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## *Executive Served Prom 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 Served Dinner Prom Package will include the following:

- \* Four Hour Event \*
- \* Stationary Hors D'oeuvres \*
- \* All Non-Alcoholic Beverages \*
- \* Choice of Colored Table Cover & Napkin \*
- \* State of the art Audio/Visual Equipment \*
- \* Room Capacity 400 \*
- \* Coat Check (seasonal) \*
- \* Award Winning Cuisine \*
- \* Ability to Customize Any Package to Suit Your Needs \*

**\$56.00 per person**

**Dinner Includes:**

Cocktail Hour with Assorted Cold & Hot Presentations

Choice of One Salad or Soup

Choice of Two Entrees

*\*Third Entrée can be added for \$3.00 per person\**

All Entrees will be accompanied by your choice of Starch & Vegetable

Choice of Dessert to be Served or Stationed

**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 Crudite**

An Assortment of Fresh Vegetables Including, Baby Carrots, Celery Rib, 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**

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

\*Fried Three Cheese Ravioli

\*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   \*Spanikopita   \*Jalapeno Poppers   \*Brie & Raspberry in Phyllo

\*Coconut Shrimp   \*Vegetarian Pot Sticker   \*Thai Spring Roll   \*Smoked Chicken Quesadilla

\*Asian Shrimp Wrap   \*Clams Casino   \*Sesame Chicken Tenders

\*Boneless Buffalo Tenders   \*Chicken Cordon Blue   \*Asiago Risotto Bites

\*Franks in a Blanket   \*Mushroom Vol Au Vent

## **Salad Selections**

*(Maybe Served)*

### **Classic Caesar Salad**

Crisp California Romaine Lettuce, Shredded Romano Cheese and Home Made 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:**

#### **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 & Jarlesburg 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 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 Chesapeake - Add \$1.00 per person**

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

#### **Chicken Jaclyn - \$Add \$2.00 per person**

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

#### **Chicken Jillian—Add \$1.00 per person**

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

## Beef and Pork Selections



### **Filet of Sirloin**

Eats Just like a Filet Mignon Without The Price Tag!!



### **Grilled Filet Mignon—Add \$4.00 per person**

Grilled Center Cut Filet Mignon, Topped with a Caramelized Onion Demi Glace



### **New York Strip Steak —Add \$2.00 per person**

Prime New York Strip, Grilled Then Topped with a Roasted Garlic Butter

### **Surf & Turf – Pricing Varies**

Enjoy a Combination of any of our Entrees,  
Sure to Please all of your guests

### **Grilled Pork Tenderloin —Add \$1.00 per person**

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

## 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**

## Seafood Selections

### **Capozzoli's Crab Cakes—Add \$2.00 per person**

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

### **Boston Scrod —Add \$1.00 per person**

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

### **Atlantic Salmon**

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

### **Stuffed Shrimp Imperial —Add \$3.00 per person**

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

## Vegetable Selections

(Choice of One)

### **French Green Beans**

### **Tuscany Blend**

Broccoli, Cauliflower, Baby Carrots & Red Peppers

### **Broccoli Crowns**

Topped with a Citrus Butter

### **Roasted Asparagus Spears**

Oven Roasted Topped with Clarified Butter

## **Dessert**

**Oreo Cookie Mouse**

**Chocolate Mousse with White Chocolate Shavings**

**Brownie Sundae with Vanilla Bean Ice Cream**

**Warm Apple Pie**

**Homemade Ice Cream Sandwich**

**New York Style Cheesecake with Fresh Fruit Topping**

**Capozzoli's Viennese Table** - Enjoy a wide variety of miniature Italian pastries & cakes, decoratively arranged on a buffet table

## **Additional Dessert Stations**

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

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

**Flambé Station - \$4.00 per person**

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

**Ice Cream Sundae Bar - \$2.00 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, Reeses Pieces, Nutter Butter Crumbs, Oreo Crumbs, Chocolate Fudge, Carmel Sauce & Whipped Cream

# Bar Packages

## Frozen Drink Bar

\*Assorted Non-Alcoholic “Slushie” Drinks will be dispensed from our State of the Art Frozen Drink Machine, All Drinks will be Garnished with Fresh Fruit

\*Ask your Sales Person about our Flavor Options

\*Bartender Fees are waived

## “Mocktails” (add \$2 per person)

\*Assorted Specialty Drinks prepared by our bartenders to include:

- Arnold Palmer, Mixtures of Iced Tea & Lemonade
- Executive Punch, Grape Juice, Cranberry Juice & Club Soda
- Strawberry Lemonade, Strawberries, Lemon, Simple Syrup & Water
- Miami Vice, Pineapple Juice, Coconut Cream, Cream, Strawberry Puree & Lime Juice
  - Lime Cola, Coca Cola & Lime Juice
  - Many more drinks available . .