

THE EXECUTIVE EVENT CENTER

AA
EXECUTIVE
CATERING, INC.



EXTRAORDINARY SERVICE FOR A MEMORABLE EVENT


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On behalf of all of the staff at The Executive Event Center we would like to thank you for taking the time to contact us regarding our Banquet & Meeting Room Facility. Whether it is an all-day Corporate Meeting, Civic or Social party you are planning, we know your time is a valuable commodity. That is why we here, at The Executive Event Center, will go out of our way to make party planning as stress free as possible.

Our facility, The Executive Event Center is Stark Counties newest banquet and meeting room facility, with a Grand Ballroom with seating for up to 400 guests. Beautifully appointed featuring Crystal Chandeliers and unique oval tables and custom linens, this room is sure to impress your guests. We also have smaller rooms available for meetings, lunches or dinner functions. Our facilities offer individual state of the art heating and cooling controls for each room as well as in-house mood

music, we also offer a complete line of A/V equipment for rental. If you are looking for a place for your next function, we would be happy to show you our facility and discuss menu and package options available here at The Executive Event Center. AA Executive Catering, Inc is the exclusive caterer of The Executive Event Center and has been providing the finest food, service and worry-free party planning available since 1979. We will cater to any location in NE Ohio or beyond. As a full service caterer, we are able to offer complete packages and provide many of the ancillary services you will need, such as tables, chairs, linen and china rental for catering at the location of your choice. We can also help you secure any tent rental, entertainment, florists or any other services you may need.

The options listed in this package are specifically designed for The Executive Event Center. Options for off-premise catering by AA Executive Catering, Inc. are available. The following catering options can be customized to fit your specific needs. We offer custom menus designed at no additional charge for any event. Let one of our expert party planners take the worry out of your next event, so that you may relax and enjoy being a guest.

Michael Kazes





Breakfast Buffet Options

A minimum of 20 guests required for buffets.

Continental Breakfast

Fresh Baked Muffins, Bagels, Croissants,
Danish with Butter, Cream Cheese & Jam
Fresh Sliced Fruit Tray
Brewed Coffee, Decaf and Hot Tea Service
Choice of Two Juices

\$9.95 ++ per person

Executive Continental

Fresh Baked Muffins, Bagels, Croissants,
Danish with Butter, Cream Cheese & Jam
Assorted Quiche Wedges
Smoked Salmon Tray with appropriate garnishes
Fresh Sliced Fruit Tray
Brewed Flavored Coffee, Decaf and Select Hot Tea Service
Choice of Three Juices

\$11.95 ++ per person


American Breakfast Buffet

Scrambled Eggs (plain or w/ Cheddar)
Choice of Crisp Bacon or Country Sausage
Breakfast Potatoes
Fresh Baked Muffins and Coffee Cake
Fresh Fruit Salad Bowl
Brewed Coffee, Decaf and Hot Tea Service
Choice of Two Juices

\$11.50 ++ per person

Groups of 50 or less may be subject to Room Rental or additional Staffing

All Prices are subject to Ohio State Sales Tax and a 19% Service Charge
Custom Menu's available for any occasion



Breakfast Buffet Options continued

A minimum of 30 guests required for buffets.

Executive Breakfast Buffet

Western Scrambled Eggs
Crisp Bacon and Country Sausage
Breakfast Potatoes
French Toast with Warm Syrup
Fresh Baked Muffins, Bagels, Croissants,
Danish with Butter, Cream Cheese & Jam
Fresh Fruit Salad Bowl
Brewed Coffee, Decaf and Hot Tea Service
Choice of Two Juices

\$14.95 ++ per person

Executive Brunch Buffet

Chef made to order Omelets
Assorted Quiche Wedges
Crisp Bacon and Country Sausage
Breakfast Potatoes
French Toast with Warm Syrup
Fresh Baked Muffins, Bagels, Croissants,
Danish with Butter, Cream Cheese & Jam Fresh
Fruit Salad Bowl
Tossed Salad with Dressings and Toppings
Beef Sirloin Tips in Mushroom Wine Sauce
Sliced Pineapple Glazed Ham
Poppy Seed Buttered Noodles
Chef's Vegetable Medley
Brewed Coffee, Decaf and Hot Tea Service
Choice of Two Juices

\$19.95 ++ per person

• Groups of 50 or less may be subject to Room Rental or additional Staffing Charges

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Custom Menu's available for any occasion

Plated Breakfast Options

Served Breakfasts are available for any size group,
Served Breakfasts include: Coffee Service and a glass of your choice of one Juice for each guest.

Cinnamon French Toast with Warm Syrup
Country Sausage or Crisp Bacon
& Fresh Fruit Garnish
\$10.95 ++ per person

Western Scrambled Eggs with Cheddar
Breakfast Potatoes
Country Sausage or Crisp Bacon
& Fresh Fruit Garnish
\$11.50 ++ per person

Ham & Cheese Omelet
Breakfast Potatoes
Country Sausage or Crisp Bacon
& Fresh Fruit Garnish
\$11.95 ++ per person

Eggs Benedict
Breakfast Potatoes
Country Sausage or Crisp Bacon
& Fresh Fruit Garnish
\$12.95 ++ per person

Basket of Danish and Muffins with Butter served with any of the above
\$2.00 ++ per guest

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Custom Menu's available for any occasion



Corporate Meeting Package #1

The Executive Continental Breakfast


Danish Pastries, Fresh Baked Muffins, Our own Coffee Cake Mini
Croissants and Bagels Served with Whipped Cream Cheese,
Butter and Assorted Preserves
Deluxe Sliced Fruit Tray (5-7 Seasonal Fresh Fruit selections)
Orange Juice plus your choice of Tomato, Grapefruit, Cranberry
or Apple Juice Fresh Brewed Regular & Decaffeinated Coffee
and Hot Tea Service

Mid Morning Break

Assorted Granola Bars, Fruit Yogurt Cups
Whole Fresh Fruit Basket
Assorted Self Serve Soft Drinks and Fresh Coffee Station

Hot Luncheon Buffet

Tossed Salad Bowl with Ranch and Italian Dressings, Rolls and
Butter
Penne Pasta with Grilled Chicken with an Artichoke, Mushroom
and Roasted Pepper Cream Sauce
American Meatloaf with Gravy
Garlic Smashed Red Skin Potatoes
Chef's Vegetable Medley and Walnut Rum Cake with Whipped
Topping
-or-



Corporate Meeting Package #1 Continued

A Served Luncheon

Artichoke and Lemon Stuffed Chicken Breast with Fontina
Supreme Sauce served over Wild Rice Pilaf with Chef's
Vegetable Medley
Chocolate Mousse Champagne Cup

Afternoon Break

Stadium Break: Jumbo Hot Pretzels with Mustard, Nachos with
Cheddar Cheese Sauce, Jalapeños and Salsa,
Shell Peanuts, Cracker Jacks and Assorted Soft Drinks
-or-

