



AAA EXECUTIVE CATERING

Wedding Packages

2018

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AAEXECUTIVECATERING.COM
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Congratulations on your Engagement!

AA Executive Catering has been providing the finest in food, service and worry free party planning for over 35 years. We cater to any location in NE Ohio and beyond. We offer complete wedding packages for events held at our facility and provide many additional services such as tables, chairs, linen and china rental for weddings at the location of your choice. We can also help secure tent rental, entertainment, florists or any other services you may need.

The Executive Event Center's beautiful Grand Ballroom, with crystal chandeliers, has seating for up to 400 guests. Our smaller rooms are available for intimate family weddings or as a location for your Bridal Shower, Rehearsal Dinner and Bachelor Parties.

Whether you are having a Formal Sit-down Candle Lit Wedding Dinner or a Backyard Barbeque Rehearsal Dinner, AA Executive Catering can make all of your dreams a reality!

Our professional event planners are at your service. Please call to schedule a personal consultation or just stop by to see our gorgeous facility.

Best Wishes for a healthy and prosperous marriage!

Michael Kazes,

Owner & President



Our Wedding Packages

These special packages are available at
The Executive Event Center or catered to the location of
your choice by
AA Executive Catering, Inc.

The Packages offered at The Executive Event Center
Include:

- Up to 6 hours room rental at The Executive Event Center
 - Seating for up to 400 guests for a served dinner
 - Seating for up to 360 guests for a buffet dinner
- Ample parking in our well lit, security patrolled parking lot
 - Unique oval tables in our Grand Ballroom with your choice of 3 custom linen styles and over 20 different colored linen napkins to choose from.
 - Full China Service along with Complete Bar Service

AA Executive Catering, Inc. can offer the same amenities at
the location of your choice at a competitive price:

- Full china service for up to 4000 guests at no additional charge.
 - Complete bar and beverage service.
- White or ivory table linens and your choice of colored napkin.
- We can also provide table and chair rental, tent rental, security and many their amenities.

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



The Budget Wedding Package



**This package includes:
4 hours of Soda Bar Service
Champagne (non-alcoholic) Toast for the Head Table
Hors D'oeuvre Display
Dinner Buffet or Served Dinner
Coffee and Tea Service
Cake Cutting Services
Table Linens and choice of Napkin**

The Hors D'oeuvre Display

Hors D'oeuvre Displays will be set-up and replenished for one hour at the beginning of your reception. You may choose to add additional items to the display or to keep the items out for a longer time period.

Elegantly Displayed Imported and Domestic Cheeses and Vegetable Crudités with Assorted Crackers, Breadsticks and Dipping Sauce

The Wedding Dinner

Served Dinners include a Served Salad, Rolls and Butter One (1) Entrée Selection from Group One with Two (2) additional Accompaniments

Buffet Dinners include your choice of Two (2) Entrée Selections from the Standard Buffet Selections, and up to Four (4) additional Accompaniments

\$ 34.95 per person

All service charges, gratuities and sales taxes are included in this price when held at The Executive Event Center

The Classic Wedding Package



This package includes :
4 hours of Open Bar Service (house brand liquor)
Champagne Toast (non-alcoholic Cider or House Brand Asti Spumante) for all guests
Hors D'oeuvre Display
Dinner Buffet or Served Dinner
Cake Cutting Services
Coffee and Tea
Table Linens and choice of Napkin
Choice of Our House Centerpieces

The Hors D'oeuvre Display

Hors D'oeuvre Displays will be set-up and replenished for one hour at the beginning of your reception. You may choose to add additional items to the display or to keep the items out for a longer time period.

Elegantly Displayed Imported and Domestic Cheeses and Vegetable Cruités with Assorted Crackers, Breadsticks and Dipping Sauce

The Wedding Dinner

Served Dinners include a Served Salad, Rolls and Butter up to Two (2) Entrée Selections from Group One and the appropriate Accompaniments for each Entrée or Buffet Dinners include your choice of Two (2) Entrée Meats from the Deluxe or Standard Buffet Selections, and up to Four (4) additional Accompaniments

\$44.95 per person

Includes choice of one Wedding Amenity from Group One
*All service charges, gratuities and sales taxes are included in this price when held at The Executive Event Center

The Romantic Wedding Package



This Package Includes :
5 hours of Open Bar Service (House Brand Liquor)
Champagne Toast (non-alcoholic Cider or House Brand
Asti Spumante) for all guests
Hors D'oeuvre Display
Dinner Buffet or Served Dinner
Cake Cutting Services
Coffee and Tea
Table Linens and choice of Napkin
Choice of Our House Centerpieces

The Hors D'oeuvre Display

Hors D'oeuvre Displays will be set-up and replenished for one hour at the beginning of your reception. You may choose to add additional items to the display or to keep the items out for a longer time period.

