



A top-down view of various small, colorful appetizers and snacks arranged on a light gray surface. The items include mini tarts, crostini, bruschetta, and other bite-sized dishes featuring ingredients like cheese, meat, vegetables, and eggs. The arrangement is scattered across the left and bottom portions of the frame, leaving a large, empty gray area on the right.

Whether it's the boardroom, team training, a large conference, or private reception, we are committed to delivering fresh products using local ingredients at affordable prices.

Ordering

- the latest orders can be placed is 5 PM the day before your meeting or event. We will do our best to accommodate last-minute orders
 - 24 hours' notice is required for all hot entrees
 - Vegan & gluten-free options available upon request
 - Please inform us of any special dietary restrictions or allergies
 - We offer full concierge services
- able to provide disposable, ceramic, utensils, plating, etc for the events
 - We are happy to customize any menu to suit your needs!

Delivery

- Fee: \$5.00 within 5 miles / \$10 within 10 miles of our kitchen
- All orders will be delivered within 15 minutes of the requested time
- Additional fees may apply outside of the delivery radius of 10 miles
 - Delivery Minimums: \$100

Payment

- Gratuity is not included
 - All major credit cards are accepted
 - All prices are subject to change without notice
 - All orders are subject to applicable state and local taxes
- Tax exemption numbers must be on file prior to finalizing your order
 - Due to seasonality, certain items may not be available.
- Policy changes: ACW Catering policies are subject to change without notice but will NOT affect existing bookings that have been confirmed.
- Always refer to posted ACW Catering policies before placing an order.

To Order: +1 813 449-6000 - tampacatering@airculinaire.com - www.airculinaireworldwide.com

*We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat, and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Cancellation

- We accept cancellations made within 24 hours of delivery time
- Cancellation fees may apply if cancellations are not made within 24 hours

Attendance Guarantee

- Your catering invoice is a business agreement.
- ACW Catering agrees to serve your guests and do everything possible to ensure your event is very successful. In turn, you agree to guarantee the number of guests to be served.
- A guaranteed attendance must be submitted no later than 2 working days in advance.
- This number will be considered a guarantee, not subject to reduction.

Alcohol Policy- Alcohol policy

- ACW Catering cannot sell or serve alcohol directly, it will be provided by the client or through a third-party ACW partner.
- The service of beer and wine at all functions must be administered by licensed ACW Catering partners or the client and comply with all state and local alcohol policies.
- Events serving alcohol may require a 1-day liquor license.
- These events should be booked at least 2 weeks in advance in order to secure the proper paperwork.

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Breakfast

continental

assorted croissants, muffins, and danishes - served with fresh fruit salad, yogurt, juice, and coffee

-vegetarian

\$11.99

breakfast breads

assorted croissants, muffins, bagels, donuts, and danishes served with cream cheese

-vegetarian

\$6.99

yogurt bar

vanilla greek yogurt served with honey, seasonal berries, granola, dried fruit, chocolate chips, and shaved coconut

-vegetarian

\$7.99

yogurt parfait

an individual cup filled with vanilla greek yogurt topped with granola and fresh berries

-vegetarian

\$4.99

breakfast burrito

a delicious combination of cheese, egg, diced bell peppers, sausage, and mexican spices

-served in a warm 12" flour tortilla with salsa

\$8.99

all american breakfast

scrambled eggs topped with cheese – served with bacon, breakfast potatoes, and a buttermilk biscuit

\$9.99

southwestern style breakfast

scrambled eggs topped with cheddar jack cheese – served with chorizo, breakfast potatoes, salsa, guacamole, sour cream, and jalapeños

\$11.49

bagel and schmear

bagels served with assorted toppings – cream cheese, butter, peanut butter, jelly, and nutella

-vegetarian

\$8.99

bagel and lox

a new york style bagel served with smoked salmon, diced egg, diced onion, lettuce, tomato, capers, butter, lemon, and cream cheese

\$13.99

gourmet french toast

fresh baguette dredged in a french vanilla batter served with strawberries, house-made whipped cream, syrup, powdered sugar, and butter

\$10.99

biscuits and sausage gravy

freshly baked biscuits served with a creamy pepper gravy laden with sausage

\$6.99

breakfast sandwich

a flaky croissant filled with your choice of:

