



205 Executive Drive
Newark, Delaware 19702

Tel. 302.731.1800

www.executivebanquets.com
executivebanquets@comcast.net

Executive Served 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 Served 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 450 *
- * Coat Check (seasonal) *
- * Award Winning Cuisine *

\$56 per person and 22% gratuity to the final bill.

All Pricing based upon a minimum of 75 guests

Lunch Package(11-3pm):

Starting at \$46 per person Inclusive (Minimum 75ppl)

Cold Presentations are included, add Hot & Passed Presentations for \$5.00 per person

Dinner Includes:

Cocktail Hour with Assorted Cold & Hot Presentations

Choice of One Salad or Soup

Choice of Two Entrees

Third Entrée can be added for \$3.00 per person

All Entrees will be accompanied by your choice of Starch & Vegetable

Choice of Dessert to be Served or Stationed

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 Crudité

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

Select one to be placed in a Chafing Dish:

*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 *Spanakopita *Jalapeno Poppers *Brie & Raspberry in Phyllo

*Coconut Shrimp *Vegetarian Pot Sticker *Thai Spring Roll *Smoked Chicken Quesadilla

*Asian Shrimp Wrap *Clams Casino * Sesame Chicken Tenders

*Boneless Buffalo Tenders *Chicken Cordon Blue

*Franks in a Blanket

Salad Selections

(May be Served)

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

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

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: **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 & 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 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 Chesapeake

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

Chicken Jaclyn

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

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

Beef and Pork Selections



Filet of Sirloin

Eats Just like a Filet Mignon Without the Price Tag!!



Grilled Filet Mignon

Grilled Center Cut Filet Mignon, Topped with a Caramelized Onion Demi-Glace



New York Strip Steak

Prime New York Strip, Grilled Then Topped with a Roasted Garlic Butter

Surf & Turf – Pricing Varies

Enjoy a Combination of any of our Entrees,
Sure to Please all of your guests

Grilled Pork Tenderloin

Grilled Medallions of Pork Tenderloin, served with a Crispy Prosciutto & Red Peppers Salad, Drizzled with an Aged Balsamic Reduction

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

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—Add \$3.00 per person

Fresh Filet of Flounder, stuffed with our Homemade Crab Imperial, drizzled with a Lemon Garlic Butter & Broiled, Served with a Fresh Lemon Wheel

Atlantic Salmon

Fresh Atlantic Salmon Pan Seared, Topped with a Sweet Honey Dijon Glaze or a Teriyaki Glaze

Stuffed Shrimp Imperial —Add \$4.00 per person

Jumbo Shrimp, Butterflied, Then Stuffed with our Homemade Crab Imperial & Broiled to Perfection

Vegetable Selections

(Choice of One)

French Green Beans

Tuscan Blend

Broccoli, Cauliflower, Baby Carrots & Red Peppers

Broccoli Crowns

Topped with a Citrus Butter

Roasted Asparagus Spears

Oven Roasted Topped with Clarified Butter

Dessert

Oreo Cookie Mouse
Chocolate Mousse with White Chocolate Shavings
Brownie Sundae with Vanilla Bean Ice Cream
Warm Apple Pie
Fried Banana Carmel Cheesecake
Homemade Ice Cream Sandwich
New York Style Cheesecake with Fresh Fruit Topping

Coffee, DeCaf & Hot Tea Station will be Set up during Dessert

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 - \$4.00 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, Reese's Pieces, Nutter Butter Crumbs, Oreo Crumbs, Chocolate Fudge, Carmel 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 - \$30.00 per person

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

*Eight Draft Beers

*Bottled Non-Alcoholic Beer

* Wine: Pinot Grigio, Chardonnay, Moscato, White Zinfandel, Riesling, Merlot, Cabernet Sauvignon, Pinot Noir

* Liquors to include: Dewars, Seagram's Gin, Tanqueray, 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 guests. 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 ***