Elegantly Displayed Seasonal Fresh Fruit, Imported and Domestic Cheeses and Vegetable Crudités with Assorted Crackers, Breadsticks and Dipping Sauce & Your Choice of Two (2) Hors D'oeuvre Selections from Group One

The Wedding Dinner

Served Dinners include a Served Salad, Rolls and Butter, up to Two (2) Entrée Selections from Group Two and the appropriate Accompaniments for each Entrée

or

Buffet Dinners include your choice of Two (2) Entrée Meats from the Classic, Deluxe or Standard Buffet Selections, and up to Five (5) additional Accompaniments.

(A Served Dinner Salad may replace Two (2) choices at no additional cost)

\$54.95 per person

Includes Choice of two Wedding Amenities from Group One
*All service charges, gratuities and sales taxes are included in this price when held at The Executive Event Center

The Executive Wedding Package



This Package Includes :
5 hours of Open Bar Service (House Brand Liquor)
Champagne Toast (non-alcoholic Cider or House Brand
Asti Spumante) for all guests
Hors D'oeuvre Display
Dinner Buffet or Served Dinner
Cake Cutting Services
Coffee and Tea
Table Linens and choice of Napkin
Choice of Our House Centerpieces

The Hors D'oeuvre Display

Hors D'oeuvre Displays will be set-up and replenished for one hour at the beginning of your reception. You may choose to add additional items to the display or to keep the items out for a longer time period.

Elegantly Displayed Seasonal Fresh Fruit, Imported and Domestic Cheeses and Vegetable Crudités with Assorted Crackers, Breadsticks and Dipping Sauce & Your Choice of Two (2) Hors D'oeuvre Selections from Group One

The Wedding Dinner

Served Dinners include a Served Salad, Rolls and Butter, up to Two (2) Entrée Selections from Group Two and the appropriate Accompaniments for each Entrée

or

Buffet Dinners include your choice of Two (2) Entrée Meats from the Classic, Deluxe or Standard Buffet Selections, and up to Five (5) additional Accompaniments.

(A Served Dinner Salad may replace Two (2) choices at no additional cost)

\$69.95 per person

Includes Choice of two Wedding Amenities from Group One
*All service charges, gratuities and sales taxes are included in this price when held at The Executive Event Center

The Ultimate Wedding Package



This Package Includes:
5 hours of Open Bar Service (Mid-Shelf Brands Liquor)
Champagne Toast (non-alcoholic Cider or House Brand
Champagne) for all guests
Hors D'oeuvre Display
Served Dinner
Cake Cutting Services
Coffee and Tea
Table Linens and choice of Napkin
Choice of Our House Centerpieces

The Hors D'oeuvre Display

Hors D'oeuvre Displays will be set-up and replenished for one and 1/2 hour at the beginning of your reception. You may choose to add additional items to the display or to keep the items out for a longer time period.
Elegantly Displayed Seasonal Fresh Fruit, Imported and Domestic Cheeses and Vegetable Crudités with Assorted Crackers,
Breadsticks and Dipping Sauce &
Your Choice of Four (4) Hors D'oeuvre Selections from Group One or
Two (2) Hors D'oeuvre Selections from Group Two

The Wedding Dinner

Served Dinners include a Served Specialty Salad, Assorted Rolls and Butter, a served Appetizer or Soup of your Choice a Served Sorbet Intermezzo,
up to Three (3) Entrée Selections from Groups One through Four and the appropriate Accompaniments for each Entrée

Includes Choice of two Wedding Amenities from Group One and one from Group Two

\$89.95 per person

*All service charges, gratuities and sales taxes are included in this price when held at The Executive Event Center

Wedding Amenities



In order to help ease the planning of your Special Day we are offering the following goods and services. If there is an item you are looking for or a service not listed our Wedding Consultants will be happy to provide a list of preferred purveyors.

