



205 EXECUTIVE DRIVE, NEWARK, DE302.731.1800WWW.EXECUTIVEBANQUETS.COM

SERVED WEDDING PACKAGE - \$134PP

Pricing is based on Minimum of 75 guests

The Executive Banquet & Conference Center & Capozzoli Catering invite you to enjoy our spectacular atmosphere, food & service. Your 2023/2024 Served Wedding Package will include the following:

Five Hour Reception

The time frame is of your choosing. If you Choose to have your Ceremony on site, you will be given an additional Half Hour

Award Winning Cuisine

Our Chef's have created delicious menu items for you to choose from

5 Hour Top Shelf Open Bar

We offer 8 beers on draft over 8 varietals of wine and Top Shelf Liquor

Choice of Table Covers & Napkins & Chiavari Chairs

We have endless choices of colors & styles of linens & napkins. Upgraded linens are also available upon request

Wedding Cake

You can design & taste your custom Wedding Cake with our exclusive baker, Bing's Bakery

Private Bridal Suite with Attendant

Our bridal suite is a private, fully furnished room complete with a large bathroom. During cocktail hour this room is at the bridal party's disposal. Cocktails & Hors d'oeuvres will be served by a private attendant. This room is also able to be locked if anyone in the bridal party needs to leave any valuables behind.

State of the Art Audio/Visual Equipment

We offer a wide variety of A/V equipment including, Projection Screen, Projector, Wireless Microphones, In-House Speakers & much more

Additional Suggestions

**Additional Charges will Apply*

Patio Wedding Ceremony

You can utilize any section of our Beautiful Patio or Gazebo for your Wedding Vows.

Patio Cocktail Hour

Our Large Patio can also be utilized for your Cocktail Hour. We all offer a Full Service Bar on the Patio along with Hors d'oeuvres.



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COCKTAIL HOUR

The perfect way to kick start your reception!!

Hot Butlered Hors d'oeuvres

Scallops & Bacon * General Tso Chicken Bites * Cheesesteak Eggrolls
Panzoratti * Vegetarian Pot Stickers * Kobe Beef Franks in a Blanket

Upgraded Selections

- ***Shrimp Lejon** — Fresh Tiger Shrimp Stuffed with a Horseradish Honey Filling & Wrapped in Bacon, \$3.00 per person
- ***Beef Wellington** — Filet Mignon, Seared in Herbed Butter, Topped with Mushroom Duxelle Wrapped in a Flakey Pastry \$3.00 per person
- ***Lollipop Lamb Chop** — Tender Colorado Lamb Roasted with Fresh Herbs - \$5.00 per person
- ***Crab Stuffed Mushrooms** — Local Kennett Square Mushrooms filled with Crab Imperial - \$1.50 per person
- ***Coconut Shrimp**— Gulf Shrimp Hand Breaded in Coconut, Served with Teriyaki Dipping Sauce - \$1.50 per person

Cold Hors d'oeuvres Presentations

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

Cocktail Hour Enhancement

(Choice of One)

Shrimp & Crab Cocktail Bar

Jumbo Shrimp, prepared traditionally and Old Bay style. & Pre Cracked Jonah Crab Claws (based on availability) Served on a Bed of Ice with Zesty Cocktail Sauce & Lemon Wedges

Or

Italian Station

Choose 2 Pasta's from a wide variety of Options, served with our Mini Homemade Meatballs to be displayed in a Chafing Dishes. Served with Assorted Italian Breads, Locatelli Cheese & Crushed Red Pepper Seeds

Penne ala Vodka * Rigatoni Diavolo * Tortellini Alfredo
Gnocchi Marinara * Cavatelli with Basil Pesto *

Or

Slider Station

Fresh Made on Mini Brioche Buns:

Certified Angus Beef Burger – Cooper Sharp, Tomato & Pickle
Maryland Crab – Cold Crab Imperial, Prosciutto Ham, Mixed Greens



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SERVED DINNER MENU

Salad & Soup Selections (Choice of One)

Classic Caesar Salad

Crisp California Romaine Lettuce, Parmigiano-Reggiano Cheese Ribbons and Homemade Garlic Croutons tossed with a Creamy Caesar Dressing, Topped with a Roasted Red Pepper Filet

Greek Salad

Assorted Greens, Topped with Roasted Red Pepper, Red Onion, Cherry Tomatoes, Seedless Cucumbers, Kalamata Olives & Feta Cheese, with a "Greek Style" Vinaigrette

Spring Mix Salad

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

Garden Salad

Fresh Seasonal Greens accompanied with Cherry Tomatoes, Seedless Cucumbers and Herbed Croutons with Our Own Balsamic Vinaigrette

Caprese Stacker

Fresh Ripe Beefsteak Tomatoes, Stacked with Fresh Mozzarella Cheese, Finished with Shaved Red Onion, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze (\$3.00 additional)

Wedge Salad

Crisp Wedge of Iceberg Lettuce, Topped with Applewood Smoked Bacon, Gorgonzola Crumbles, Diced Tomatoes & Shaved Red Onion, Served with a House Made Blue Cheese Dressing (\$3.00 additional)

Italian Wedding Soup

Mom-Mom Alice's Classic Escarole Soup with Chicken, Meatballs, Pecorino Romano Cheese and Eggs

