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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 2022/2023 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 400 *
- * Coat Check (seasonal) *
- * Award Winning Cuisine *
- * Ability to Customize Any Package to Suit Your Needs *

\$48.00 per person Inclusive

Pricing based upon a minimum of 75 guests

Lunch Package(Before 1:00pm):

\$38 per person Inclusive (Minimum 50 ppl, or \$500 Room Rental & \$1000 for Saturday ONLY)

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 Crudite

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:

*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
*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 *Pork & Broccoli Rabe Bites *Mushroom Vol Au Vent

Salad Selections

(Maybe 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 & 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 Francaise

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 Spiced & 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 Sauteed 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 alla 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

Grilled Vegetable Ravioli

Ravioli Filled with an assortment of Grilled Vegetables, Tossed in a Roasted Corn & Tomato 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 Proscuitto, 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 will be stationed with your cake, along with hot water and a wide selection of specialty Bigelow teas.

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 - \$3.00 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, 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 - \$28.00 per person

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

*Eight Draft Beers

*Bottled Non-Alcoholic Beer

* 7 Varietals of Wine: Pino Grigio, Chardonnay, Moscato, White Zinfandel, Merlot, Cabernet Sauvignon & Champagne

* Liquors to include: Dewars, Seagrams Gin, Svedka Vodka, Candian Club, VO, Seagrams 7, Malibu, Baccardi White, Captain Morgan, Jack Daniels, Jim Beam, Sauza Gold Tequilla, Amaretto, Peachtree Schnapps

*Bartender Fees are waived

Open Beer & Wine Bar - \$20.00 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 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 - \$8.00 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 - \$8.00 per drink

* \$150.00 Bartender Fee will apply

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