



205 Executive Drive  
Newark, Delaware 19702

Tel. 302.731.1800

[www.executivebanquets.com](http://www.executivebanquets.com)  
[executivebanquets@comcast.net](mailto: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 2022/2023 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 400 \*
- \* Coat Check (seasonal) \*
- \* Award Winning Cuisine \*
- \* Ability to Customize Any Package to Suit Your Needs \*

# **\$38.00 per person Inclusive**

**\*\*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, DeCaf, 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**

### **Scrapple**

### **Turkey Sausage or Bacon**

### **Canadian Bacon**

## **Starch Selections**

### **Homefried 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 & 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 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

### **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

## **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**

**Pointsettia**

**\*\*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 - \$28.00 per person

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

\*Eight Draft Beers

\*Bottled Non-Alcoholic Beer

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

\* Liquors to include: Dewars, Seagrams Gin, Svedka Vodka, Canadian 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 \***