Chocolate Lovers Break: Chocolate Dipped Strawberries,
White Chocolate Macadamia Cookies, Triple Treat Chocolate
Brownies, and Chocolate Chip Cheese Cake Squares.
Served with French Vanilla Coffee

\$35.95 ++per associate

- Groups of 50 or less may be subject to Room Rental or additional Staffing Charges

All Prices are subject to Ohio State Sales Tax and a 19% Service Charge

Custom Menu's available for any occasion

Corporate Meeting Package #2

The Light Continental Breakfast

Fresh Baked Muffins and Our own Coffee Cake
Served with Whipped Butter and Assorted Preserves
Fresh Brewed Regular & Decaffeinated Coffee and Hot Tea Service

Mid Morning Break

Whole Fresh Fruit Basket
Assorted Self Serve Soft Drinks and Fresh Coffee Station

Deluxe Deli Buffet

Sliced Honey Ham, Turkey Breast and Roast Beef with
Swiss, Provolone and American Cheeses
Lettuce, Tomato and Sliced Red Onion with Assorted Relishes
Assorted Sandwich Breads and Rolls and Appropriate Condiments
Lemon Orzo Salad
Feta and Dill Potato Salad
Chips and Pretzels, Assorted Fresh Baked Cookies
-or-

A Served Luncheon

Minestrone or New England Clam Chowder
Grilled Chicken Caesar Salad with Garlic Croutons and Shredded Parmesan
Served Chocolate Mousse Champagne Cup

Afternoon Break

Assorted Soft Drinks
Basket of Chips and Pretzels and a Gourmet Brownie Tray

\$26.95++ per associate



Corporate Meeting Package #2 Continued

Price Includes:

- Room Set-up (Conference Style, Theatre Style, Classroom Style or Banquet Style)
- Table Linens as needed
- Early access to room for host
- (1) Registration table
- (1) Display table
- Day-long beverage Service
- Ample Parking

Copier, Fax or Internet Service at additional charge

- Groups of 50 or less may be subject to Room Rental or additional Staffing Charges

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Custom Menu's available for any occasion





Ancillary Equipment Rental for The Executive Event Center

ITEM CODE	DESCRIPTION	ITEM PRICE
• 27R-S100/ AVUL-49J	SHARP TELEVISION WITH STAND	\$35.00
• SSV6001	SYLVANIA VCR OR DVD	\$10.00
• SPK1	SPEAKER & STAND	\$50.00
• SPK2	SET OF (2) SPEAKERS W/ STANDS	\$95.00
• TV-VCR	TELEVISION/STAND/VCR OR DVD COMBO	\$45.00
• SM58	HAND HELD MICROPHONE W/ SPEAKER & STAND	\$25.00
• TPD-CQ	LAPEL MICROPHONE	\$45.00
• 3M9100	OVERHEAD PROJECTOR WITH STAND	\$15.00
• APOLLO	PROJECTION SCREEN	\$10.00
• C99129	CD PLAYER WITH STAND	\$25.00
• F992101	PODIUM WITH BUILT IN MICROPHONE	\$45.00
• EASEL	EASEL	\$5.00
• LCDPR	LCD DATA PROJECTOR	\$95.00
• LAPTOP	LAPTOP COMPUTER	\$135.00
• PADS	EASEL WITH FLIP PAD & MARKERS	\$10.00
• TBSKIRT	DISPLAY TABLE WITH SKIRTING	\$25.00
• PIANO	PIANO	\$50.00
• WRLINT	WIRELESS INTERNET ACCESS	\$50.00
• RISER	RISER	\$95.00
• COPIES	PHOTOCOPY—BLACK & WHITE (PER COPY)	\$0.20
• COPIES	PHOTOCOY—COLOR (PER COPY)	\$0.75






Ancillary Equipment Rental for The Executive Event Center

Additional Equipment available upon request 20% Discount on
multiple day bookings

DAMAGED, LOST, STOLEN OR DIRTY EQUIPMENT: Customer assumes the entire risk or loss, regardless of cause, with respect to the rental equipment, normal and reasonable wear and tear excepted. Accrued rental charges cannot be applied against the purchase or cost of repair of damaged, lost or stolen goods.

Customer, as determined by Dealer, must pay for rented equipment that is not returned when due or damaged beyond repair, at its full replacement cost as designated by Dealer. All cost of repairs will be borne by Customer whether performed by Dealer or at Dealer's option by another party. Customer shall pay

Dealer all charges and costs payable hereunder immediately upon receipt of invoice. Written police reports are required upon any loss caused by criminal activity.



Luncheon Buffet Options

A minimum of 30 guests required for buffets.

Includes: Coffee Service or Iced Tea. For both coffee and iced tea add \$.50
per guest.

Deluxe Deli Buffet

Slice Baked Ham, Turkey & Roast Beef

American and Swiss Cheese, Sandwich Rolls, Lettuce, Tomato,

Sliced Red Onion and Relishes, Vegetable Crudit  with Dip Tray

Your choice of Two cold salads (Potato, Macaroni, Slaw or Pasta) with Chips &

Condiments and Fresh Baked Cookie Tray

\$11.95 ++ per person

Executive Deli Buffet

Slice Baked Ham, Hard Salami, Smoked or Roasted Turkey, Corned Beef &

Roast Beef (choice of 4)

American, Provolone and Swiss Cheeses, Sandwich Rolls,

Lettuce, Tomato, Sliced Red Onion and Relishes,

Vegetable Crudit  with Dip Tray

Your choice of Three cold salads (Potato, Macaroni, Slaw or Pasta) with Chips &

Condiments and Fresh Baked Cookie & Brownie Tray

\$13.95 ++ per person

*Soups may be added to your Luncheon for \$2.95 Per person (Minimum of 10
servings per variety)*

Minestrone/ Chicken or Beef Noodle/ Potato Leek/ Mushroom Barley

Creamy Tomato/ Ham and Navy Bean/ Roasted Red Pepper w/Smoked Gouda

*Specialty Soups may be added to your Luncheon for \$3.95 Per person (Minimum
of 10 servings per variety)*

Vegetarian Chili/ New England Clam Chowder/ Spicy Tomato Gazpacho

Vichyssoise/ Cantaloupe Champagne Soup/ Mango Gazpacho

Canned Coca-Cola Products or Bottled Water - \$1.25 ea. 2 Liter Coca-Cola Products - \$7.95 ea.

Buffet Fruit Punch Bowl - \$15.95 per gallon, (two gallon minimum)

**All Prices are subject to Ohio State Sales Tax and
a 19% Service Charge Custom Menu's available
for any occasion**

Plated Luncheon Options

Served luncheons are available for any size group.

Includes: Coffee or Iced Tea. For both coffee and iced tea add \$.50 per guest.