- applewood smoked bacon, farm fresh egg, and smoked gouda
- fluffy egg, grilled sausage, and cheddar cheese
- farm fresh egg with grilled ham, melted cheddar, and tomato

\$7.99



Breakfast Add Ons

bacon

3 pieces

\$4.49

potatoes

4 oz

~vegan & vegetarian

\$4.49

grits

4 oz

~vegetarian

\$3.99

fresh cut fruit

6 oz

~vegetarian, vegan, & gluten free

\$4.99

scrambled eggs

~gluten free

\$6.99

sausage links

2 per order

~gluten free

\$2.99

juice

8 oz bottle

\$2.99

coffee

minimum service - 12 people

8 oz cups served with sweetener, honey, and

assorted cream

\$2.99

hot beverage service

minimum service - 36

16 each 8 oz cups of regular

8 each 8 oz cups decaf

8 each 8 oz of assorted teas served with

sweetener, honey, and assorted cream

\$3.99

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Lunch

boxed lunch - sandwich

everyone's favorite deli meats, cheeses, and vegetables served on assorted breads. accompanied with house-made kettle chips, a pickle, fruit, and freshly baked cookie
\$13.99

boxed lunch - signature sandwich

your choice of grilled vegetable & goat cheese, blt&a, turkey or bacon & boursin, grilled chicken & pesto accompanied with house-made kettle chips, a pickle, fruit, and freshly baked cookie
\$14.99

boxed lunch - wrap

everyone's favorite deli meats, cheeses, and vegetables wrapped in a flour tortilla. accompanied with house-made kettle chips, a pickle, fruit, and freshly baked cookie
\$13.99

sandwich platter

assorted deli sandwiches displayed on a platter alongside a garnish tray served with house-made kettle chips, a pickle, fruit, and freshly baked cookie
\$13.99

mini sandwich platter

mini deli sandwiches displayed on a platter alongside a garnish tray served with house-made kettle chips, a pickle, fruit, and freshly baked cookie
\$7.99

signature sandwich platter

grilled veg & goat cheese, blt&a, turkey/bacon & boursin, grilled chicken & pesto sandwiches displayed on a platter alongside a garnish tray served with house-made kettle chips, a pickle, fruit, and fresh baked cookie
\$14.99

quiche

minimum serve - 6

your choice of one of the following

- bacon & spinach
- pear & goat cheese
- broccoli & cheddar
- canadian bacon & swiss

\$6.99

wrap platter

everyone's favorite deli meats, cheeses, and vegetables wrapped in a flour tortilla. served with house-made kettle chips, a pickle, fruit, and freshly baked cookie
\$13.99



Build your own

Fajita Bar

grilled steak or chicken served with flour tortillas, saffron rice, black beans, shredded cheese, and a fresh baked cookie
- gluten free

Chicken \$15.99

Steak \$16.99



Create Your Own Pasta

your choice of one sauce and one protein option
- served with salad & garlic bread

sauce: bolognese, alfredo, marsala, marinara

protein: chicken, sausage, meatballs, salmon, shrimp, or veggie
\$16.99

build your own bowl

your choice of one base, two protein options, and four add-ins

base: white rice, brown rice, cauliflower rice, quinoa, mashed potato, mac & cheese, pasta

protein: herb-crusted chicken, steak, lemon pepper shrimp, teriyaki salmon, mojo pork

add-in: mushrooms, green onion, grilled vegetables, bell pepper, corn, peas, sautéed onion, broccoli, salsa, sour cream, cheese
\$13.99



Salads

house

mixed greens, tomato, carrot, cucumber, cheese, and croutons served with a choice of dressing

-vegan, gluten free

\$11.99

caprese

mixed greens and romaine topped with buffalo mozzarella, tomato, fresh basil and - served with balsamic vinaigrette

-vegetarian & gluten free

\$12.99

strawberry & spinach

fresh strawberries, goat cheese, and candied pecans on a bed of spinach & greens

- served with champagne vinaigrette

-gluten free

\$12.99

mango & berry

mixed greens topped with fresh strawberries, mango, blueberries, feta cheese, and candied pecans - served with raspberry vinaigrette

-vegetarian & gluten free

\$13.99

asian

cabbage salad mix topped with grilled chicken, carrots, red peppers, green onions, orange segments, sliced almonds, and crispy chow mein noodles

