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## Executive Sports Banquet 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 Sports Banquet 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 \*

**\$32.00 per person and 22% gratuity**

**Buffet Includes:**  
Choice of One Salad

Choice of Two Entrees  
Choice of One Pasta  
Choice of One Starch  
Choice of One Vegetable  
Dessert & Coffee Station

**Salad Selections**  
*(Stationed)*

**Classic Caesar Salad**

Crisp California Romaine Lettuce, Shredded Romano Cheese and Home-Made 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

**Entrees:**

Choice of Two Entrees, add a third entrée for \$3.00 per person

### **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 Tenders**

Boneless Chicken Tenders, Served with Barbeque, Honey Mustard & Ketchup

### **Boneless Buffalo Tenders**

Boneless Wings, tossed in a Mild Buffalo Sauce, Served with Blue Cheese

### **Fish Tenders**

Fresh Haddock, Dipped in Beer Batter then Fried to a Light Golden Brown, Served with Tartar Sauce & Cocktail

### **Roast Sirloin of Beef**

Slow Roasted & Sliced Thin, Served in Gravy with Fresh Rolls & Horseradish

### **Homemade Meatballs**

Our Homemade Recipe is Made with Pork, Veal & Beef, Simmered in our Basil Marinara Sauce

### **Roast Pork Loin**

Slow Roasted Pork Loins, Sliced Thin, Served in a Pan Gravy with Fresh Rolls & Horseradish

### **Italian Sausage & Peppers**

Sweet Italian Sausage Sautéed with Peppers & Onions

### **Chicken Parmigiano**

Breaded Chicken Breast Topped with Basil Marinara Sauce, Mozzarella Cheese & Pecorino Romano Cheese

### **Roasted Cod**

Fresh Atlantic Cod, topped with a Fresh Herbed Crust & Baked, Topped with Butter & Lemon

### **Teriyaki Salmon**

Fresh Atlantic Salmon, Oven Roasted with a House Made Teriyaki Glaze

### **Chicken Marsala**

Boneless Chicken Breast Topped with a Mushroom Marsala Sauce

### **Hamburgers**

¼ lb. Hamburger Grilled Over an Open Flame, Served with Fresh Rolls & Condiments

### **Hot Dogs & Hot Sausage**

All Beef Hot Dogs & Spicy Hot Sausages, Served with Fresh Rolls & Condiments

## **Pasta Selections**

(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

Cheese Filled Ravioli Tossed in a Marinara Sauce

### **Macaroni & Cheese**

Rotini Pasta Tossed in a Creamy Cheddar Cheese Sauce & Baked

## **Starch Selections**

(Choice of One)

### **Red Bliss Potatoes**

### **Steak Cut French Fries**

### **Au Gratin Potatoes**

### **Mashed Potatoes**

### **Rice Pilaf**

## **Vegetable Selections**

(Choice of One)

### **Broccoli Florets**

### **Green Beans**

### **Italian Mixed Vegetables**

### **Green Beans & Carrot Blend**

### **Corn**

## **Dessert**

### **New York Cheesecake Station**

New York Style Cheese Cake Slices, Topped with Assorted Fruit Sauces

### **Homemade Cookies & Brownies**

An Assortment of Homemade Cookies & Fudge Nut Brownies

### **Ice Cream Sundae Bar**

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

### **Assorted Italian Pastries**

Assortment of Miniature Pastries Decoratively Displayed on a Table

## **Coffee 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.

## Sports Bar Package Enhancements

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 on non-alcohol events.

### Non-Alcoholic Options:

#### Frozen Drink Bar - \$10.00 per person

\* Assorted Non-Alcoholic "Slushie" Drinks will be dispensed from our State-of-the-Art Frozen Drink Machine.

\*Bartender Fees are waived

### Alcoholic Options:

#### 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