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Executive Cocktail Reception 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 Cocktail Reception Package will include the following:

- * Three 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 *

\$45 per person and 22% gratuity

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

Reception Includes:

**Hot & Cold Stationary Hors D'oeuvre Presentations
Choice of 5 Butler Passed Hors D'oeuvres**

To Enhance your Reception, We Have a Variety of Food Stations to Choose From

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

Select Two to be placed in a Chafing Dish:

*Chicken Cordon Bleu *Coconut Shrimp *Vegetable Egg Rolls
* Asian Pork Shanks *Philly Cheesesteak Bites *Boneless Buffalo Tenders * Buffalo Wings

Butler Passed Hors D'oeuvres

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

Upgraded Selections

*Shrimp Lejon — Fresh Tiger Shrimp Stuffed with a Horseradish Honey Filling & Wrapped in Bacon, \$1.50 per person
*Lotus Wonton — Lotus Shaped Wonton Filled with Tiny Chunks of Chorizo Sausage, Broccoli & Jack Cheese, \$.75 per person
*Beef Wellington — Filet Mignon, Seared in Herbed Butter, Topped with Mushroom Duxelles Wrapped in a Flaky Pastry \$1.00 per person
*Braised Short Rib Empanada — Beef Short Rib, Braised & Shredded, Mixed with Manchego Cheese, Peppers, Onions & Salsa - \$.80 per person
*Lollipop Lamb Chop — Tender Colorado Lamb Roasted with Fresh Herbs - \$1.50 per person
*Teriyaki Beef & Vegetable Kabob — Tender Beef, Onion Slice & Green Peppers Skewered & Brushed with Teriyaki - \$.90 per person
*Duck Quesadilla — Roasted Duck Leg with Pepper Jack Cheese wrapped in a Flour Tortilla - \$.75 per person
*Assorted Sushi Rolls — Assortment of Sushi Rolls to include, Spicy Tuna, Shrimp Tempura & California Roll - \$1.50 per person
*Shrimp Cocktail — Jumbo Shrimp Cocktail, Passed with a Zesty Cocktail Sauce & Lemon Wedges - \$2.00 per person

Additional Cold Presentations:

NOT included:

Shrimp Cocktail Display - \$5.00 per person

Jumbo Gulf Shrimp, Served Chilled, two ways, Plain & Old Bay Style, Served on a Bed of Ice with Fresh Lemon Wedges and a Zesty Cocktail Sauce

By The Sea Station - \$8.00 per person

A wide assortment of Fresh Seafood to Include: Jumbo Shrimp Cocktail, Stone Crab Claws, Blue Pointe Oysters & Littleneck Clams on the Half Shell. Decoratively Displayed on a Bed of Crushed Ice

Sushi Station - \$5.00 per person

Assorted Freshly Made Sushi Rolls to include, Spicy Tuna, California, Salmon, Shrimp Tempura & Tuna, all Displayed on Decorative Stones with Wasabi & Pickled Ginger

Italian Anti Pasta Station - \$4.00 per person

Assorted Italian Cured Meats & Cheeses, decoratively arranged with Fresh Fruit, Marinated Olives, Grilled Vegetables, Roasted Red Peppers, Artichoke Hearts & Bruschetta

Additional Hot Presentations:

NOT included:

Crab Cake Station - \$5.00 per person

Our Award-Winning Crab Cakes will be Sautéed to order by a Capozzoli Chef on a Decorative Station, and Served with a Choice of Roasted Red Pepper Sauce, Cocktail Sauce or Roasted Garlic Aioli.

Mashed Potato Bar - \$4.00 per person

Pick from a Variety of Mashed Potatoes and an Endless Variety of Toppings to make your Cocktail Hour Unique. All Potatoes will be piped into Martini Glasses and You & Your Guests Can Create Anything they desire.

Taste of Tuscany - \$4.00 per person

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

Carving Station - \$5.00 per person

Selection of Two Grilled Meats to be Carved by an Executive Banquet & Conference Chef, Served with a display of accompaniments
Meat Selections include: Pork Tenderloin, Homemade Italian Sausage, Tenderloin of Beef (\$2.00pp), Flank Steak, and Turkey Breast

South of the Border - \$5 per person

An EBCC Chef will Grill Fresh Chicken or Beef Fajitas to Order & will be accompanied with all the toppings. Also
Freshly Fried Tortilla Chips, will be Served Warm with a Variety of Dips to include: Guacamole, Pico di Gallo
& Roasted Corn & Black Bean Salsa

Philly Cheesesteak Station - \$4 per person

Fresh Ribeye Roll Grilled to order by an EBCC Chef, Topped with your choice of "Whiz", American or Provolone & Fried Onions. Served on a Mini Steak Roll

Dessert Suggestions:

Capozzoli's Viennese Sweet Table - \$7.00 per person

Display of deluxe miniature pastries and cakes

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, Carmel Sauce & Whipped Cream

International Coffee Bar - \$5.00 per drink

Freshly brewed coffee served with: Whipped Cream, chocolate shavings, rock candy stirrers, cinnamon sticks, Bailey's Irish Cream, Kahlua, and Amaretto - Combine with another dessert for \$8.00 per person

Coffee Station

(Will be included with any dessert station)

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

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 for non-alcohol events.

Full Open Bar - \$28.00 per person

*** 3 Full Hours** of Open Bar Service

* Eight Draft Beers

* Bottled Non-Alcoholic Beer

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

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

*Bartender Fees are waived

Open Beer & Wine Bar - \$23.00 per person

*** 3 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 guest, 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 *