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## *Buffet Dinner Package*

Welcome to the Executive Banquet & Conference Center, located just off I-95 in Newark, Delaware. The Capozzoli family invites you to enjoy our spectacular atmosphere, food & service. Your Buffet Dinner Package will include the following:

- \* Four Hour Event \*
- \*Cocktail Hour with Hors d'oeuvres \*
- \* All Non-Alcoholic Beverages \*
- \* Bar Packages Available Upon Request \*
- \* Choice of Colored Table Cover & Napkin \*
- \* State of the Art Audio/Visual Equipment \*
- \* Room Capacity 450 \*
- \* Coat Check (seasonal) \*
- \* Award Winning Cuisine

# \$56.00 per person and 22% gratuity added to the total bill

\*\*Pricing based upon a minimum of 75 guests\*\*

**\$46.00 per person (Lunch 11-3pm) Inclusive (Minimum 75ppl)**

**Cold Presentations are included, add Hot & Passed Presentations for \$5.00 per person**

## **Buffet Includes:**

Cocktail Hour with Assorted Cold Presentations

Choice of One Salad – To be Served or Stationed

Choice of Two Entrees

Choice of One Pasta

Choice of One Starch

Choice of One Vegetable

Dessert & Coffee Station

## **Cocktail Hour**

### **Stationary Hot and Cold Presentations:**

*All Included:*

#### **International Cheeses & Pepperoni**

An Array of International Cheeses to include, Smoked Gouda, Havarti Dill, Sharp Cheddar, Monterey Pepper Jack & Cooper Sharp, Decoratively Arranged with Smoked Pepperoni, Garnished with Fresh Seasonal Fruit

#### **Fresh Garden Crudité**

An Assortment of Fresh Vegetables Including, Baby Carrots, Celery Ribs, Tri Colored Bell Pepper Strips, English Cucumber, Broccoli Florets, Cauliflower, Cherry Tomatoes and Radishes, served with a Creamy Ranch Dipping Sauce

#### **Tomato Basil Bruschetta**

Fresh Plum Tomatoes, Diced with Red Onion, Garlic, Fresh Basil, Extra Virgin Olive Oil and Seasonings, Served with Freshly Baked Crostini

### **Hot Stationed Hors D'oeuvre** (Additional Pricing would Apply)

*Select one to be placed in a Chafing Dish:*

\*Chicken Cordon Bleu

\*Coconut Shrimp

\*Vegetable Egg Rolls

### **Butler Passed Hors D'oeuvres** (Additional Pricing would Apply)

Choose 5 from the enclosed list

- \*Cheesesteak Sliders
- \*Mini Crab Cakes
- \*Scallops Wrapped in Bacon
- \*Coconut Shrimp
- \*Spanakopita
- \*Jalapeno Poppers
- \*Brie & Raspberry in Phyllo
- \*Vegetarian Pot Sticker
- \*Thai Spring Roll
- \*Smoked Chicken Quesadilla
- \*Asian Shrimp Wrap
- \*Clams Casino
- \*Sesame Chicken Tenders
- \*Boneless Buffalo Tenders
- \*Chicken Cordon Blue
- \*Franks in a Blanket

## **Salad Selections**

*(May be Served or Stationed)*

### **Classic Caesar Salad**

Crisp California Romaine Lettuce, Shredded Romano Cheese and Garlic Croutons tossed with a Creamy Caesar Dressing

### **Capozzoli's Salad**

This Original Salad is Comprised of Assorted Greens, Topped with Tomatoes, Cucumbers, Garbanzo Beans, Dried Cranberries & Aged Cheddar Cheese, topped with a House Made Signature Dressing

### **Spring Mix Salad**

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

### **Executive Garden Salad**

Fresh Seasonal Greens accompanied with Cherry Tomatoes, Black Olives, Cucumbers, Sweet Red Onion and Herbed Croutons with Our Own Balsamic Vinaigrette

**or**

## **Soup Selections**

### **Italian Wedding Soup**

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

### **Kennett Square Wild Mushroom**

Rich and Creamy Blend of Exotic Kennett Square Mushrooms

### **Cream of Broccoli & Cheddar**

Tender Broccoli Pureed in a Rich Creamy Broth, Finished with Real Wisconsin Cheddar Cheese

