The Executive Event Center

Catering Packages

Extraordinary Service for a Memorable Event

5211 W Tuscarawas St NW  Canton, OH 44708
330-477-8588  330-477-8599 Fax
www.aaexecutivecatering.com
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 a 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 Charges

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**

Minimum of 30 guests

- 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**

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4/6/2017
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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www.aaexecutivecatering.com 330-477-8588  330-477-8599 (Fax)
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-
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, Jala-
peños 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

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Custom Menu’s available for any occasion

www.aaexecutivecatering.com 330-477-8588   330-477-8599 (Fax)
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

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, Ice Water and Mints
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

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

www.aaexecutivecatering.com 330-477-8588  330-477-8599 (Fax)
## Ancillary Equipment Rental for The Executive Event Center

<table>
<thead>
<tr>
<th>ITEM CODE</th>
<th>DESCRIPTION</th>
<th>ITEM PRICE</th>
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<tbody>
<tr>
<td>27R-S100/</td>
<td>SHARP TELEVISION WITH STAND</td>
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<td>AVU-49J</td>
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</tr>
<tr>
<td>SSV6001</td>
<td>SYLVANIA VCR OR DVD</td>
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<tr>
<td>SPK1</td>
<td>SPEAKER &amp; STAND</td>
<td>$50.00</td>
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<tr>
<td>SPK2</td>
<td>SET OF (2) SPEAKERS W/ STANDS</td>
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<td>TV-VCR</td>
<td>TELEVISION/STAND/VCR OR DVD COMBO</td>
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<td>SM58</td>
<td>HAND HELD MICROPHONE W/ SPEAKER &amp; STAND</td>
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<tr>
<td>TPD-CQ</td>
<td>LAPEL MICROPHONE</td>
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<td>3M9100</td>
<td>OVERHEAD PROJECTOR WITH STAND</td>
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<td>APOLLO</td>
<td>PROJECTION SCREEN</td>
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<tr>
<td>C99129</td>
<td>CD PLAYER WITH STAND</td>
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<tr>
<td>F992101</td>
<td>PODIUM WITH BUILT IN MICROPHONE</td>
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<tr>
<td>EASEL</td>
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<tr>
<td>LCDPR</td>
<td>LCD DATA PROJECTOR</td>
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<tr>
<td>LAPTOP</td>
<td>LAPTOP COMPUTER</td>
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<td>PADS</td>
<td>EASEL WITH FLIP PAD &amp; MARKERS</td>
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<td>TBSKIRT</td>
<td>DISPLAY TABLE WITH SKIRTING</td>
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<tr>
<td>PIANO</td>
<td>PIANO</td>
<td>$50.00</td>
</tr>
<tr>
<td>WRLINT</td>
<td>WIRELESS INTERNET ACCESS</td>
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<tr>
<td>RISER</td>
<td>RISER</td>
<td>$95.00</td>
</tr>
<tr>
<td>COPIES</td>
<td>PHOTOCOPY—BLACK &amp; WHITE (PER COPY)</td>
<td>$0.20</td>
</tr>
<tr>
<td>COPIES</td>
<td>PHOTOCOY—COLOR (PER COPY)</td>
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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 Crudité 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 Crudité 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
Potato Leek
Creamy Tomato
Roasted Red Pepper w/Smoked Gouda

Chicken or Beef Noodle
Mushroom Barley
Ham and Navy Bean

Specialty Soups may be added to your Luncheon for $3.95 Per person
(Minimum of 10 servings per variety)
Vegetarian Chili
Vichyssoise
New England Clam Chowder
Cantaloupe Champagne Soup
Spicy Tomato Gazpacho
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
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
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
Potato Leek
Creamy Tomato
Roasted Red Pepper w/Smoked Gouda
Chicken or Beef Noodle
Mushroom Barley
Ham and Navy Bean

Specialty Soups may be added to your Luncheon for $3.95 Per person
(Minimum of 10 servings per variety)
Vegetarian Chili
Vichysoise
New England Clam Chowder
Cantaloupe Champagne Soup
Spicy Tomato Gazpacho
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

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Custom Menu’s available for any occasion

www.aaexecutivecatering.com  330-477-8588  330-477-8599 (Fax)
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
- Braised Swiss Steak & Country Gravy
- Roasted Lemon Pepper Chicken
- Mild or Hot Italian Sausage with Peppers

