUR TEAM WILL WORK WITH YOU TO CURATE A MENU AND MAKE YOUR GATHERING OR CELEBRATION **MEMORABLE**.

COME IN AS A GUEST, LEAVE AS FRIEND!

COMPLIMENTARY TASTING

WE WELCOME YOU TO COME AND TEST-TASTE OUR MENUS—**COMPLIMENTARY!** BRING UP TO 6 GUESTS WITH YOU TO ASSIST YOU SELECT YOUR MENU! ALL WE ASK IS THAT YOU TIP THE SERVER. OUR TASTINGS TAKE PLACE AT:

VENUE 812

1401 N. BOEKE RD., EVANSVILLE, IN
WWW.VENUE812.COM

*VENUE 812 IS OWNED AND OPERATED
BY DOROS AND ELLADA HADJISAVVA*



CONTACT INFO

ELLADA HADJISAVVA, OWNER

(270) 860-8214
ELLADA.HADJISAVVA@GMAIL.COM

DOROS HADJISAVVA, OWNER

(270) 860-8215
DOROS@ACROPOLISEVV.COM

**THE MOST
EFFICIENT WAY TO
RECEIVE CATERING
INFORMATION IS
THROUGH THE
INQUIRY FORM ON
OUR WEBSITE!**





HORS D'OEUVRES SELECTIONS

EVENTS **ONLY SERVING HORS D'OEUVRES** MUST CHOOSE (5) OPTIONS MINIMUM
EVENTS WITH **HORS D'OEUVRES PRELUDING A MEAL** MUST CHOOSE (2) OPTIONS MINIMUM

COLD OPTIONS: \$3/ITEM/GUEST

- **HUMMUS, RANCH, TZATZIKI, & SPINACH DIP** (served with veggies)
- **CHEESE & MEATS** (served with crackers, pita, & chips)
(pepperoni, sausage, salami)
- **ANTIPASTO SKEWERS**
- **JUMBO SHRIMP COCKTAIL** \$5/GUEST
(served with cocktail sauce)
- **PICO DE GALLO, BEAN SALSA, & GREEN SALSA**
(served with tortilla chips)
- **FRUIT TRAY & FRUIT SKEWERS**
(served with fruit dip)
- **ASSORTED MINI SANDWICHES**
(ham+cheese, turkey+cheese, chicken salad, BBQ)
- **CREAM CHEESE PINWHEELS**

IF YOU'RE CRAVING AN APPETIZER OPTION THAT ISN'T LISTED, DON'T WORRY — **WE ARE MORE THAN HAPPY TO ACCOMMODATE YOUR UNIQUE TASTES AND PREFERENCES.** OUR TEAM WILL WORK WITH YOU TO CREATE A MENU THAT'S TAILORED TO YOUR EXACT WANTS AND NEEDS.

HOT OPTIONS: \$3/ITEM/GUEST

- **HAWAIIAN CHICKEN KEBOBS**
- **BACON-WRAPPED CHICKEN**
- **CHICKEN BITES** (served with sauces on the side; hot, honey mustard, & BBQ)
- **SWEET & SOUR MEATBALLS**
- **BACON-WRAPPED CHESNUTS**
- **BOURBON MEATBALLS**
- **CRAB CAKES**
(served with aioli)
- **CHEESE AND SPINACH TRIANGLES**
(served with tzatziki dip)
- **CREAM CHEESE STUFFED JALAPEÑO POPPERS**
- **ARTICHOKE HEART BEIGNETS**
(served with balsamic maple reduction)
- **FRIED PICKLES**
(served with ranch)
- **PORK & CABBAGE DUMPLINGS**
(served with orange sauce)
- **SHRIMP TEMPURA** (served with soy sauce) \$5/GUEST
- **PORK BELLY BITES** (served with bourbon OR BBQ sauce)
- **FALAFEL BALLS**

GRAZING TABLE SELECTIONS

MUST CHOOSE (5) OPTIONS MINIMUM (FROM THE HOT & COLD SELECTIONS ABOVE)

MINIMUM FOR (30) PEOPLE

STARTING AT \$17/GUEST (COLD OPTIONS ONLY)