Grilled Chicken Caesar Salad

Marinated Grilled Chicken on a tossed Caesar Salad with Garlic Croutons and Asiago Cheese
Dinner Rolls and Butter

\$12.50++ per person

Club Croissant Sandwich

Flaky Croissant filled with Smoked Turkey, Crisp Bacon, Cheddar Cheese, Leaf Lettuce and Tomato

Potato Salad and Fresh Fruit

Garnish

\$11.95++ per person

Chicken Marsala

Sautéed Boneless Breast with Mushrooms in a Marsala Wine Demi-glace, Rice Pilaf and Chef's Vegetable
House Salad, Rolls & Butter,

\$16.95++ per person

Luncheon Strip Steak

Luncheon Strip Steak
Hand Cut USDA Choice 10oz. New York Strip Steak
Oven Roasted Potatoes and Chef's Vegetable
House Salad, Rolls & Butter,

\$22.95++ per person

Soups may be added to your Luncheon for \$2.95 Per person (Minimum of 10 servings per variety)

Minestrone/ Chicken or Beef Noodle/ Potato Leek/ Mushroom Barley
Creamy Tomato/ Ham and Navy Bean/ Roasted Red Pepper w/Smoked Gouda

Specialty Soups may be added to your Luncheon for \$3.95 Per person (Minimum of 10 servings per variety)

Vegetarian Chili/ New England Clam Chowder/ Spicy Tomato Gazpacho
Vichyssoise/ Cantaloupe Champagne Soup/ Mango Gazpacho

Canned Coca-Cola Products or Bottled Water - \$1.25 ea. 2 Liter Coca-Cola Products - \$7.95 ea. Buffet Fruit Punch Bowl - \$15.95 per gallon, (two gallon minimum)

Groups of 50 or less may be subject to Room Rental or additional Staffing Charges

All Prices are subject to Ohio State Sales Tax and a 19% Service Charge

Custom Menu's available for any occasion

Luncheon Buffet Options

A minimum of 30 guests required for buffets.

Includes: Coffee or Iced Tea. For both coffee and iced tea add \$.50 per guest.

Standard Buffet Lunch Selections

Herb Roasted Chicken Pieces	Chicken Cacciatore
Beef Tips with Fettuccine	Chicken ala King
Kielbasa and Sauerkraut	Barbecued Chicken Pieces
Braised Swiss Steak & Country Gravy	Roasted Lemon Pepper
Sliced Cajun Pork Loin	Chicken Orange Glazed
Italian Meat Lasagna	Virginia Style Ham
Mild or Hot Italian Sausage with Peppers	

includes choice of Four (4) Accompaniments (page 18)

\$12.95++ Per Person (One Entrée) \$14.95++ Per Person (Two Entrées)

Deluxe Buffet Lunch Selections

Chicken Parmesan	Balsamic Marinated Chicken Breast
Cajun Chicken	Teriyaki Stir Fry Chicken & Vegetables
Beef Burgundy	Bow Tie Pasta Primavera with Chicken
	Herbed Pork Chops
Chicken Kiev	Roast Top Round of Beef, Au Jus
Beef Stroganoff	(50.00 fee for on-site carver)
Boneless Chicken Breast with Fontina Supreme	
Sauce and Sundried Tomato	

includes choice of Four (4) Accompaniments (page 18)

\$14.95++ Per Person (One Entrée) \$16.95++ Per Person (Two Entrées)

Luncheon Buffet Options Continued

Classic Buffet Lunch Selections

Sirloin Pepper Steak	Braised Corned Beef and Cabbage
Chicken Florentine	Carved Roast Turkey
Chicken Cordon Bleu	Filet of Sole Florentine
Parmesan Herb Crusted Cod	
Stuffed Chicken Breast w/Apples, Raisins & Almonds	

includes choice of Five (5) Accompaniments (page 18)

\$16.95++ Per Person (One Entrée) \$18.95++ Per Person (Two Entrées)

Executive Buffet Lunch Selections

Roast Prime Rib of Beef, Au Jus	Veal Marsala Grilled
Lamb Souvlaki	Delmonico Steak
Mixed Seafood Brochette	

includes choice of Five (5) Accompaniments (page 18)

\$19.95++ Per Person (One Entrée) \$22.95++ Per Person (Two Entrées)

Soups may be added to your Luncheon for \$2.95 Per person (Minimum of 10 servings per variety)

Minestrone Chicken or Beef Noodle Potato Leek Mushroom Barley
Creamy Tomato Ham and Navy Bean Roasted Red Pepper w/Smoked Gouda

Specialty Soups may be added to your Luncheon for \$3.95 Per person (Minimum of 10 servings per variety)

Vegetarian Chili New England Clam Chowder Spicy Tomato Gazpacho
Vichyssoise Cantaloupe Champagne Soup Mango Gazpacho

Canned Coca-Cola Products or Bottled Water -\$1.25 ea. 2 Liter Coca-Cola
Products-\$7.95 ea.

Buffet Fruit Punch Bowl-\$15.95 per gallon, (two gallon minimum)

Additional Accompaniments for any Buffet 1.00+ each per guest

• Groups of 50 or less may be subject to Room Rental or additional Staffing Charges • Three Entrée
Buffets available upon Request

All Prices are subject to Ohio State Sales Tax and a 19% Service Charge

Custom Menu's available for any occasion

À la Carte Hors D'oeuvres

Cold Hors D'oeuvre Displays

Cold Hors D'oeuvre Displays prices are per person.

Imported & Domestic Cheeses with Assorted Crackers	\$4.95
Vegetable Crudité with Dipping Sauce	\$3.50
Seasonal Fresh Fruit	\$4.50
Cheeses & Crudité	\$5.95
Seasonal Fruit, Cheeses and Crudité	\$7.95
Shrimp Cocktail Display	\$8.95
Smoked Salmon Display	\$6.95
Hummus and Tabbouleh Display with Pita Chips	\$6.95

Additional Displays Available upon request

Hot Hors D'oeuvre Selections

Minimum order of 20 piece of each variety

Sesame Chicken Brochettes	Steak Brochettes
Bleu Cheese and Garlic Mushrooms	Andouille Sausage Stuffed Mushrooms
Roasted Vegetable Stuffed Mushrooms	Italian Sausage and Peppers
Swedish Style Meatballs	Southern Barbecue Meatballs
Grecian Style Meatballs	Italian Style Meatballs
Spanakopita	Tiropita
Water Chestnut Ramaki	Oriental Potstickers
Mini Vegetarian Spring Rolls	Bite Size Egg Rolls
Buffalo Style Chicken Wings	Teriyaki Garlic Chicken Wings
Broccoli Cheddar Quiche Bites	Quiche Loraine Bites
Deep Fried Ravioli	Italian Sausage and Peppers

