



205 Executive Drive
Newark, Delaware 19702

Tel. 302.731.1800

www.executivebanquets.com
executivebanquets@comcast.net

Brunch Buffet 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 Brunch Buffet Package will include the following:

- * Four Hour Event *
- * 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 *

\$45.00 per person and 22% gratuity

Pricing based upon a minimum of 75 guests

Buffet Includes:

**Assortment of Breakfast Pastries to include:
Fresh Bagels * Assorted Fruit Danish * Miniature Sticky Buns**

Assorted Fresh Sliced Fruit & Berries

**Freshly Brewed Columbian Coffee, Deaf, Assortment of Hot Teas & Hot Chocolate
Assorted Fruit Juices & Milk**

**Selection of:
Choice of Two Breakfast Entrees**

Choice of One Breakfast Meat

Choice of One Lunch Entree

Choice of One Pasta

Choice of One Starch

Choice of One Vegetable

Choice of One Salad

Salad Selections

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

Kennett Square Spring Mix Salad

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

Lazaretto Garden Salad

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

Breakfast Entrees

Fluffy Scrambled Eggs

Egg Benedict

*** Benedict Varieties – Crab, Vegetable, Kennett Square, Bacon***

Eggs with Peppers & Onions

Cinnamon Swirl French Toast

Buttermilk Pancakes

Belgian Style Waffles

Breakfast Meats

Sausage Patties

Crispy Bacon

Breakfast Ham

Scapple

Turkey Sausage or Bacon

Canadian Bacon

Starch Selections

Home fried Potatoes

Potatoes O'Brien

Au Gratin Potatoes

Roasted Red Bliss Potatoes

Vegetable Selections

Roasted Asparagus

Broccoli Florets

Haricot Verts

Seasonal Mixed Vegetable Blend

Lunch Entrees:

Balsamic Chicken

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

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 Francaise

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

Chicken Chesapeake - \$2.00 per person

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

Chicken Jillian - \$1.50 per person

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

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 Cod

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

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

Pasta Selections

Penne alla Vodka

Penne Pasta with Romano Cheese & Pancetta in a Vodka Sauce

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

Enhancements

Omelet Station - \$3.00 per person

Fresh Omelets Made to Order with a Variety of Toppings so you can customize each and every omelet

Eggs Benedict Station - \$4.00 per person

Our Chef's will Poach Fresh Eggs to Order and prepare your Benedict any style you like, Traditional, Crab, Vegetable, Kennett Square & More!!

Taste of Tuscany - \$4.00 per person

Your Choice of Any Two Pastas & Sauces, Our Chefs will Sautee 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 EBCC 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

Bar & Drink Enhancements

We can offer a Variety of Drinks for your guests to include:

Champagne

Mimosas

Bloody Mary's

Poinsettia

****Create your own Signature Drink to impress your guests****

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, White Zinfandel, Riesling, 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 Tequila, Amaretto, Peachtree Schnapps, Southern Comfort, Kahlua, Crown Royal, Jameson, Fireball

*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 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 ***