+ \$3/HOT ITEM/GUEST

ACROPOLIS CATERING IS RENOWNED FOR ITS STUNNING GRAZING TABLE DISPLAYS, EACH ONE A **UNIQUE MASTERPIECE**. KNOWN FOR OUR CREATIVITY AND ATTENTION TO DETAIL, WE CRAFT PERSONALIZED AND EVER-EVOLVING DESIGNS THAT MAKE EVERY EVENT STAND OUT. NO TWO DISPLAYS ARE THE SAME, ENSURING A FRESH, **ONE-OF-A-KIND EXPERIENCE** EACH TIME. WITH ELLADA'S UNMATCHED ARTISTRY, ACROPOLIS CATERING SETS THE BAR HIGH, OFFERING A LEVEL OF SERVICE AND **INNOVATION** THAT NO ONE ELSE IN THE TRI-STATE AREA CAN REPLICATE.



Customer must provide empty cardboard boxes



HORS D'OEUVRES GALLERY



Bacon-Wrapped Chicken



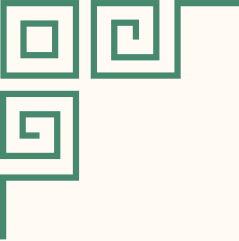
Antipasto Skewers



Cream Cheese Pinwheels

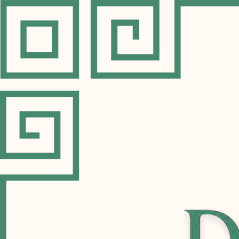


Crab Cakes



GRAZING TABLE GALLERY





DINNER BUFFET SELECTIONS

ALL DINNER BUFFET MENUS INCLUDE YOUR CHOICE OF **1 ENTRÉE, 2 SALADS, 2 SIDES, AND 1 CHOICE OF BREAD**

ENTREE GROUP A- \$14.00

- GYROS
- FRUIT GLAZED HAM
- ROAST BEEF
- BBQ PULLED PORK
- FRIED CHICKEN
- BAKED CHICKEN
- CHICKEN OR BEEF FAJITAS
- PENNE PASTA W/ ITALIAN SAUSAGE
- BEER-BATTERED COD
- CHICKEN OR GYRO TORTELLINI PASTA

ENTREE GROUP B- \$15.00

- STEAK MEDALLIONS
- PEPPER STEAK
- PRIME PORK RIBEYE STEAK (OR GLAZED)
- BOURBON CHICKEN
- BONELESS PORK CHOPS
- CHICKEN PESTO PASTA
- GRILLED CHICKEN BREAST
- CHICKEN AND BROCCOLI ALFREDO
- CHICKEN MARSALA
- SEAFOOD PASTA

SALAD OPTIONS

- GREEK SALAD
- CUCUMBER SALAD
- CAESAR SALAD
- STRAWBERRY SPINACH SALAD
- GARDEN TOSSED SALAD
- BROCCOLI SALAD
- PASTA SALAD
- POTATO SALAD
- COLE SLAW

*INCLUDES THE FOLLOWING CHOICES: RANCH, ITALIAN, FRENCH, BALSAMIC, HONEY MUSTARD, AND BLUE CHEESE DRESSING

BREAD OPTIONS

*INCLUDES PLAIN AND CINNAMON BUTTER

- PITA BREAD
- YEAST ROLLS
- ASSORTED GRAIN ROLLS

ADDITIONAL ENTRÉE:

Additional entrée selections may be chosen from a group of equal or lesser value of the original entrée group at the following rate:

Group A - \$3.00 | Group B - \$4.00

SIDE ITEM OPTIONS

- SCALLOPED POTATOES
- BABY BAKER POTATOES
- GARLIC WHIPPED POTATOES
- SEASONED RICE
- BABY GLAZED CARROTS
- SWEET CORN
- PEAS AND CARROTS
- STEAMED BROCCOLI
- BALSAMIC BRUSSEL SPROUTS'
- BAKED BEANS
- SAUTÉED GREEN BEANS
- COUNTRY-STYLE GREEN BEANS
- VEGETABLE MEDLEY
- ROASTED GRILLED VEGGIES

We can cater any occasion, any service: **buffet, family-style, or plated!**

Additional charges may apply on Plated Dinner or Family-Style Service. A 3.9% processing fee will be added to all credit card charges. All prices are subject to change.