Kennett Square Wild Mushroom Soup

Rich and Creamy Blend of Exotic Kennett Square Mushrooms

Red Pepper & Crab Bisque

Velvety Soup with Red Pepper, Fennel, Herbs & Lump Crab Meat
*\$3.00 additional

Traditional Chicken Noodle Soup

Home Made Broth with Tender Bites of Chicken, Vegetables & Pasta

Lobster Bisque

Tender Chunks of Lobster with a Creamy Seafood Broth
*\$3.00 additional



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Entrée Selections:

(Choice of Two, Add a 3rd Entrée for \$4.00 per person)

**Combine any two entrees to make a "Duet" Platter

Poultry

- Chicken Saltimbocca** - with Prosciutto di Parma & Mozzarella Cheese, Served with a Marsala-Sage Sauce
- Chicken Alexa** - Baby Spinach, Fire Roasted Red Peppers & Provolone Cheese, Served with a Cabernet Demi Glace
- Chicken Cordon Bleu** - Shaved Honey Ham & Swiss Cheese, Served with a Dijon Cream Sauce
- Chicken Marsala** - Kennett Square Mushrooms, Topped with a Marsala Wine Demi Glace
- Chicken Picatta** - Lemon-White Wine Butter Sauce
- Chicken Alicia** - Boneless Breast of Chicken Filled with a Mushroom & Herb Stuffing, Served with Sauce Supreme
- Chicken Parmigiano** - Basil Marinara Sauce, Mozzarella Cheese & Pecorino Romano Cheese
- Chicken Chesapeake** - Topped with our Homemade Crab Imperial, Served with an Old Bay Cream Sauce

Meats

- 6oz. Center Cut Grilled Filet Mignon** - Grilled, Topped with Choice of Garlic Butter or Cabernet Demi
- 8oz. New York Strip Steak** - Grilled, Topped with Choice of Garlic Butter or Cabernet Demi

Seafood

- Crab Cakes** - Lump & Claw Crab Meat, Vegetables & Herbs & Broiled, Served with Cocktail & Tartar or Red Pepper Coulis
- Teriyaki Salmon** - Pan Fried, House Made Teriyaki Glaze
- Honey Dijon Salmon** - Pan Fried, Dijon Mustard & Honey Glaze
- Salmon Imperial** - Pan Seared, Topped with Crab Imperial & Broiled
- Flounder Imperial** - Stuffed with Crab Imperial
- Stuffed Shrimp Imperial** - Jumbo Shrimp, Crab Imperial, Lemon & Butter

Vegetarian

- Eggplant Stack** - Breaded Eggplant, Beefsteak Tomato, Fresh Mozzarella, Basil Marinara, Locatelli Cheese
- Grilled Vegetable Wellington** - Assorted Grilled Vegetables & Cheese Wrapped in a Flakey Puff Pastry, Served over a Red Pepper Coulis
- Vegetable Stuffed Portabella Mushroom** - Grilled Vegetables, Mozzarella & Provolone Cheese, Balsamic Glaze Drizzle
- Mushroom Ravioli** - Wild Mushroom & Ricotta Filling, Creamy Marsala Wine Sauce

Children (12 & Under)

(Choice of One for all Children)

- Chicken Tenders & Fries** - Breaded Chicken Tenders, French Fries, Dipping Sauce



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Pasta & Meatballs — Penne Pasta with Marinara Sauce, Homemade Meatballs

Grilled Cheese & Fries — White Bread, American Cheese, French Fries

Starch & Vegetable Selections:

(Choice of One Starch & One Vegetable to be served with all Entrees)

Starch

Roasted Bliss Potatoes
Seasoned Mashed Potatoes
Garlic Mashed Potatoes
Au Gratin Potatoes
Rice Pilaf

Vegetables

Green Beans with Garlic & Butter
Broccoli Florets
Asparagus Spears
California Blend of Vegetables — Broccoli,
Cauliflower, Carrots & Yellow Carrots

*Served Dinner Package includes all Rolls, Butter & Appropriate Condiments

Dessert

Wedding Cake

Prepared to your specifications by Bing's Bakery. After Cake cutting, slices will be placed alongside coffee the station and some will be boxed for your guests to enjoy at home

Coffee Station

Fresh Brewed Coffee, Decaf & Hot Water
All Condiments

***Tablesides Coffee Service is available at additional charge**



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Additional Enhancement Stations

Cocktail Hour Stations

By The Sea Station – \$15 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

Crab Cake Station - \$8 per person

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

Mashed Potato Bar - \$8 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 - \$8 per person

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

Carving Station - \$Mkt. Price

Selection of Two Grilled Meats to be Carved by an Executive Banquet & Conference Center Chef, Meat Selections include: Pork Tenderloin, Homemade Italian Sausage, Flank Steak, Turkey Breast, Beef Tenderloin, Prime Rib

Dessert Stations

Capozzoli's Viennese Sweet Table - \$10 per person

A Display of deluxe miniature pastries and cakes. Served at a Station for you and your guests to enjoy at your leisure

Flambé Station - \$10 per person

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

Ice Cream Sundae Bar - \$8 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: Oreo Crumbles, Brownie Pieces, Crushed Toffee, Crushed M & M's, Maraschino Cherries, Rainbow Jimmies, Chocolate & Carmel Sauce, Whipped Cream