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

- Coffee or Iced Tea

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

**Deluxe Buffet Lunch Selections**

- Chicken Parmesan
- Balsamic Marinated Chicken Breast
- Bow Tie Pasta Primavera with Chicken
- Boneless Chicken Breast with Fontina Supreme Sauce and Sundried Tomato
- Roast Top Round of Beef, Au Jus (50.00 fee for on-site carver)

- Cajun Chicken
- Teriyaki Stir Fry Chicken & Vegetables
- Herbed Pork Chops
- Chicken Kiev

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

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

**Classic Buffet Lunch Selections**

- Sirloin Pepper Steak
- Braised Corned Beef and Cabbage
- Parmesan Herb Crusted Cod
- Roast Top Round of Beef, Au Jus (50.00 fee for on-site carver)

- Chicken Florentine
- 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**

- Veal Marsala
- Lamb Souvlaki
- Grilled Delmonico Steak
-Filet of Sole Florentine

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**

- Minestrone
- Potato Leek
- Creamy Tomato
- Roasted Red Pepper w/Smoked Gouda

**Specialty Soups may be added to your Luncheon for $3.95 Per person**

- Vegetarian Chili
- Vichysoisse
- Canned Coca-Cola Products or Bottled Water -1.25 ea.  2 Liter Coca-Cola Products–$7.95 ea.

Additional Accompaniments for any Buffet 1.00+ each per guest

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

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Custom Menu’s available for any occasion

www.aaexecutivecatering.com  330-477-8588  330-477-8599 (Fax)
## À la Carte Hors D’oeuvres

### Cold Hors D’oeuvre Displays

*Cold Hors D’oeuvre Displays prices are per person.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imported &amp; Domestic Cheeses with Assorted Crackers</td>
<td>$4.95</td>
</tr>
<tr>
<td>Vegetable Crudité with Dipping Sauce</td>
<td>$3.50</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit</td>
<td>$4.50</td>
</tr>
<tr>
<td>Cheeses &amp; Crudité</td>
<td>$5.95</td>
</tr>
<tr>
<td>Seasonal Fruit, Cheeses and Crudité</td>
<td>$7.95</td>
</tr>
<tr>
<td>Shrimp Cocktail Display</td>
<td>$8.95</td>
</tr>
<tr>
<td>Smoked Salmon Display</td>
<td>$6.95</td>
</tr>
<tr>
<td>Hummus and Tabbouleh Display with Pita Chips</td>
<td>$6.95</td>
</tr>
</tbody>
</table>

Additional Displays Available upon request

### Hot Hors D’oeuvre Selections

*Minimum order of 20 piece of each variety*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sesame Chicken Brochettes</td>
<td>$60.00</td>
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<tr>
<td>Bleu Cheese and Garlic Mushrooms</td>
<td>$125.00</td>
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<tr>
<td>Roasted Vegetable Stuffed Mushrooms</td>
<td>$195.00</td>
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<tr>
<td>Swedish Style Meatballs</td>
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<tr>
<td>Grecian Style Meatballs</td>
<td></td>
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<tr>
<td>Spanakopita</td>
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<tr>
<td>Water Chestnut Ramaki</td>
<td></td>
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<tr>
<td>Mini Vegetarian Spring Rolls</td>
<td></td>
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<tr>
<td>Buffalo Style Chicken Wings</td>
<td></td>
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<tr>
<td>Broccoli Cheddar Quiche Bites</td>
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<tr>
<td>Deep Fried Ravioli</td>
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<tr>
<td>Steak Brochettes</td>
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<tr>
<td>Andouille Sausage Stuffed Mushrooms</td>
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</tr>
<tr>
<td>Italian Sausage and Peppers</td>
<td></td>
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<tr>
<td>Southern Barbecue Meatballs</td>
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<tr>
<td>Italian Style Meatballs</td>
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<tr>
<td>Tiropita</td>
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<tr>
<td>Oriental Potstickers</td>
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<tr>
<td>Bite Size Egg Rolls</td>
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<tr>
<td>Teriyaki Garlic Chicken Wings</td>
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<tr>
<td>Quiche Loraine Bites</td>
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<tr>
<td>Italian Sausage and Peppers</td>
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</table>