\$60.00 per 20 each \$125.00 per 50 each \$195.00 per 100 each

À la Carte Hors D'oeuvres Continued

Executive Hors D'oeuvre Selections

Minimum order of 20 piece of each variety

Pepper Tenderloin
Crab Rangoon
Pineapple Shrimp Brochettes
Clams Casino
Smoked Salmon Rosettes
Oysters on the Half Shell
Gourmet Foccacia Vegetarian or Meat Pizzas
Roast Beef and Asparagus Roulades
Belgium Endive with Roasted Pepper Mousse
Brochettes Shrimp and Crab Stuffed Mushrooms
Bacon Wrapped Scallops
Miniature Crab Cakes Oysters Rockefeller
Clams on the Half Shell
Scallop Cieviche Canapé
Lobster Salad Canapé
Smoked Turkey and Horseradish Wrapped Pepper Sticks
Cherry Tomatoes with Maryland Crab Cheese Filling

\$90.00 per 20 each \$175.00 per 50 each \$325.00 per 100 each

- Hors D'oeuvre Receptions will be maintained for a period of up to two hours, should you require additional time an additional per guest charge will be applied.
- Hors D'oeuvre Receptions are specially priced, no substitutions or changes please.
- Groups of 50 or less may be subject to Room Rental or additional Staffing Charges

**All Prices are subject to Ohio State Sales Tax
and a 19% Service Charge
Custom Menu's available for any occasion**

Hors D'oeuvre Reception Selections

Light Hors D'oeuvre Reception

Imported and Domestic Cheese Display Assorted Crackers
Vegetable Crudit  Display with Ranch Dip Bite Size Egg Rolls

Swedish Style Meatballs Grecian Spanakopita

Assorted Gourmet Brownies & Fresh Baked Cookies Assorted Quiche Bites

Fresh Brewed Coffee, Decaf and Hot Tea Service

\$16.95++ per person \$2.95++ per person for each additional hour

Classic Hors D'oeuvre Reception

Imported Cheese and Cracker Display

Assorted Crackers Vegetable Crudit  Display with Ranch Dip

Seasonal Fresh Fruit Display

Assorted Canap  Tray Grecian Style Meatballs

Sesame Chicken Brochettes Miniature Crab Cakes

Andouille Sausage Stuffed Mushrooms

Assorted Gourmet Brownies Baklava

Fresh Brewed Coffee, Decaf and Hot Tea Service

\$18.95++ per person \$3.50++ per person for each additional hour

Executive Hors D'oeuvre Reception

Imported and Domestic Cheese Display Assorted Crackers

Vegetable Crudit  Display with Ranch Dip Seasonal Fresh Fruit Display

Assorted Canap  Tray Shrimp Cocktail Display Sesame Chicken Brochettes Mushroom

Risotto Arancini Shrimp & Crab Stuffed Mushrooms

Miniature Crab Cakes Pork Souvlaki Skewers Lamb Souvlaki Skewers

Caprese Skewers Grecian Spanakopita Assorted Mini Desserts

Fresh Brewed Coffee, Decaf and Hot Tea Service Assorted Soft Beverage Service

\$20.95++ per person \$3.95++ per person for each additional hour

• Hors D'oeuvre Receptions will be maintained for a period of up to two hours, should you require additional time an additional per guest charge will be applied.

• Hors D'oeuvre Receptions are specially priced, no substitutions or changes please.

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Bar and Beverage Service

The Executive Event Center is Licensed to provide alcoholic beverage service

no beverages may be brought into The Executive Event Center.

House Brand Open Bar

Domestic Brands Regular and Light Bottled Beer

White Zinfandel, Chardonnay and Merlot

House Brands Vodka, Gin, Rum, Scotch, Canadian Whiskey, Bourbon and Peach Schnapps

Sweet and Dry Vermouth, Orange, Grapefruit and Cranberry Juice

All mixes, Soft Beverages and garnishes

\$6.50 1st hour, \$3.25 each additional hour, 2 hour minimum

(3 hour minimum for Wedding Receptions)

Mid Shelf Brand Open Bar

Domestic Brands Regular and Light Bottled Beer

White Zinfandel, Chardonnay and Merlot

Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Cutty Sark Scotch, Seagram's 7 & Black Velvet

Whiskey, Jim Beam Bourbon, Amaretto and Peach Schnapps

Sweet and Dry Vermouth, Orange, Grapefruit and Cranberry Juice

All mixes, Soft Beverages and garnishes

\$7.50 1st hour, \$3.75 each additional hour, 2 hour minimum

Premium Brand Open Bar

Domestic and Imported Brands Regular and Light Bottled Beer

White Zinfandel, Chardonnay, Merlot and Cabernet Sauvignon

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Dewars Scotch, Seagram's V.O. & Canadian Club

Whiskey, Jack Daniels, Jose Cuervo Tequila, Amaretto and Peach Schnapps, Sweet and Dry

Vermouth, Orange, Grapefruit and Cranberry Juice, All mixes, Soft Beverages and garnishes,

Glassware for the Bar

\$8.50 1st hour, \$4.50 each additional hour, 2 hour minimum

Super Premium Bars Available, please inquire

Open Domestic Beer, Wine and Soft Beverages

\$5.50 1st hour, \$2.75 each additional hour, 2 hour minimum

Open Soft Beverages (Self Serve)

\$2.00 1st hour, \$1.25 each additional hour

Bottled Wines, Champagne, Asti Spumante

starting at \$19.95 per bottle Champagne Toast

starting at \$3.95 per guest Cordial Carte

starting at \$8.95 per guest

- \$100.00 Bartending Fee for groups of 100 or less or for Cash Bar Set-up.
- \$100.00 fee for each extra bartender requested. Groups requesting an Open Bar followed by a Cash Bar may be charged an additional per hour fee.
- Drink tickets are available for groups wanting to monitor consumption.
- Specific Brands are available upon request and may be subject to additional charges.
- Groups of 50 or less may be subject to Room Rental or additional Staffing Charges
- Glassware for the House and Mid Shelf Bar is \$2.00 per guest when China Service is being used for entire party.
- Glassware is included in Premium Bars only when China Service is being use for entire party.



Served Dinner Options

A minimum of 30 guests is required for a served dinner

À la Carte Appetizers

Fresh Fruit on a Painted Plate	\$7.95
Jumbo Shrimp Cocktail	\$9.95
Crab Stuffed Portabella Mushroom	\$7.95
Vegan Coconut Red Lentil Soup	\$6.95
Lobster Bisque en Crôte	\$8.50
Onion Soup Gratine	\$7.50

Specialty Salads

- Gathered Field Greens with English Cucumber and Ripe Tomato
- Athens Salad with Feta and Kalamata Olives
- Caesar Salad with Garlic Croutons and Shredded Asiago
- Baby Spinach with Mandarin Oranges and Red Onion

All Specialty Salads are \$2.50 additional per guest

Served Sorbet Intermezzo's are \$2.95 additional per guest

Additional Courses

(Small Courses available when accompanying served Dinners)

Chilled Poached Salmon with Dill Crème Fraiche on Mesclun Greens	\$10.95
Chimichurri Pork Tenderloin on Jicama Slaw	\$11.95
Lamb Rib Chop with Port and Fig Chutney	\$17.95

