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Executive Fundraiser 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 Fundraising/Non Profit Organization 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 *

\$25.00 per person Inclusive

Pricing based upon a minimum of 75 guests

Groups over 150 - \$23pp, Groups over 250 - \$22

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(Choice of One)

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, Reeses 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 selection of teas.

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 for non alcohol events.

Alcoholic Options:

Full Open Bar - \$28.00 per person

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

*Eight Draft Beers

*Bottled Non-Alcoholic Beer

* 9 Varietals of Wine: Pinot Grigio, Chardonnay, Moscato, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Noir, Reisling&Spumanti

* Liquors to include: Dewars, Segrans Gin, Svedka Vodka, Candian Club, VO. Segrans 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

Cash Bar/Consumption 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 per bartender

*** Absolutely NO alcohol may be brought into the facility on the day of the event ***