



205 EXECUTIVE DRIVE, NEWARK DE302.731.1800WWW.EXECUTIVEBANQUETS.COM

BUFFET PACKAGE - \$53PP

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 Buffet Package will include the following:

Four Hour Event

The time frame is of your choosing. You will have 2 hours prior to load in/decorate & 30 minutes after event to 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. Our Buffet Package will include the following:

Choice of 1 Soup or Salad

Choice of 2 Entrees

Choice of 1 Pasta

Choice of 1 Starch

Choice of 1 Vegetable

Dessert Station

You also can customize any package you would like

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 includes all Soft Drinks, 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

Cocktail Hour

Kick start your event with a "Cocktail Hour", this would be part of your 4 hour rental. We have multiple Hot & Cold Hors d'oeuvres stations & Butler Passed Selections for you to choose from.

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



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Salad & Soup Selections

(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 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

Kennett Square Wild Mushroom Soup

Rich and Creamy Blend of Exotic Kennett Square Mushrooms

Red Pepper & Crab Bisque

Velvety Soup with Red Pepper, Fennel, Herbs & Lump Crab Meat
*\$3.00 additional

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**

****Salad/Soup may be served or pre-set for an additional charge**



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Entrée Selections:

(Choice of Two, Add a 3rd Entrée for \$4.00 per person)

Poultry

Chicken Saltimbocca - with Prosciutto di Parma & Mozzarella Cheese, Served with a Marsala-Sage Sauce

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

Chicken Parmigiano - Basil Marinara Sauce, Mozzarella Cheese & Pecorino Romano Cheese

Chicken Chesapeake -Topped with our Homemade Crab Imperial, Served with an Old Bay Cream Sauce

Roasted Turkey -Mesquite Roasted, Served with Cranberry & Honey Mustard

Herb Roasted Chicken - "Bone In" Chicken Breasts, Thighs, Legs & Wings, Roasted with Fresh Herbs, Seasonings & White Wine

Meats

Homemade Meatballs - Beef, Pork & Veal, Pan Fried, Basil Marinara

Sausage, Peppers & Onions - Sweet Rope Italian Sausage, Peppers & Onions

Italian "Porchetta" - Slow Roasted with Fresh Herbs then Shredded, Natural Pan Gravy

Roast Sirloin of Beef - Slow Roasted, Sliced Thin, Served with Gravy & Horseradish

Seafood

Crab Cakes - Lump & Claw Crab Meat, Vegetables & Herbs & Broiled

Teriyaki Salmon - Pan Fried, House Made Teriyaki Glaze

Honey Dijon Salmon - Pan Fried, Dijon Mustard & Honey Glaze

Flounder Roulades - Lemon, Butter White Wine, Parsley

Flounder Imperial - Stuffed with Crab Imperial (Additional Charge)



Pasta Selections:

(Choice of One)

- Penne ala Vodka** – Pancetta, Cream, Locatelli Cheese
- Penne Marinara** - Basil Marinara, Locatelli Cheese
- Tortellini Alfredo** – Tri Colored Tortellini, Alfredo Sauce
- Stuffed Shells** – Jumbo Shells, Savory Ricotta Cheese Filling, Basil Marinara
- Cheese Ravioli** – Cheese Filled Ravioli, Basil Marinara
- Rigatoni Diablo** – Sweet Italian Sausage, Long Hot Peppers, Cream, Basil Marina
- Lobster Ravioli** – Maine Lobster, Sun Dried Tomato Alfredo (Additional Charge)
- Crabby Mac & Cheese** – Blend of Cheeses, Lump Crab Meat (Additional Charge)

Starch & Vegetable Selections:

(Choice of One Starch & One Vegetable)

Starch

- Roasted Red Bliss Potatoes**
- Seasoned Mashed Potatoes**
- Garlic Mashed Potatoes**
- Au Gratin Potatoes**
- Rice Pilaf**

Vegetables

- Green Beans with Garlic & Butter**
- Broccoli Florets**
- Asparagus Spears**
- California Blend of Vegetables** –Broccoli, Cauliflower, Carrots & Yellow Carrots

*Buffet Package includes all Rolls, Butter & Appropriate Condiments

Dessert Station

(Included with Buffet Package)

- Assortment of House Filled Cheese Cannoli, Cream Puffs, Chocolate Eclairs & Petit Fours**
- Variety of Homemade Cookies & Chocolate Chip Brownies**

Coffee Station

- Fresh Brewed Coffee, DeCaf & Hot Water**
- All Condiments**