

ONSITE, OFFSITE, DROP OFF, OR DELIVERY



# Holiday Package Options



**330-477-8588**

**5211 WEST TUSCARAWAS ST  
CANTON OH 44708**

**AAEXECUTIVECATERING.COM**



# The Executive Event Center Holiday Collection

Here at AA Executive Catering we are proud to offer the following menus for your holiday celebrations! Our catering consultants are happy to help you plan an intimate family gathering or a corporate bash! All menus offered can be customized to fit your specific needs!



## Holiday Hors D'oeuvres



- Holiday Cheese & Cracker Display \$54.95pp
- Marinated Grilled Asparagus with Prosciutto \$7.95pp
- Blue Cheese, Apple & Walnut Tartlets \$6.95pp
- Sweet & Sour Meatballs \$5.95pp
- Smoked Salmon Display \$6.95pp
- Shrimp Stuffed Mushroom Caps \$6.95
- Andouille Sausage Stuffed Mushroom Caps \$5.95pp
- Chicken, Cranberry, & Brie Tartlets \$6.95pp
- Jumbo Shrimp Cocktail Display \$8.95pp
- New Zealand Grilled Lamb Chops \$9.95pp
- Brie Cheese in a Flaky Pastry \$6.95
- Maryland Style Mini Crab Cakes \$8.95pp
- Chilled Canape Display \$6.95pp
- Homemade Spanikopita \$5.95pp
- Bacon Wrapped Scallops \$9.95pp
- Oysters Rockefeller \$9.95pp

Don't See Something You Love? Ask your Event Coordinator For a Full List of Delicious Appetizers!

# Tom Turkey Buffet



Chicken Corn Chowder

Tossed Mixed Greens with Two Dressings  
Apple & Walnut Waldorf Salad  
Classic Caesar Salad  
Warm Rolls & Butter

Sliced Ohio Tom Turkey with Pan Gravy  
Bourbon Glazed Honey Ham  
Lemon Pepper Scrod  
Praline Pecan Sweet Potatoes  
Parsley Mashed Potatoes  
Apple & Walnut Bread Dressing  
Green Bean Casserole with French Fried Onions  
Steamed Broccoli, Cauliflower, & Baby Carrots

Pumpkin Pie with Whipped Topping  
New York Style Cheesecake with Cherry Topping  
Coffee & Hot Tea Station

\$23.95 Per Guest for Dinner

\$21.95 Per Guest for Lunch

# Harvest Delight Buffet



Mushroom, Scallion, & Saffron Barley Soup

California Field Greens with Two Dressings  
Balsamic Marinated Grape Tomatoes, Basil & Buffalo Mozzarella  
Grilled Asparagus & Baby Carrots in Raspberry Vinaigrette  
Tropical Fruit Ambrosia with Toasted Coconut  
Holiday Breads, Muffins, & Rolls & Honey Butter

Grilled Turkey Breast with Cranberry Veloute  
Sliced Pork Loin with Apricot Raisin Cream Sauce  
Marinated Tip Steak with Portabellas & Caramelized Onions  
Apple & Walnut Bread Dressing  
Parslied Redskin Potatoes  
Cheddar & Sour Cream Whipped Potatoes  
Sauteed Sugar Snap Peas with Roasted Red Peppers  
Steamed Green Beans with Mushrooms

Pumpkin Pie with Whipped Topping  
Caramel Apple Cheesecake  
Chocolate Mousse Layer Cake  
Coffee & Hot Tea Service