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Room Rental or additional Staffing
Charges*

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Custom Menu's available for any occasion



Served Dinner Entrée Selections

Served Dinners include a House Salad and your Choice of two Additional Accompanies

17.95	Chicken Parmesan
17.95	Thick Sliced Roast Turkey with Herb Dressing
17.95	Stuffed Manicotti with Marinara and Mozzarella
17.95	Boneless Chicken Breast with Fontina Supreme Sauce
17.95	Chicken Piccata
17.95	Grilled Citrus Marinated Chicken Breast
18.95	Apricot Pork Loin with Walnut Herb Stuffing
18.95	Pork Tenderloin with Plum Chutney Sauce
18.95	Chicken Florentine
18.95	Chicken Kiev
18.95	Petit Cut Prime Rib. Au Jus
18.95	Chicken Marsala
19.95	Orange Siracha Salmon
19.95	Chicken ala Michaels
19.95	Medallions of Pork with Apple Dijon Demi-glace
19.95	Boston Scrod with Lemon Butter
19.95	Chicken Cordon Bleu
19.95	Stuffed Chicken Breast w/ Almonds, Raisins & Apples
20.95	Roasted New York Strip Loin w/ Demi-glace
20.95	Roast Prime Rib of Beef, Au Jus
20.95	New England Scrod Casino
20.95	Chicken Oscar with Crab, Asparagus and Béarnaise Sauce
20.95	Cornish Hen with Wild Rice Stuffing and Fruit Glaze
20.95	Filet of Sole Florentine
20.95	Broiled Scallops in Garlic Butter
21.95	Filet of Sole with Smoked Salmon Filling
21.95	Filet of Sole with Mushroom and Crab Stuffing
21.95	Rosemary Lamb Shish Kabob
24.95	Grilled Chicken with Swordfish
22.95	Swordfish Tuscany with Roasted Garlic & Red Pepper Coulis
21.95	Grilled Portobello Mushroom with Caponata Pasta
22.95	Veal Piccata, Parmesan or Marsala
23.95	Sliced Roasted Tenderloin w/Bleu Cheese Sauce
24.95	Grilled Lamb Chops with Béarnaise Sauce
25.95	Classic Beef Wellington
24.95	Grilled New York Strip Steak (12 ounce) (with Brandy Peppercorn Sauce or Chive Butter)
26.95	Grilled Filet Mignon w/Exotic Mushroom Ragu



Served Dinner Entrée Selections Continued

22.95	Veal Saltimbocca
28.95	Petit Filet Mignon with Grilled Chicken
26.95	Veal Oscar
27.95	Veal Osso Buco
29.95	Petit Filet Mignon with Grilled Salmon
30.95	Petit Filet Mignon with Stuffed Scampi
30.95 and up	Broiled Lobster Tail with Drawn Butter
32.95	Grilled Veal Chop Milano
32.95	Filet Mignon with Swordfish
34.95 and up	Surf and Turf

*Our Chef would be happy to provide additional
Entrée Selections and Custom Menus upon
request*

*Children's Portions are available for Children
under 10, they will be charged 60% of a full
dinner and bar prices including taxes and
service charge.*

*Served Children's Meals are available when
group is having a served Dinner*



Dinner Buffet Options

A Minimum of 30 guest must be in attendance for a Buffet

Includes: Coffee Service or Iced Tea. For both coffee and iced tea add \$.50 per guest.

Standard Buffet Dinner Selections

Herb Roasted Chicken Pieces	Sliced Cajun Pork Loin
Beef Tips with Parsley Buttered	Barbecued Chicken Pieces
Egg Noodles	Roasted Lemon Pepper Chicken
Chicken Cacciatore	Kielbasa and Sauerkraut
Mild or Hot Italian Sausage with Peppers	Orange Glazed Virginia Style Ham
Braised Swiss Steak & Country Gravy	Italian Meat Lasagna

includes choice of Four (4) Accompaniments

\$17.95++ Per Person (One Entrée) \$19.95++ Per Person (Two Entrées)

Deluxe Buffet Dinner Selections

Chicken Parmesan	Boneless Chicken Breast with Fontina Supreme Sauce
Balsamic Marinated Chicken Breast	Cajun Chicken
Chicken Kiev	Spinach Vegetable Lasagna
Stir Fry Chicken & Vegetables	Beef Stroganoff
Teriyaki Beef Short Ribs	Beef Burgundy
Herbed Pork Chops	BBQ St. Louis Pork Ribs
Bow Tie Pasta Primavera with Chicken	Roast Top Round of Beef, Au Jus (50.00 on-site Carver Fee)

includes choice of Four (4) Accompaniments

\$18.95++ Per Person (One Entrée) \$20.95++ Per Person (Two Entrées)

Classic Buffet Dinner Selections

Sirloin Pepper Steak	Filet of Sole Florentine
Chicken Florentine	BBQ Baby Back Pork Ribs Baked Scrod Casino Style
Chicken Cordon Bleu	Braised Corned Beef and Cabbage
Carved Roast Turkey	Stuffed Chicken Breast w/Apples, Raisins & Almonds

includes choice of Five (5) Accompaniments

\$20.95++ Per Person (One Entrée) \$22.95++ Per Person (Two Entrées)



Executive Buffet Dinner Selections

Roast Prime Rib of Beef, Au Jus
Turkey Breast Cutlet Parmesan
Chicken Wellington
Lamb Brochette
Grilled Delmonico Steak

Veal Marsala
Mixed Seafood Brochette
Shrimp Scampi
Sea Scallops in Garlic Butter

Includes choice of Five (5) Accompaniments

\$22.95++ Per Person (One Entrée) \$24.95++ Per Person (Two Entrées)

- Any functions after 2:00pm on Weekdays or 3:00 pm on Weekends must select Dinner options
- Additional Accompaniments for any Dinner Buffet \$3.50+ each per guest
- Groups of 50 or less may be subject to Room Rental or additional Staffing Charges
- Children's Pricing is available for Children under 10, they will be charged 60% of full buffet and bar prices including taxes and service charge
- Served Children's Meals are available when group is having a served Dinner. Please inquire about menu selections & pricing

**All Prices are subject to Ohio State
Sales Tax and a 19% Service Charge**

Custom Menu's available for any occasion



Accompaniments

Soups

Minestrone Chicken Noodle / Beef Noodle Amish Chicken and Wild Rice

Creamy Tomato Vichyssoise (\$1.00) / Ham and Navy Bean

Grilled Vegetable / Red Pepper with Smoked Gouda / Vegetarian Chili

Potato Leek Spicy Gazpacho (\$1.00) / Chilled Fruit Soup (\$1.00)

New England Clam Chowder (1.00) / Classic Wedding Soup (1.00)

Crab and Red Pepper Bisque (1.00)