DINNER GALLERY



Country-Style
Green Beans



Mashed Potatoes

Chicken Tortellini Pasta

Bourbon Chicken



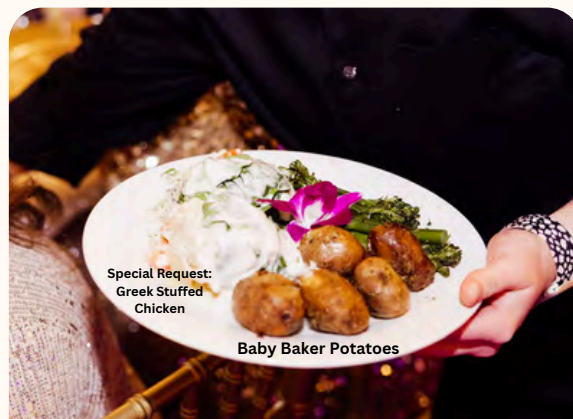
Vegetable Medley



Greek
salad



Strawberry
Spinach
Salad



Special Request:
Greek Stuffed
Chicken

Baby Baker Potatoes



Special Request: Chicken
Cordon Bleu

Pepper Steak



ADDITIONAL OFFERINGS

OTHER

Inquire about our **Gyro, Taco, and Pasta** bars! Let us know if these are options you'd like for your event.

STARTING AT **\$14/GUEST**

BOXED LUNCHES

Check out our [linked menu](#)! Ask about our PLATTER offerings!

DESSERT BAR

Includes assorted mini cheesecakes, brownies, lemon bars, dessert cups, baklava, and more!

Offerings are subject to change per to availability.

STARTING AT **\$6/GUEST**

BREAKFAST / BRUNCH

Option 1: Continental

\$8/GUEST

Minimum \$300 total

- Fruit Salad **or** Assorted Fruits
- Assorted Pastries
- Granola Bars

Option 2: Hot

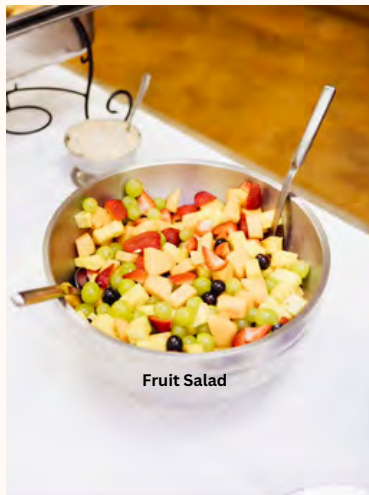
\$17/GUEST

Minimum 30 guests

- Fruit Salad
- Waffles & Pancakes
 - Includes cinnamon butter, regular butter, and syrup
- Bacon and Sausage
- Quiche: Meat & Veggie **OR** Scrambled eggs
- Breakfast potatoes
- Biscuits and gravy **OR** Assorted pastries



Biscuits & Gravy



Fruit Salad



Bacon

Scrambled Eggs

Pancakes + Waffles



Baklava

Lemon Bars

Churros





BEVERAGE SERVICES

NON-ALCOHOLIC BEVERAGES

Iced Tea, Lemonade, & Water

Complimentary with Full-Service Catering

Coffee

Complimentary with Full-Service Catering

Soft Drinks & Bottled Water

\$2/guest

HOST BAR

Pre-paid dollar amount for everything or certain items at the bar. You will be informed by the bartender when the dollar amount you have chosen has been reached. You then can decide at that time if you wish to extend the host bar or go to a cash bar. The event host will be responsible for bartender(s) & service bar fees.

CASH BAR

Guests pay for all beverages while the event host pays for the bartender(s) & service bar fees.