\$23.95 Per Guest for Lunch

\$27.95 Per Guest for Dinner

# Jingle Bells Buffet



**Creamy Shrimp Bisque**

**Crisp Mixed Greens with Two Dressings**

**Broccoli Walnut Salad**

**Fire & Ice Salad**

**(Roma Tomatoes, Red Onion, Cucumber, In Balsamic Vinaigrette)**

**Warm Rolls & Butter**

**Carved Sliced Honey Mustard Baked Virginia Ham**

**Carved Roast Top Round Bordelaise**

**Baked Scrod Casino**

**Penne Pasta with Marinara**

**Candied Whipped Sweet Potatoes**

**Au Gratin Cheddar Potatoes**

**Broccoli Floretted with Toasted Pecans**

**Garden Vegetable Medley**

**Apple & Raisin Crumble Pie**

**Chocolate Peanut Butter Mousse Cheesecake**

**Assorted Holiday Cookies**

**Coffee & Hot Tea Service**

**\$21.95 Per Guest For Lunch**

**\$25.95 Per Guest For Dinner**

# Winter Wonderland Buffet



**Creamy New England Clam Chowder**

**Spring Mixed Greens with Two Dressings**

**Chilled Penna, Cheese & Vegetable Salad**

**White Balsamic Marinated Asparagus, Roma Tomatoes, & Grilled Peppers**

**Holiday Breads & Muffins wnd Rolls with Whipped Honey Butter**

**Carved Sliced New York Strip Loin with Brandy Green Peppercorn Sauce**

**Carved Cajun Crusted Pork Loin with Pan Gravy**

**Chilled Ahi Tuna Medallions with Ginger Soy Butter**

**Bow Tie Alfredo**

**Redskins Lyonnaise**

**Sugar Snap Peas with Sesame Seeds**

**Julienee Zucchini, Yellow Squash, & Carrots**

**New York Style Cheesecake with Cherry Topping**

**Peanut Butter Mousse Pie**

**24K Carrot Cake**

**Assorted Holiday Cookies**

**Coffee & Hot Tea Service**

**\$26.95 Per Guest For Lunch**

**\$30.95 Per Guest For Dinner**

# Deck The Halls Buffet



Cream Of Asparagus with Crab Soup

Baby Spinach Salad with Hot Bacon Dressing  
Marinated Artichoke Hearts, Grape Tomatoes, & Kalamata Olives  
Shrimp & Crab Meat Pasta Salad  
Pear, Apple, & Grape Waldorf Salad  
Warm Rolls & Butter

Chef Carved Prime Rib Au Jus with Creamy Horseradish Sauce  
Chicken Divan with Supreme Veloute  
Mini Maryland Crab Caked with Brandy Dijon Cream  
Garlic Smashed Redskin Potatoes  
Wild Rice with Toasted Pine Nuts  
Garden Vegetable Medley  
Broccoli Au Gratin

Miniature Holiday Dessert Display  
Assorted Holiday Cheesecakes  
Assorted Holiday Pies  
Assorted Holiday Cookies  
Coffee & Hot Tea Service

\$29.95 Per Guest For Lunch  
\$34.95 Per Guest For Dinner

# Mistletoe Buffet



Lobster Bisque

California Field Greens with Two Dressings  
Classic Caesar Salad with Shredded Parmesan & Garlic Croutons  
Chilled Penne with Spinach & Feta  
Roasted Pepper Platter with Marinated Artichoke Hearts  
Carrot & Golden Raisin Salad

Chef Carved Prime Rib Au Jus with Horseradish Cream Sauce  
Chef Carved Leg of Lamb with Minted Cabernet Sauce  
Sole Roulades Stuffed with Shrimp & Garlic  
Chicken Breast Supreme  
Oyster Bread Dressing  
Rice Pilaf with Orzo  
Bow Tie Pasta Alfredo with Asparagus & Mushrooms  
Broccoli Spears with Golden Hollandaise Sauce  
Roasted Corn with Peppers & Onions

Miniature Holiday Dessert Display  
Assorted Holiday Cheesecakes  
Assorted Holiday Pies  
Assorted Holiday Cookies  
Coffee & Hot Tea Service

\$31.95 Per Guest For Lunch  
\$37.95 Per Guest For Dinner

# Holiday Beverage & Bar Services



The Following Drinks & Bar Service Available For Your Event, All Pricing Is Per Guest, Subject to Ohio State Sales Tax & 19% Service Charge  
Ask About Our Discounts Offered To Groups of 200 or More!

## Specialty Holiday Drinks & Displays

Nutmeg & Cinnamon Eggnog \$3.95pp  
Southern Comfort Spiced Eggnog \$5.50pp  
Warmed Mulled Apple Cider \$3.95pp  
Warmed Spiced Rum & Apple Cider \$5.50pp  
White Winter Sangria \$5.50pp  
Red Rudolph Sangria \$5.50pp  
Champagne Fountain \$5.50pp (+Equipment Rental)

### Beer & Wine Open Bar Service

To Include: Domestic Beers, Assorted House Wines, Juice & Soft Drinks  
\$5.00 For 1 Hour, \$7.00 For 2 Hours, \$8.50 For 4 Hours

### Wines By The Bottle

Kendall Jackson Winery Selections \$25-\$35  
Beringer Winery Selections \$20-\$28  
Vendange Winery Selections \$15-\$19  
Korbel Champagne \$35  
Martini & Rossi Asti Spumante \$30  
Moet & Chandon White Star \$75  
Have a Favorite? We can provide that too!

## Open Bar Services



### Super Premium Open Bar

\$18 For 1 Hour, \$24 For 2 Hours, \$30 For 4 Hours

### Premium Open Bar

\$12 For 1 Hour, \$18 For 2 Hours, \$22 For 4 Hours

### Top Shelf Open Bar

\$9 For 1 Hour, \$14 For 2 Hours, \$18 For 4 Hours

### Mid Shelf Open Bar

\$7 For 1 Hour, \$10.50 For 2 Hours, \$14.50 For 4 Hours

### House Brand Open Bar

\$6 For 1 Hour, \$9 For 2 Hours, \$12 For 4 Hours

All open bars include the following: soft beverage service, tonic, soda, orange juice, grapefruit juice, cranberry juice, bloody mary mix, sour mix, lemons, limes, cherries, olives. Super Premium, Premium, & Top shelf bar packages include professional bar tending staff with appropriate glassware. Mid Shelf & House Brand bar packages include disposable plastic ware & professional bar tending staff at \$20.00 per hour. Cash Bars livable for a minimum of 2 hours, \$25 per hour for staff and \$75 set up Fee.