Soups for a Buffet Dinner may be served for an addition .50 per guest

Salads

Marinated Three Bean Salad Fresh

Garden Salad Bowl with Choice of Dressing / Creamy Cole Slaw

Chilled Pasta Salad / Classic Potato Salad

Red Beet and Orange Salad with Raspberry Vinaigrette

Watergate Salad Asparagus, Cucumber and Rice Salad

Lemon Orzo Salad Watermelon, Tomato and Feta Salad

Marinated Vegetable Salad Spinach Salad Bowl (\$1.00)

Field Greens Salad Bowl (1.00) /Marinated Tomato, Cucumber & Onion Salad

Seasonal Fresh Fruit Salad Bowl (in a Carved Watermelon \$30.00)

Starches

Au Gratin Potatoes / Mashed Potatoes / Confetti Rice Pilaf

Scalloped Potatoes / Baked Potato / Lyonnaise Potatoes

Traditional Herb Bread Dressing / Corn Bread Stuffing

Long Grain & Wild Rice Blend / Oven Browned Red Skin Potatoes

Parmesan Ranch Mashed Potatoes / Smashed Garlic Red Skin Potatoes

Lime Roasted Sweet Potatoes / Twice Baked Potato (\$1.00)

Baked Sweet Potato with Cinnamon Pecan Butter (\$1.00)

Pasta Side Dishes

Penne Pasta with Marinara / Bow Tie Pasta Alfredo / Rotini with Italian Meat Sauce

Tri-Color Tortellini with Pesto Cream Sauce / Penne with Mushroom Cream Sauce (\$1.00)

Vegetables

Sautéed Vegetable Medley / Buttered Corn

Sesame Snow Peas Corn with Green and Red Peppers

Glazed or Buttered Carrots Sugar Snap Peas

Steamed Asparagus (\$1.00) Ratatouille Vegetables

Green Beans with Almonds or Mushrooms Steamed Broccoli, Cauliflower and Carrots

Zucchini and Summer Squash Provençale Balsamic Roasted Root Vegetables

Baby Peas & Pearl Onions

Dessert Options

Dessert Trays

Fresh Baked Cookie Tray	\$3.00
Chocolate Brownies	\$3.00
Gourmet Brownies	\$3.50
Gourmet Brownies & Cookies	\$3.95
Baklava	\$3.50

Sheet Cakes Options:

Our sheet Cakes are Two Layers and can be designed and scripted to your specifications
Our in-house bakery produces these delicious varieties: Chocolate, Devils Fudge, Marble,
Yellow, White, Almond, Spice or Banana Cake

Icing Options:

Vanilla Butter Cream (can be tinted into vibrant colors)
Vanilla Whipped Topping (can be tinted into pastel colors)
Almond, Maple, Orange, Cherry or Chocolate Butter Cream
Cream Cheese (off-white color) Chocolate Ganache (additional charge)

Filling Options:

Mousse fillings: Raspberry, Chocolate, Lemon, Maple or Almond
Fruit Fillings: Strawberry, Raspberry Jam, Cherry, Pineapple,
Bavarian Cream or Fresh Fruit (additional)

1/4 Sheet (up to 20 pc) \$29.95

1/2 Sheet (up to 40 pc) \$44.95

Full Sheet (up to 80 pc) \$75.95

- Cake Cutting Service .50 per guest (for cakes not provided by AA Executive Catering)
- Cookie Plating Service .50 per guest (waived if we are providing Wedding Cake)

Plated Desserts

New York Cheese Cake \$4.50 w/fruit topping \$5.00

Specialty Cheese Cake \$4.95

Fruit Pie \$3.50

Key Lime Pie \$4.00

Specialty Tortes \$4.95

(Triple Chocolate Layer, Piña Colada, Chocolate Caramel Mousse, Lemon Mousse,
Chocolate Almond, Black Forest, 24K Carrot Cake plus many more)

Please Consult with your Party Planner for an up to date list of our latest Creations

**Directions to
The Executive Event Center
5211 W Tuscarawas St. NW
Canton, OH 44708
(330) 477-8588**

From Cleveland and Points North:

I-77 South to Canton, Exit 105B (W Tuscarawas St.) Right onto W Tuscarawas,
Proceed 3 Miles, go past Perry Drive, Hall of Fame Bowling and Florist.
The Executive Event Center is next Drive on Right.

**From Columbus/Mansfield/Wooster/Massillon
and Points South West:**

I-71 North to SR 30 East to SR 21 North, Exit at Lillian Gish Blvd
(SR 172) at end of exit turn Right onto Lincoln Way (name changes
to W Tuscarawas St) 4.3 miles on Lincoln Way,
Office Max Building is on your Right, look left and you will
see Ameritech Building.

The Executive Event Center will be the next drive on the Left.

From Belden Village Hotels:

Everhard Road to Whipple Ave, proceed South on Whipple Ave. past Fulton
Drive and Hills and Dales Ave. continue on Whipple Ave. to the W Tuscarawas
intersection (Fisher Foods will be on your Right) Right onto W Tuscarawas, go
past Perry Drive, Hall of Fame Bowling and Florist.
The Executive Event Center is next Drive on Right.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your
risk of foodborne illness*

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Breakfast and Deli Options and Order Forms

Extraordinary Service for a Memorable Event
Catering to the Location of your Choice

Breakfast Options

All trays are attractively garnished and come complete with appropriate disposable cutlery, plates and napkins.

Fresh Baked Muffins: Assorted varieties, served with Real Butter

Small Tray (serves 5-8)	\$ 24.95
Medium Tray (serves 10-15)	\$ 46.95
Large tray (serves up to 20)	\$ 62.95

Assorted Bagels: Served with Cream Cheese, Jams and Butter

Small Tray (serves 5-8)	\$ 28.95
Medium Tray (serves 10-15)	\$ 49.28
Large tray (serves up to 20)	\$ 66.70

Danish Pastries: Elegant variety includes our Signature Coffee Cake

Small Tray (serves 5-8)	\$ 32.95
Medium Tray (serves 10-15)	\$ 59.78
Large tray (serves up to 20)	\$ 72.75

Continental Tray: Croissants, Muffins, Bagels and Danish

Small Tray (serves 5-8)	\$ 39.75
Medium Tray (serves 10-15)	\$ 69.53
Large tray (serves up to 20)	\$ 89.72

Sliced Fresh Fruit Tray: A Minimal of 5 Seasonal Varieties

Small Tray (serves 5-8)	\$ 25.95
Medium Tray (serves 10-15)	\$ 46.50
Large tray (serves up to 20)	\$ 59.95

Hot Breakfast Boxes: Ham and Cheese Omelet, Fresh Mixed Fruit and Muffin with Real Butter

\$8.95 per box, minimum order of 10

Breakfast Sandwich Platter: English Muffin with Egg, Ham & Cheese or

Jumbo Croissants with Egg, Sausage & Cheese
\$3.95 per Sandwich, minimum order of 10

