

BRUNCH BUFFET PACKAGE - \$40PP

Pricing is based on Minimum of 75 guests

The Executive Banquet & Conference Center & Capozzoli Catering invite you to enjoy our spectacular atmosphere, food & service Your 2023/2024 Brunch Buffet Package will include the following:

Four Hour Event

The time frame is of your choosing. You will have 2 hours prior to the event to load in/decorate & 30 minutes after event to complete load out. Additional fees will apply if more time is required

Award Winning Cuisine

Our Chef's have created delicious menu items for you to choose from. Your Brunch Buffet Package will include the following: Choice of 1 Salad or Soup Choice of 2 Breakfast Entree Choice of 2 Breakfast Meats Choice of 1 Lunch Entree Choice of 1 Starch Choice of 1 Vegetable You also can customize any package

Choice of Table Covers & Napkins

We have endless choices of colors & styles of linens & napkins. Upgraded linens are also available upon request

All Non-Alcoholic Beverages

This is includes all Soft Drinks, Juices, Iced Tea, Coffee, Decaf & Hot Tea

State of the Art Audio/Visual Equipment

We offer a wide variety of A/V equipment including, Projection Screen, Projector, Wireless Microphones, In-House Speakers & much more

Additional Suggestions

*Additional Charges will Apply

Bar Packages

We have Bar packages that range from a Top Shelf Open Bar to a basic Beer & Wine Bar. Please inquire with your Sales Representative for pricing



Salad or Soup Selection

(Choice of One)

Classic Caesar Salad

Crisp California Romaine Lettuce, Parmigiano-Reggiano Cheese Ribbons and Homemade Garlic Croutons tossed with a Creamy Caesar Dressing, Topped with a Roasted Red Pepper Filet

Greek Salad

Assorted Greens, Topped with Roasted Red Pepper, Red Onion, Cherry Tomatoes, Seedless Cucumbers, Kalamata Olives & Feta Cheese, with a "Greek Style" Vinaigrette

Spring Mix Salad

Baby Leaf Field Greens, Strawberries, Blueberries, Candied Walnuts, Crumbled Gorgonzola Cheese and with a Raspberry Vinaigrette Dressing

Garden Salad

Fresh Seasonal Greens accompanied with Cherry Tomatoes, Seedless Cucumbers and Herbed Croutons with Our Own Balsamic Vinaigrette

Italian Wedding Soup

Mom-Mom Alice's Classic Escarole Soup with Chicken, Meatballs, Pecorino Romano Cheese and Eggs

Traditional Chicken Noodle Soup

Home Made Broth with Tender Bites of Chicken, Vegetables & Pasta

Lobster Bisque

Tender Chunks of Lobster with a Creamy Seafood Broth *\$3.00 additional

*Salad/Soup is stationed on Buffet



Breakfast Entrée Selections:

(Choice of Two)

Fluffy Scrambled Eggs Cheesy Eggs — Scrambled Eggs topped with American Cheese Cinnamon Swirl French Toast Eggs Benedict — English Muffin, Canadian Ham, Poached Egg, Hollandaise (additional charge) Buttermilk Pancakes

Breakfast Meats Selections:

<mark>(Choice of Two)</mark>

Sausage Patties Crispy Bacon Scrapple Bacon Turkey Bacon Breakfast Ham

Lunch Entree Selections:

<mark>(Choice of One)</mark>

Chicken Alexa - Baby Spinach, Fire Roasted Red Peppers & Provolone Cheese, Served with a Cabernet Demi Glace Chicken Cordon Bleu - Shaved Honey Ham & Swiss Cheese, Served with a Dijon Cream Sauce Chicken Marsala - Kennett Square Mushrooms, Topped with a Marsala Wine Demi Glace Chicken Picatta -Lemon-White Wine Butter Sauce Chicken Parmigiano - Basil Marinara Sauce, Mozzarella Cheese & Pecorino Romano Cheese Homemade Meatballs - Beef, Pork & Veal, Pan Fried, Basil Marinara Sausage, Peppers & Onions - Sweet Rope Italian Sausage, Peppers & Onions Crab Cakes - Lump & Claw Crab Meat, Vegetables & Herbs & Broiled(Additional Charge) Teriyaki Salmon - Pan Fried, House Made Teriyaki Glaze Honey Dijon Salmon - Pan Fried, Dijon Mustard & Honey Glaze Flounder Imperial - Stuffed with Crab Imperial (Additional Charge) Penne ala Vodka - Pancetta, Cream, Locatelli Cheese Tortellini Alfredo - Tri Colored Tortellini, Alfredo Sauce Stuffed Shells - Jumbo Shells, Savory Ricotta Cheese Filling, Basil Marinara Rigatoni Diablo - Sweet Italian Sausage, Long Hot Peppers, Cream, Basil Marina



Starch & Vegetable Selections:

(Choice of One Starch & One Vegetable)

<u>Starch</u> Seasoned Homefries Roasted Red Bliss Potatoes Seasoned Mashed Potatoes Au Gratin Potatoes

<u>Vegetables</u> Green Beans with Garlic & Butter Broccoli Florets Asparagus Spears California Blend of Vegetables – Broccoli, Cauliflower, Carrots & Yellow Carrots

*Brunch Buffet Package includes all Rolls, Butter & Appropriate Condiments

Pastry & Fruit Station

(Included with Brunch Buffet Package)

Assorted Donuts Assorted Fruit & Cheese Danish Fresh Fruit Salad Garnished with Strawberries & Blueberries

> <u>Coffee Station</u> Fresh Brewed Coffee, DeCaf & Hot Water All Condiments

Enhancements

Omelet Station - \$7.00 per person

Fresh Omelets Made to Order with a Variety of Toppings so you can customize each and every omelet

Eggs Benedict Station - \$7.00 per person

Our Chef's will Poach Fresh Eggs to Order and prepare your Benedict and style you like, Traditional, Crab, Vegetable, Kennett Square & More!!

Taste of Tuscany - \$7.00 per person

Your Choice of Any Two Pastas & Sauces, Our Chefs will Sautee your Pasta to Order. Pasta is accompanied with Crusty Italian Breads, Pecorino Romano Cheese & Extra Virgin Olive Oils

Carving Station - \$8.00 per person

Selection of Two Grilled Meats to be Carved by an EBCC Chef, Served with a display of accompaniments Meat Selections include: Pork Tenderloin, Homemade Italian Sausage, Tenderloin of Beef (\$5.00pp additional), Flank Steak, Mesquite Roasted Turkey Breast, Prime Rib (\$2pp additional)