SERVICE BAR FEES

- **\$30.00** per hour (per bartender)
- One bartender *per 100 guests*
- **\$125** Set-up fee
- **\$125** Breakdown fee
- Minimum of 4 hours applies to all events with a bar
- **22% service charge** & **8% sales tax** will be added

BEER

- **DOMESTIC KEGS - \$300.00**
 - Budweiser
 - Bud Light
 - Coors Light
 - Miller Lite
- **IMPORT / CRAFT KEGS - \$350.00**
 - Newcastle
 - Killian's Red
 - Blue Moon
 - Stella Artois
 - Samuel Adams Lager
- **BOTTLED BEER:**
 - Domestic **\$4.00**
 - Import **\$5.00**

LIQUOR

- **PREMIUM BRANDS**
 - Crown Royal
 - Dewar's
 - Captain Morgan
 - Bacardi
 - Jose Cuervo
 - Tanqueray
 - Absolut
 - Jack Daniels
 - Jim Beam
 - Johnnie Walker
 - Red Label
- **SUPER PREMIUM BRANDS**
 - Glenlivet
 - Woodford Reserve
 - Patron
 - Grey Goose
 - Hendricks
 - Ketel One
 - Johnnie Walker Black Label

A 3.9% processing fee will be added to all credit card charges.
All prices are subject to change.

WINE

WINE BY THE BOTTLE

House - **\$22.00**

Other Brands Available Upon Request

CHAMPAGNE BY THE BOTTLE

House - **\$25.00**

Other Brands Available Upon Request

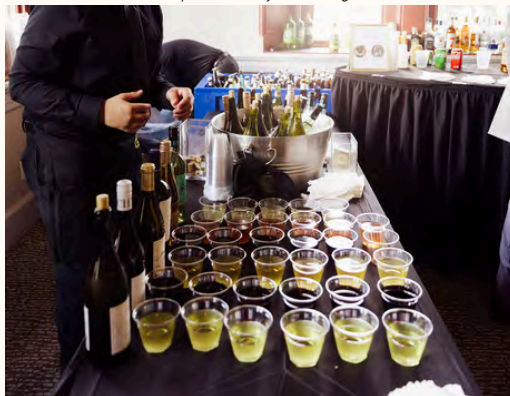
CASH BAR PRICING

(Inclusive of taxes)

Premium Brand Liquors **\$7.00**

Super Premium Liquors **\$8.00**

If you do not see your preferred brand on the lists, please ask. We will try our best to source your favored option!





ADDITIONAL SERVICES

CHINA

Appetizer Service - **\$1.00** per guest
 Dinner Service - **\$4.00** per guest
 Cake Service - **\$1.00** per guest

LINENS

White **OR** Black Table Linens (*other colors are subject to availability*) \$6.00 per Linen in sizes 52" x 114" **OR** 81" x 81"

GLASSWARE

Bar Service - **\$2.00** per guest

SERVICE CHARGE

There will be a service charge applied to all events with food and beverage menus that covers servers and setup/ cleanup fees.

- Buffet-Style Service: **22%**
- Family-Style Service: **25%**
- Plated-Style Service: **27%**

CATERING POLICIES

BEVERAGE SELECTION & SERVICE

All alcoholic beverages must be supplied by Acropolis and must be dispensed by Acropolis employees in accordance with Indiana Liquor laws and regulations.

TAXES

The state of Indiana requires we add a 7% sales tax and 1% local food tax to all invoices.

GUARANTEED ATTENDANCE

A guaranteed attendance number is required **one week** prior to the event. The guaranteed attendance number will be considered the minimum attendance amount for billing purposes. The guaranteed number is not subject to reduction. Increase after this time will be accommodated to the best of our ability.

BILLING

Payment on **food** is due when the *final count* is given. Charges will be based off the final count or actual number; whichever is greater. **Alcohol** and all other expenses will be due upon *completion of the event*. Acceptable forms of payment include cash, Cashier's check, money order, Venmo, business check, or any major credit card.

DEPOSITS

Deposits are considered a down payment and will be credited toward the final invoice. The deposit is transferable within a 6-month period of original event date. A non-refundable **\$500 deposit** is required upon signing of the Catering agreement.

