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Executive Memorial Lunch Package

Welcome to the Executive Banquet & Conference Center, located just off I-95 in Newark, Delaware. Memorials & Funerals are a very difficult time for family & friends. At the Executive Banquet & Conference Center, we try to make your luncheon a stress-free & easy process. You will find everything you need included in our Memorial Buffet Package:

- * 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 *

\$26.00 per person Inclusive

Pricing based upon a minimum of 75 guests

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 Alexa

Boneless Breast of Chicken, Topped with Baby Spinach, Red Peppers & Provolone Cheese, in a Cabernet Demi-Glace

Chicken Marsala

Boneless Breast of Chicken with a Mushroom & Marsala Wine Sauce

Chicken Parmigiano

Breaded Chicken Breast Topped with our Basil Marinara & Mozzarella Cheese

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 Sauteed with Peppers & Onions

Teriyaki Salmon

Fresh Atlantic Salmon, Topped with a Sweet Teriyaki Glaze and Fresh Chives

Crab Cakes

Our Homemade Crab Cake Recipe is made with Lump & Claw Crab Meat, Served with Cocktail & Tartar Sauce

Roasted Cod

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

Roasted Turkey Breast

Slow Roasted Turkey Breast, Sliced and Topped with a Homemade Pan Gravy

Roast Sirloin of Beef

Slow Roasted Beef, Thinly Sliced, Served with a Homemade Gravy & Horseradish

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

Assorted Italian Pastries, Homemade Cookies & Brownies

Assortment of Miniature Pastries, Homemade Cookies & Chocolate Chip Brownies Decoratively Displayed on a Table

Coffee Station

To accompany your dessert, freshly brewed 100% Columbian coffee, and decaf coffee will be stationed with your cake, along with hot water and a wide selection of specialty Bigelow teas.

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 - \$25.00 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, J & B Scotch, Smirnoff Vodka, Raspberry Vodka, Orange Vodka, Cherry Vodka, Whipped Vodka, Mango Vodka, Grape Vodka, Sweet Tea Vodka, Bubblegum Vodka, Tanqueray Gin, Bombay Sapphire, Bacardi Rum, Captain Morgan, Parrot Bay, Malibu Rum, Windsor, VO, Segrans 7, Canadian Club, Jack Daniels, Jim Beam, Old Granddad, Southern Comfort, Peach Schnapps, Jose Cuervo Tequila, Amaretto, Kahlua, Irish Cream

*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 *