\$14.99

chef

mixed greens topped with turkey, ham, swiss & cheddar cheeses, carrots, tomatoes, cucumbers

-gluten free

\$13.99

caesar

crisp romaine lettuce topped with shaved parmesan cheese and croutons - served with caesar dressing

-vegetarian

\$11.99

greek salad

romaine lettuce and mixed greens topped with red & green peppers, tomatoes, feta cheese, olives, cucumber, pepperoncini, and red onion

- served with greek dressing

-vegan, gluten free

\$12.99

fruit salad

fresh melon, berries, and tropical fruit

-vegetarian, vegan & gluten free

\$4.99

side salad

a smaller version of our entrée salads

-vegetarian & gluten free

\$4.99

salad add ons

chicken

grilled

-gluten free

\$3.99

seared tuna

-gluten free

\$4.99

salmon

grilled

-gluten free

\$6.99

shrimp

4 jumbo shrimp

-gluten free

\$8.99

steak

tenderloin

-gluten free

\$6.99



Entrees

herb crusted chicken

one chicken leg and thigh baked in a crust of fresh herbs -served with mashed potatoes, fresh vegetables, salad, and rolls

\$15.99

london broil

marinated london broil topped with house-made chimichurri sauce

-served with herb-crusted potato wedges, fresh vegetables, salad, and rolls

17.99

cheese lasagna

Minimum serve – 15

layers of delicate pasta, house-made marinara, and cheese - served with garlic rolls and salad

-vegan, gluten free

\$14.99

meat lasagna

minimum serve – 15

alternating layers of pasta, seasoned beef, marinara, and cheese

-served with garlic rolls and salad

\$16.99

mojo pork loin

slow roasted pork tenderloin marinated and served with mojo, saffron rice, black beans and sliced cuban bread

- gluten free

\$15.99



chicken & shrimp louisane

blackened chicken and shrimp sautéed with a tri-colored diced pepper, andouille sausage and sweet onions served with white rice and black beans

- gluten free

\$16.99



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Entrees

Blackened Mahi Mahi

dredged in cajun spices and sautéed in butter

-served with saffron rice, vegetables, salad

and rolls

- *gluten free*

\$18.99

chicken & broccoli pasta

penne pasta in a garlic cream sauce with fresh

broccoli florets and bite-size pieces of chicken

-served with salad and rolls

\$15.99

shrimp fettuccine

a rich creamy cheese sauce loaded with shrimp

and tossed with fettuccine

-served with salad and rolls

\$16.99

chicken your way

succulent chicken breast prepared to your liking.

choose from marsala, piccata, florentine, bbq, or

mushroom/artichoke/wine

-served with herb-crusted potato wedges, fresh

vegetables, salad, and rolls

\$16.99

salmon florentine

baked salmon topped with a thinly sliced tomato

and served on a bed of fresh spinach

-served with hollandaise, saffron rice, fresh

veggie, rolls, and butter

- *gluten free*

\$17.99



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Displays & Trays

fruit display

fruits, melons, and berries – attractively displayed -served with yogurt for dipping

-vegetarian & gluten free

\$5.99

fresh harvest crudité

the season's finest veggies, assembled and displayed with ranch and hummus

-vegetarian, vegan & gluten free

\$5.99

artisan cheese, nuts and fruit

a selection of imported domestic cheeses coupled with dried fruit, crackers, nuts, and berries

\$7.99

shrimp cocktail

only the largest gulf shrimp served with house-made cocktail sauce

-gluten free

\$10.99

mini sandwich platter

mini deli sandwiches displayed on a platter alongside a garnish tray served with house-made kettle chips, a pickle, fruit, and freshly baked cookie

\$7.99

charcuterie display

an alluring selection of cured meats, vegetables, cheeses, nuts, and fruits. served with dips & sauces

-gluten free

\$9.99

dessert display

cookies, brownies and other sweet treats attractively arranged on a platter

\$4.99

crunch break

a selection of fresh, crisp, and crunchy treats served with dips, salsa and sauces. featuring our house made kettle chips

\$4.99

greek break

hummus, pita, olives, cucumber, peppers, feta, pepperoncini, tzatziki, celery and carrots

-vegetarian, vegan & gluten free

\$7.99