### Executive Hors D’oeuvre Selections

*Minimum order of 20 piece of each variety*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Pepper Tenderloin Brochettes</td>
<td>$90.00</td>
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<tr>
<td>Crab Rangoon</td>
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<tr>
<td>Pineapple Shrimp Brochettes</td>
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<tr>
<td>Clams Casino</td>
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<tr>
<td>Smoked Salmon Rosettes</td>
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<tr>
<td>Oysters on the Half Shell</td>
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<tr>
<td>Gourmet Foccacia Vegetarian or Meat Pizzas</td>
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<tr>
<td>Roast Beef and Asparagus Roulades</td>
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<tr>
<td>Belgium Endive with Roasted Pepper Mousse</td>
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<tr>
<td>Shrimp and Crab Stuffed Mushrooms</td>
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<tr>
<td>Bacon Wrapped Scallops</td>
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<tr>
<td>Miniature Wrapped Scallops</td>
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<tr>
<td>Oysters Crab Cakes</td>
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<tr>
<td>Oysters Rockefeller</td>
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<tr>
<td>Clams on the Half Shell</td>
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<tr>
<td>Scallop Ceviche Canapé</td>
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<tr>
<td>Lobster Salad Canapé</td>
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</tr>
<tr>
<td>Smoked Turkey and Horseradish Wrapped Pepper Sticks</td>
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</tr>
<tr>
<td>Cherry Tomatoes with Maryland Crab Cheese Filling</td>
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</tbody>
</table>

### Prices

- 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

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# Hors D’oeuvre Reception Selections

## Light Hors D’oeuvre Reception

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Imported and Domestic Cheese Display</td>
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<tr>
<td>Vegetable Crudité Display with Ranch Dip</td>
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<tr>
<td>Swedish Style Meatballs</td>
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</tr>
<tr>
<td>Assorted Gourmet Brownies &amp; Fresh Baked Cookies</td>
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<tr>
<td>Fresh Brewed Coffee, Decaf and Hot Tea Service</td>
<td></td>
</tr>
<tr>
<td>Bite Size Egg Rolls</td>
<td></td>
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<tr>
<td>Grecian Spanakopita</td>
<td></td>
</tr>
<tr>
<td>Assorted Quiche Bites</td>
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</tr>
<tr>
<td>$16.95++ per person</td>
<td>$2.95++ per person for each additional hour</td>
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</table>

## Classic Hors D’oeuvre Reception

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imported and Domestic Cheese Display</td>
<td></td>
</tr>
<tr>
<td>Vegetable Crudité Display with Ranch Dip</td>
<td></td>
</tr>
<tr>
<td>Assorted Canapé Tray</td>
<td></td>
</tr>
<tr>
<td>Sesame Chicken Brochettes</td>
<td></td>
</tr>
<tr>
<td>Andouille Sausage Stuffed Mushrooms</td>
<td></td>
</tr>
<tr>
<td>Baklava</td>
<td></td>
</tr>
<tr>
<td>Fresh Brewed Coffee, Decaf and Hot Tea Service</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fresh Fruit Display</td>
<td></td>
</tr>
<tr>
<td>Grecian Style Meatballs</td>
<td></td>
</tr>
<tr>
<td>Miniature Crab Cakes</td>
<td></td>
</tr>
<tr>
<td>Assorted Gourmet Brownies</td>
<td></td>
</tr>
<tr>
<td>$18.95++ per person</td>
<td>$3.50++ per person for each additional hour</td>
</tr>
</tbody>
</table>

## Executive Hors D’oeuvre Reception

<table>
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<tbody>
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<td></td>
</tr>
<tr>
<td>Assorted Canapé Tray</td>
<td></td>
</tr>
<tr>
<td>Sesame Chicken Brochettes</td>
<td></td>
</tr>
<tr>
<td>Shrimp &amp; Crab Stuffed Mushrooms</td>
<td></td>
</tr>
<tr>
<td>Pork Souvlaki Skewers</td>
<td></td>
</tr>
<tr>
<td>Caprese Skewers</td>
<td></td>
</tr>
<tr>
<td>Assorted Mini Desserts</td>
<td></td>
</tr>
<tr>
<td>Fresh Brewed Coffee, Decaf and Hot Tea Service</td>
<td></td>
</tr>
<tr>
<td>Assorted Soft Beverage Service</td>
<td></td>
</tr>
<tr>
<td>Shrimp Cocktail Display</td>
<td></td>
</tr>
<tr>
<td>Mushroom Risotto Arancini</td>
<td></td>
</tr>
<tr>
<td>Miniature Crab Cakes</td>
<td></td>
</tr>
<tr>
<td>Lamb Souvlaki Skewers</td>
<td></td>
</tr>
<tr>
<td>Grecian Spanakopita</td>
<td></td>
</tr>
<tr>
<td>$20.95++ per person</td>
<td>$3.95++ per person for each additional hour</td>
</tr>
</tbody>
</table>