Ocean Spray Fruit Juice: Orange, Grapefruit, Cranberry, Ruby Red and Grape

64 oz container serves up to 10 \$ 9.95 each

Coffee: Includes Creamer, Sweetener and Cups, Regular or Decaf

1 Gallon Insulated Disposable Container (16 Cups) \$ 17.95 or
3 Gallons Insulated Disposable Container (48 Cups) \$ 44.95

Hot Tea:

1 Gallon Insulated Disposable Container (16 Cups) \$17.95
3 Gallons Insulated Disposable Container (48 Cups) \$44.95

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Breakfast Options

Fresh Baked Muffins:

Small Tray Medium Tray Large tray (please circle choice)

Assorted Bagels:

Small Tray Medium Tray Large tray (please circle choice)

Danish Pastries:

Small Tray Medium Tray Large tray (please circle choice)

Continental Tray:

Small Tray Medium Tray Large tray (please circle choice)

Sliced Fresh Fruit Tray:

Small Tray Medium Tray Large tray (please circle choice)

Hot Breakfast Boxes: Quantity _____ (minimum order of 10)

Breakfast Sandwich Platter:

English Muffin with Egg, Ham & Cheese _____ (minimum order of 10)

Jumbo Croissants with Egg, Sausage & Cheese _____ (minimum order of 10)

Ocean Spray Fruit Juice:

Quantity:

Orange _____
Cranberry _____
Grape _____

Grapefruit _____
Ruby Red _____

Coffee:

Quantity:

_____ Regular 1 Gallon _____ 3 Gallons _____

_____ Decaf 1 Gallon _____ 3 Gallons _____



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Luncheon Option

All trays are attractively garnished and come complete with appropriate disposable cutlery, plates and napkins.

Deli Luncheon Tray: Sliced Baked Ham, Turkey and Roast Beef with American and Swiss Cheese, Sandwich Rolls, Lettuce, Tomato, Sliced Red Onion and Relishes with Chips and Condiments.

Choice of: Potato Salad, Cole Slaw or Pasta Salad

Small Tray (serves 5-8) \$ 48.95
Medium Tray (serves 10-15) \$ 89.95
Large Tray (serves up to 20) \$119.95

Veggie Tray

Small Tray (serves 5-8) \$19.95
Medium Tray (serves 10-15) \$24.95
Large Tray (serves up to 20) \$48.50

Fruit Tray and Cheese Tray (Pricing Per Fruit Tray and Per Cheese Tray)

Small Tray (serves 5-8) \$24.95
Medium Tray (serves 10-15) \$48.95
Large Tray (serves up to 20) \$68.95

Canned Soft Drinks or Bottled Water

12 oz. Coca-Cola Products or 8 oz. Individual Bottled Water \$ 1.25 each

2 Liter Soft Drinks (Coca Cola products) \$ 5.95 each

Coffee—Includes Creamer, Sweetener and Cups, Regular and Decaf

1 Gallon Insulated Disposable Container (16 cups) \$ 17.95

3 Gallons Insulated Disposable Container (48 cups) \$ 44.95



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Deli Luncheon Options

Deli Luncheon Tray:

Small Tray _____ (serves 5-8) Medium Tray _____ (serves 10-15) Large Tray _____ (serves up to 20)

Potato Salad Cole Slaw Pasta Salad (Please Circle Choice)

Beverages

Soft Drinks:

12 oz. Cans 2 Liter Bottles (Please Circle Choice)

Quantity:

Coke _____ Diet Coke _____

Sprite _____ Diet Sprite _____ Water _____

Coffee:

Quantity:

_____ Regular 1 Gallon _____ 3 Gallons _____

_____ Decaf 1 Gallon _____ 3 Gallons _____



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Box Lunch Options
and
Order Forms

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Box Lunch Options

All boxes are attractively packaged and include:

Fork, knife, napkin and condiments to compliment the sandwich selection.

All American: Fresh Sliced Turkey, Boneless Ham or Slice Roast Beef with Swiss Cheese

Lettuce and Sliced Tomato, Dill Pickle Spear

Choice of Bread: White, Whole Wheat, Multi Grain

Choice of Side: Potato, Macaroni, Cole Slaw, Bag of Chips

Choice of: Homemade Cookie or Brownie

Super Cold Italian: Sliced Salami, Pepperoni and Ham with Provolone Cheese

Lettuce and Sliced Tomato, Dill Pickle Spear

Choice of Bread: White, Whole Wheat, Multi Grain

Choice of Side: Potato, Macaroni, Cole Slaw, Bag of Chips

Choice of: Homemade Cookie or Brownie

Vegetarian Delight: Herb Cheese, Shredded Lettuce, Cucumbers, Diced Tomatoes, Onions,

And Crumbled Feta Cheese, Rolled into a wrap.

Dill Pickle Spear

Choice of Wrap: Garlic Herb, Whole Wheat

Choice of Side: Potato, Macaroni, Cole Slaw, Bag of Chips

Choice of: Homemade Cookie or Brownie

WRAPS (GARLIC HERB, WHOLE WHEAT) BAGEL, CROISSANT, HOMEMADE BUN	ADD 0.50 p/p
BEVERAGES: CAN OF POP, BOTTLED WATER, JUICE BOTTLE	ADD 1.25 Per Can/Bottle
ADD CARROTS, CELERY, BROCCOLI, CAULIFLOWER & ZUCCHINI STICKS with RANCH DIP	ADD 0.75 p/p
HOMEMADE PASTA SALAD, FRESH FRUIT OR NEW POTATO VINEGRATE SALAD	ADD 0.75 p/p

1 – 24 Boxes	\$9.95 Per Box
25 – 50 Boxes	7.95 Per Box
51 - 200 Boxes	7.50 Per Box
201 Boxes & Up	6.95 Per Box

*****A MINIMUM QUANTITY OF 5 PER VARIETY OF BOX LUNCH IS REQUIRED*****

(For Example: If you choose 5 of the All American, all 5 must have the same bread, meat, side and dessert)



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BOX LUNCH ORDER FORM

QUANTITY

ALL AMERICAN

TURKEY HAM ROAST BEEF (*please circle one*)

WHITE WHEAT MULTI GRAIN (*please circle one*)

WRAP: (Garlic-Herb or Whole-Wheat) BAGEL HOMEMADE BUN (*add .50*)

POTATO SALAD MACARONI SALAD COLE SLAW CHIPS (*please circle one*)

COOKIE BROWNIE (*please circle one*)

SUPER COLD ITALIAN

WHITE WHEAT MULTI GRAIN (*please circle one*)

WRAP: (Garlic-Herb or Whole-Wheat) BAGEL HOMEMADE BUN (*add .50*)

POTATO SALAD MACARONI SALAD COLE SLAW CHIPS (*please circle one*)

COOKIE BROWNIE (*please circle one*)

VEGETARIAN DELIGHT

WRAP: GARLIC-HERB WHOLE-WHEAT (*please circle one*) (*add .50*)

POTATO SALAD MACARONI SALAD COLE SLAW CHIPS (*please circle one*)

COOKIE BROWNIE (*please circle one*)



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Executive Box Lunch Options

All boxes are attractively packaged and include:

Fork, knife, napkin and condiments to compliment the sandwich selection.