### **Traditional Chicken Soup**

Home Made Broth with Tender Bites of Chicken served with either Rice or Pasta

### **Lobster Bisque – \$1.00 per person**

Tender Chunks of Lobster with a Creamy Seafood Broth

### **Roasted Tomato Bisque**

Crushed Fire-Roasted Tomatoes with Heavy Cream Simmered with Basil and Garlic

## **Entrees:**

Choice of Two Entrees, add a third entrée for \$3.00 per person

### **Poultry Selections:**

#### **Herb Roasted Chicken**

Chicken Breasts, Thighs, Legs & Wings, Roasted with Fresh Herbs, Seasonings & White Wine

#### **Balsamic Chicken**

Chicken Breasts, Thighs, Legs & Wings, marinated in a Balsamic Vinegar Marinade Then Roasted & Finished with Banana Pepper Rings

#### **Chicken Saltimbocca**

Pan Seared Chicken Breast Topped with Prosciutto di Parma & Mozzarella Cheese, Served with a Marsala-Sage Sauce

#### **Chicken Alexa**

Pan Seared Chicken Breast Topped with Baby Spinach, Fire Roasted Red Peppers & Provolone Cheese, Served with a Cabernet Demi-Glace

#### **Chicken Cordon Bleu**

Pan Seared Chicken Breast, Topped with Shaved Honey Ham & Jarlsberg Cheese, Served with a Dijon Cream Sauce

#### **Chicken Marsala**

Pan Seared Chicken Breast with Kennett Square Mushrooms, Topped with a Marsala Wine Demi-Glace

#### **Chicken Francoise**

Lightly Egg Battered Chicken Breast, Topped with a White Wine Garlic Sauce

#### **Chicken Alicia**

Boneless Breast of Chicken Filled with a Mushroom & Herb Stuffing, Served with Sauce Supreme

#### **Chicken Parmigiano**

Breaded Chicken Breast Topped with Basil Marinara Sauce, Mozzarella Cheese & Pecorino Romano Cheese

#### **Chicken Monterrey**

Grilled Chicken Breast, topped with Pico de Gallo & Pepper Jack Cheese, Finished with a Cilantro Cream Sauce

#### **Chicken Chesapeake - \$2.00 per person**

Boneless Chicken Breast Topped with our Homemade Crab Imperial, Served with an Old Bay Cream Sauce

#### **Chicken Jaclyn - \$1.50 per person**

Grilled Chicken Breast, Topped with Prosciutto, Red Peppers & Mozzarella Cheese, Served with a White Wine Cream Sauce with Diced Tomatoes & Lump Crab Meat

#### **Chicken Jillian - \$1.50 per person**

Grilled Chicken Breast, Topped with Tender Shrimp and & Creamy Tomato Sauce infused with Truffle Oil

## **Entrees**

(Continued)

### **Beef and Pork Selections**



#### **Grilled Filet Mignon - \$3.00 per person**

Grilled 4oz. Center Cut Filet Mignon, Topped with a Caramelized Onion Demi-Glace



#### **Roasted Sirloin of Beef**

Slow Roasted Beef, sliced thin, Served in a Homemade Gravy

#### **Veal Marsala - \$1.50 per person**

Tender Veal Cutlets, Pan Seared, Topped with a Wild Mushroom Marsala Sauce

#### **Veal Saltimbocca - \$1.50 per person**

Tender Veal Cutlet Topped with Prosciutto, Sage & Mozzarella Cheese

#### **Grilled Pork Tenderloin - \$1.00 per person**

Grilled Medallions of Pork Tenderloin, served with a Crispy Prosciutto & Red Peppers Salad, Drizzled with an Aged Balsamic Reduction

#### **Roasted Pork Loin**

Fresh Pork Loin, Slow Roasted with Italian Spices & Herbs, Sliced Thin, Served in a Pan Jus with Fried Italian Peppers on the Side

#### **Homemade Meatballs**

Made from a 75-year-old Recipe, Our Homemade Meatballs are pan fried then simmered in our Basil Marinara

#### **Broccoli Rabe & Sausage**

Sweet Italian Sausage, Grilled, Then Tossed with Sautéed Broccoli Rabe with Fresh Garlic & Olive Oil