- **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

www.aexecutivecatering.com  330-477-8588  330-477-8599 (Fax)
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.

All Prices are subject to Ohio State Sales Tax and a 19% Service Charge
Served Dinner Options
A minimum of 30 guests is required for a served dinner

À la Carte Appetizers

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit on a Painted Plate</td>
<td>$7.95</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>$9.95</td>
</tr>
<tr>
<td>Crab Stuffed Portabella Mushroom</td>
<td>$7.95</td>
</tr>
<tr>
<td>Vegan Coconut Red Lentil Soup</td>
<td>$6.95</td>
</tr>
<tr>
<td>Lobster Bisque en Crûte</td>
<td>$8.50</td>
</tr>
<tr>
<td>Onion Soup Gratine</td>
<td>$7.50</td>
</tr>
</tbody>
</table>

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

- 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
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
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.

www.aaexecutivecatering.com  330-477-8588   330-477-8599 (Fax)
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  Beef Tips with Parsley Buttered Egg Noodles
Chicken Cacciatore  Mild or Hot Italian Sausage with Peppers
Braised Swiss Steak & Country Gravy  Sliced Cajun Pork Loin
Barbecued Chicken Pieces  Roasted Lemon Pepper Chicken
Kielbasa and Sauerkraut  Orange Glazed Virginia Style Ham
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  Braised Corned Beef and Cabbage
Chicken Florentine  Chicken Cordon Bleu
Carved Roast Turkey  Filet of Sole Florentine
BBQ Baby Back Pork Ribs  Baked Scrod Casino Style
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

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Accompaniments

Soups
- Minestrone
- Beef Noodle
- Creamy Tomato
- Ham and Navy Bean
- Red Pepper with Smoked Gouda
- Potato Leek
- Chilled Fruit Soup ($1.00)
- Classic Wedding Soup (1.00)

Chicken Noodle
Amish Chicken and Wild Rice
Vichyssoise ($1.00)
Grilled Vegetable
Vegetarian Chili
Spicy Gazpacho ($1.00)
New England Clam Chowder (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
- Creamy Cole Slaw
- Classic Potato Salad
- Watergate Salad
- Lemon Orzo Salad
- Marinated Vegetable Salad
- Field Greens Salad Bowl (1.00)
- Seasonal Fresh Fruit Salad Bowl (in a Carved Watermelon $30.00)

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

Starches
- Au Gratin Potatoes
- Confetti Rice Pilaf
- Baked Potato
- Traditional Herb Bread Dressing
- Long Grain & Wild Rice Blend
- Parmesan Ranch Mashed Potatoes
- Lime Roasted Sweet Potatoes
- Baked Sweet Potato with Cinnamon Pecan Butter ($1.00)

Starches
- Mashed Potatoes
- Scalloped Potatoes
- Lyonnaise Potatoes
- Corn Bread Stuffing
- Oven Browned Red Skin Potatoes
- Smashed Garlic Red Skin Potatoes
- Twice Baked Potato ($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)

Pasta Side Dishes
- Sautéed Vegetable Medley
- Sesame Snow Peas
- Glazed or Buttered Carrots
- Steamed Asparagus ($1.00)
- Green Beans with Almonds or Mushrooms
- Zucchini and Summer Squash Provençale
- Baby Peas & Pearl Onions
- Buttered Corn
- Corn with Green and Red Peppers
- Sugar Snap Peas
- Ratatouille Vegetables
- Steamed Broccoli, Cauliflower and Carrots
- Balsamic Roasted Root Vegetables

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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

www.aaexecutivecatering.com  330-477-8588  330-477-8599 (Fax)
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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