1. Grilled Chicken Breast on a Kaiser Roll with Provolone or Swiss Cheese, Lettuce and Tomato
2. Homemade Chicken, Tuna or Famous Seafood Salad on a Croissant Roll, Lettuce and Tomato
3. Fresh Mozzarella, Roasted Peppers, Sliced Tomatoes, Virgin Olive Oil on Crusty French Baguette
4. Genoa Salami, Fresh Mozzarella, Roasted Peppers, Virgin Olive Oil on Crusty French Baguette
5. Cuban: Ham, Turkey Breast, Spiced Pork, Swiss Cheese, Sliced Pickles Baked on French Bread
6. Genoa Salami, Imported Ham, Provolone Cheese, Onion, Lettuce, Tomatoes, Sweet Roasted Red Peppers, Greek Vinaigrette on a Sub Roll
7. Genoa Salami, Fresh Mozzarella, Imported Ham, Roasted Peppers, Virgin Olive Oil on Crusty Bread
8. Ham and Swiss Cheese on French Bread
9. Roast Beef and Havarti Cheese on French Bread

***** ALL ABOVE INCLUDE: Choice of Side: Potato, Macaroni, Cole Slaw, Bag of Chips
Choice of: Homemade Cookie or Brownie*****

BEVERAGES: CAN OF POP, BOTTLED WATER, JUICE BOTTLE	ADD 1.25 Per Can/Bottle
ADD CARROTS, CELERY, BROCCOLI, CAULIFLOWER & ZUCCHINI STICKS with RANCH DIP	ADD 0.75 p/p
HOMEMADE PASTA SALAD, FRESH FRUIT OR NEW POTATO VINEGRATE SALAD	ADD 0.75 p/p
GOURMET TORTE	ADD 2.95 p/p

1 – 24 Boxes	\$10.95 Per Box
25 – 50 Boxes	9.95 Per Box
51 - 200 Boxes	9.50 Per Box
201 Boxes & Up	8.95 Per Box

*****A MINIMUM QUANTITY OF 5 PER VARIETY OF BOX LUNCH IS REQUIRED*****

(For Example: If you choose 5 of the Grilled Chicken Breast, all 5 must have the same side and dessert)



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EXECUTIVE BOX LUNCH ORDER FORM (ORDER BY NUMBER)

QUANTITY

_____	1	POTATO SALAD COOKIE	MACARONI SALAD BROWNIE <i>(please circle one)</i>	COLE SLAW	CHIPS <i>(please circle one)</i>
_____	2	POTATO SALAD COOKIE	MACARONI SALAD BROWNIE <i>(please circle one)</i>	COLE SLAW	CHIPS <i>(please circle one)</i>
_____	3	POTATO SALAD COOKIE	MACARONI SALAD BROWNIE <i>(please circle one)</i>	COLE SLAW	CHIPS <i>(please circle one)</i>
_____	4	POTATO SALAD COOKIE	MACARONI SALAD BROWNIE <i>(please circle one)</i>	COLE SLAW	CHIPS <i>(please circle one)</i>
_____	5	POTATO SALAD COOKIE	MACARONI SALAD BROWNIE <i>(please circle one)</i>	COLE SLAW	CHIPS <i>(please circle one)</i>
_____	6	POTATO SALAD COOKIE	MACARONI SALAD BROWNIE <i>(please circle one)</i>	COLE SLAW	CHIPS <i>(please circle one)</i>
_____	7	POTATO SALAD COOKIE	MACARONI SALAD BROWNIE <i>(please circle one)</i>	COLE SLAW	CHIPS <i>(please circle one)</i>
_____	8	POTATO SALAD COOKIE	MACARONI SALAD BROWNIE <i>(please circle one)</i>	COLE SLAW	CHIPS <i>(please circle one)</i>
_____	9	POTATO SALAD COOKIE	MACARONI SALAD BROWNIE <i>(please circle one)</i>	COLE SLAW	CHIPS <i>(please circle one)</i>



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Executive Salad Box Options

All salad boxes include fork, knife, napkin and condiments to compliment the selection.

1. **Garden Salad Box** – Garden Fresh Mixed Greens, Tomatoes, Cucumbers, Onions, Shredded Carrots and Purple Cabbage with Choice of Dressing 8.95 Per Salad
2. **Greek Salad** – Chopped Lettuce, Tomatoes, Cucumbers, and Onions, Topped with Feta Cheese, Calamata Olives with Balsamic Vinaigrette Dressing 10.95 Per Salad
3. **Chef Salad** – Strips of Imported Ham, Turkey Breast, Swiss and American Cheese, Hard Boiled Egg, and Tomato Wedges, Over a Bed of Mixed Greens with Choice of Dressing 12.95 Per Salad
4. **Spinach Salad** – Fresh Spinach, Tomato Wedges, Hard Boiled Egg, Sliced Mushrooms, Bacon and Homemade Croutons with Choice of Dressing 10.95 Per Salad
5. **Caesar Salad** – Romaine Lettuce, Parmesan Cheese, Homemade Croutons, Caesar Dressing 10.95 Per Salad
6. **Platter** – Stuffed Grape Leaves, Chick Pea Salad (chick peas, green onions, fresh parsley, sprinkled with olive oil and lemon juice), Sliced Tomatoes, Hummus, Tzatziki Sauce, Calamata Olives and Pita Wedges 13.95 Per Salad
7. **Salad Boat** – Choice of Chicken, Shrimp or Tuna Salad, on a Bed of Lettuce, with Tomato and Cucumber Slices, Pickle Spear, Calamata Olive, and French Beget 12.95 Per Salad

BEVERAGES: CAN OF POP, BOTTLED WATER, JUICE BOTTLE	ADD 1.25 Per Can/Bottle
ADD GRILLED CHICKEN TO ANY SALAD	ADD 3.50 p/p
GOURMET TORTE	ADD 2.95 p/p
COOKIE or BROWNIE	ADD 1.25 p/p

1 – 24 Salads	Add 1.00 Per Salad
25 – 50 Salads	Regular Price
51 - 200 Salads	Deduct 0.40 Per Salad
201 Salads & Up	Deduct 1.00 Per Salad

Please note: Delivery and Set up is available at an additional charge



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EXECUTIVE SALAD BOX ORDER FORM

QUANTITY

_____	GARDEN SALAD
_____	GREEK SALAD
_____	CHEF SALAD
_____	SPINACH SALAD
_____	CAESAR SALAD
_____	PLATTER
_____	SALAD BOAT: CHICKEN SALAD SHRIMP SALAD TUNA SALAD

(Please circle one)

CHOICE OF DRESSING



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