#### **Sausage with Peppers & Onions**

Sweet Italian Sausage Sautéed with Sweet Peppers & Onions

### **Seafood Selections**

#### **Capozzoli's Crab Cakes**

Just the Right Combination of Jumbo Lump & Claw Meat to Make the Perfect Crab Cakes, Broiled, Served with a Red Pepper Coulis

#### **Boston Scrod**

Fresh Boston Scrod, topped with a Fresh Herbed Crust & Baked

#### **Stuffed Flounder**

Fresh Filet of Flounder, stuffed with our Homemade Crab Imperial, drizzled with a Lemon Garlic Butter & Broiled, Served with a Fresh Lemon Wheel

#### **Honey Dijon Salmon**

Fresh Atlantic Salmon Pan Seared, Topped with a Sweet Honey Dijon Glaze

#### **Teriyaki Salmon**

Fresh Atlantic Salmon Pan Seared, topped with a House made Teriyaki Glaze & Fresh Chives

#### **Grilled Mahi Mahi - \$1.00 per person**

Fresh Mahi Mahi, grilled over an Open Flame, Topped with a Zesty Mango Chutney

#### **Stuffed Shrimp Imperial - \$1.50 per person**

Jumbo Shrimp, Butterflied, Then Stuffed with our Homemade Crab Imperial & Broiled to Perfection

#### **Shrimp & Scallop Scampi**

Fresh Shrimp & Scallops Sautéed "Scampi" Style with Garlic, White Wine & Lemons, Served with White Rice

## **Starch Selections**

(Choice of One)

### **Roasted Red Bliss Potatoes**

### **Au Gratin Potatoes**

### **Mashed Potatoes**

We offer a wide variety of Mashed Potatoes to include:  
Plain, Garlic Mashed, Yukon Gold, Cheddar, Horseradish  
& Sweet Mashed

### **Baked Potato**

### **Wild Rice Pilaf**

## **Vegetable Selections**

(Choice of One)

### **Green Beans with Almonds**

### **Grilled Vegetables**

Zucchini, Yellow Squash, Red Peppers & Onions

### **Tuscany Blend**

Broccoli, Cauliflower, Baby Carrots & Red Peppers

### **Broccoli Crowns**

Topped with a Citrus Butter

### **Roasted Asparagus Spears**

Oven Roasted Topped with Clarified Butter

## **Pasta**

(Choice of One)

### **Penne ala Vodka**

Penne Pasta with Romano Cheese & Pancetta in a Vodka Sauce

### **Baked Penne**

Our Traditional Baked Penne is Tossed with a Blend of Cheese & Basil Marinara Then Baked

### **Tortellini Alfredo**

Fresh Tri-Colored Tortellini Tossed in a Cream Alfredo Sauce

### **Stuffed Shells**

Cheese Filled Pasta Shells Baked in a Basil Marinara Sauce

### **Wild Mushroom Ravioli**

Ravioli Stuffed with a Blend of Exotic Wild Mushrooms, Tossed in a Marsala Cream Sauce

### **Rigatoni Diavolo**

Rigatoni Tossed in a Spicy Sauce Made with Crumbled Hot Sausage & Fried Hot Italian Peppers in a Creamy Marinara

### **Pasta Primavera**

Penne Pasta Tossed with an Assortment of Fresh Vegetables in a White Wine Garlic Sauce

*(Whole Wheat Pasta is available upon request)*

### **Cheese Ravioli**

Cheese Filled Ravioli Tossed in a Marinara Sauce

### **Ziti Bolognese**

Tube Cut Pasta Tossed in our Hearty Bolognese Sauce

### **Pesto Cavatelli**

Cheese Pasta Tossed with Grilled Chicken and a Homemade Pesto with Fresh Basil, Toasted Pine Nuts, Fresh Garlic & Extra Virgin Olive Oil

### **Crab Macaroni & Cheese - \$1.00 per person**

Our Macaroni & Cheese is Made with a homemade béchamel sauce & sharp cheddar cheese, it is baked with Super Lump Crab Meat

### **Lobster Ravioli - \$2.00 per person**

Filled with Fresh Maine Lobster Meat & Cheese, Then Tossed in a Sun-Dried Tomato Alfredo Sauce

### **Crab Ravioli - \$1.00 per person**

Fresh Ravioli Filled with a Savory Crab Filling, Topped with in an Old Bay Alfredo Sauce

## **Carving Station**

### **Mesquite Roasted Turkey Breast \$4.00**

Fresh Whole Turkey Breast seasoned with a House Made Mesquite Rub & slow roasted, served with a Honey Dijon Mustard & Cranberry Sauce

### **Glazed Ham \$4.00**

Fresh Ham, Roasted with a Pineapple, Orange & Brown Sugar Glaze

### **Prime Rib, Au Jus \$5.00**

Our Prime Rib is Slow Roasted for over 15 Hours to achieve maximum tenderness & flavor, Served with a Creamy Horseradish Sauce

### **Prime Pork Loin \$4.00**

Pork Loin, seasoned with a Variety of Fresh Herbs & Spices & Roasted

### **\*Pork Italiano - \$5.00 per person**

Whole Pork Loin, Stuffed with Prosciutto, Provolone Cheese, Fresh Baby Spinach & Roasted Red Peppers

### **\*Beef Tenderloin - \$7.00 per person**

Fresh Beef Tenderloin, Roasted Whole to Medium Rare, Served with a Creamy Horseradish Sauce

## **Dessert**

### **Dessert & Coffee Station**

A Variety of Miniature Italian Pastries, Homemade Cookies & Brownies will be Decoratively Displayed on a Station

To accompany your dessert, freshly brewed 100% Columbian coffee, and decaf coffee, along with hot water and a wide selection of specialty Bigelow teas will be offered.

## **Additional Dessert Stations**

### **Chocolate Fondue Station - \$7.00 per person**

Strawberries, Pound Cake, Pretzels, Pineapple chunks, and marshmallows for your dipping pleasure

### **Flambé Station - \$5.00 per person**

Classic Bananas Foster & Cherries Jubilee, Flambéed to Order. Served Over French Vanilla Ice Cream

### **Ice Cream Sundae Bar - \$4.00 per person**

Bring Back Your Childhood Memories, By Creating Your Own Personal Sundae. With your Choice of Vanilla or Chocolate Ice Cream, top it with a selection of: Wet Nuts, Crushed Cherries, Pineapple, Sliced Strawberries, Rainbow Jimmies, Marshmallows, Reese's Pieces, Nutter Butter Crumbs, Oreo Crumbs, Chocolate Fudge, Caramel Sauce & Whipped Cream

## **Bar Packages**

All Non-Alcoholic Beverages are included with your Package. There will be a \$150.00 Beverage Service Fee added to the final food & beverage bill

### **Full Open Bar - \$30.00 per person**

**\* 4 Full Hours** of Open Bar Service

\*Eight Draft Beers

\*Bottled Non-Alcoholic Beer

\* Wine: Pino Grigio, Chardonnay, Moscato, Riesling, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Noir

\* Liquors to include: Dewars, Seagram's Gin, Tito's Vodka, Absolut Vodka, VO, Seagram's 7, Malibu, Bacardi Rum, Captain Morgan, Jack Daniels, Jim Beam, Hornitos Tequilla, Amaretto, Peachtree Schnapp, Kahlua, Crown Royal, Jameson, Fireball, Southern Comfort

\*Bartender Fees are waived

### **Open Beer & Wine Bar - \$25.00 per person**

**\* 4 Full Hours** of Open Beer & Wine

\* Mixed Drinks can be made available for Cash Sales

\*Bartender Fees are waived

## **Consumption Bar**

\* Full-Service Bar will be available to you and your guests. Drinks will be Charged on Consumption, and client will be required to pay balance at the end of the affair

\* Drink Prices Range from \$4.00 - \$12.00 per drink

\* \$150.00 Bartender Fee will apply per bartender

## **Cash Bar**

\* Full-Service Bar will be available to you and your guests for Cash Sales

\* Drink Prices Range from \$4.00 - \$12.00 per drink

\* \$150.00 Bartender Fee will apply

**\* Absolutely NO alcohol may be brought into the facility on the day of the event\***