Group One:

Wedding Bell Favors	1.50 ea.
Personalized Seating Cards or Chart	2.00 ea.
Bride and Groom Champagne Stemware	45.00
Wedding Cake Knife and Server	45.00
Wedding Guest Book	45.00

Group Two:

White Chair Covers with Color Coordinated Sashes (6.00 ea. as Wedding option) or 8.00 p/p	
Photo Frame Personalized Seating Cards & Chart 5.50 p/p	
Engraved Wedding Cake Knife Set	65.00
Personalized Bride & Groom Champagne Stemware	65.00
Chocolate Truffle Favor Boxes	5.50 p/p
(4) Table(s) of Lighting and Tulling	100.00
Long Table Cloths	22.50ea
\$50.00 Credit Towards Backdrop (only ordered through us)	

Check out our Pinterest Page for inspiration for any other wedding amenities you are looking for!

A La Cart Options

You may choose to design your own Wedding Package using the following pricing guides



Bar & Beverage Service

House Brand Open Bar

Beer—Domestic Bottled Brands— Regular and Light

Wine—White Zinfandel, Chardonnay and Merlot

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

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

**\$6.00/pp 1st hour, 3.00/pp each additional hour (3 hour
minimum for reception)**

Mid Shelf Brand Open Bar

Beer—Domestic Bottled Brands— Regular and Light

Wine -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 & Dry Vermouth, Orange, Grapefruit & Cranberry Juice
All mixes, Soft Beverages and garnishes

**\$7.00/pp 1st hour, 3.50/pp each additional hour (3 hour
minimum for reception)**

Premium Brand Open Bar

Beer—Domestic Bottled Brands— Regular and Light

Wine—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 & Peach Schnapps

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

Glassware for the Bar

**\$8.00/pp 1st hour, 4.00/pp each additional hour (3 hour
minimum for reception)**

A La Cart Options Continued

You may choose to design your own Wedding Package using the following pricing guides



Bar & Beverage Service Continued

Open Domestic Beer, Wine and Soft Beverages (no hard liquor)

\$5.00/pp 1st hour, 2.50/pp each additional hour (2 hour minimum for reception)

Open Soft Beverages

\$2.00/pp 1st hour, 1.50/pp each additional hour (2 hour minimum for reception)

Bottled Wines, Champagne, Asti Spumante starting at \$19.95 per bottle

Champagne Toast starting at \$1.95 per guest

Cordial Carte starting at \$8.95 per guest

\$150.00 Bartending Fee for groups of 100 or less or for Cash Bar Set-up

Specific Brands are available upon request and may be subject to additional charges,

Glassware for the House and Mid Shelf Bar is \$1.50 per guest

All Ala Carte pricing is subject to Ohio State Sales Tax and 19% Service Charge

Hors D'oeuvre Display Selections



Imported & Domestic Cheeses with Assorted Crackers	4.50
Vegetable Crudités with Dipping Sauce	3.25
Seasonal Fresh Fruit	3.95
Cheeses & Crudités	3.95
Seasonal Fruit, Cheeses and Crudités	5.25
Shrimp Cocktail Display	6.95

Additional Displays Available upon request

Group One Hors D'oeuvre Selections

Sesame Chicken Brochettes
Bleu Cheese & Garlic Mushrooms
Andouille Sausage Stuffed Mushrooms
Pork Souvlaki Skewers
Grecian Style Meatballs
Spanakopita
Mini Vegetarian Spring Rolls
Buffalo Style Chicken Wings
Broccoli & Cheddar Quiche Bites
Deep Fried Ravioli
Swedish Style Meatballs
Oriental Flank Steak Brochettes
Eggplant Caponata Crostini
Orange Sriracha Pork Skewers
Southern Bbq Meatballs
Italian Style Meatballs
Tirppita
Oriental Potstickers
Bite Side Egg Rolls
Teriyaki Garlic Chicken Wings
Quiche Lorraine Bites
Italian Sausage Peppers & Onions

Hors D'oeuvre Display Selections



Group Two Hors D'oeuvre Selections

Bourbon Tenderloin Brochettes
Crab Rangoon
Pineapple Shrimp Brochettes
Clams Casino
Smoked Salmon Rosettes
Cranberry & Brie Tartlets
Oysters on the Half Shell
Belgian Endive with Roasted Pepper Hummus
Belgian Endive with Sweet Potato, Bacon, Goat Cheese, & Chive
Cherry Tomatoes with Maryland Crab Cheese
Piacentino Beef Roulades
Caprese Skewers
Oysters Rockefeller
Mini Crab Cakes
Mushroom Risotto Arancini
Shrimp & Crab Stuffed Mushrooms

Ala Carte Appetizers

Fresh Fruit Platter 4.95
Jumbo Shrimp Cocktail 7.95
Crab Stuffed Portabella Mushroom 5.95
Sausage and Mozzarella Strudel 4.95
Gazpacho with Crème Fraiche 5.95
Lobster Bisque and Crôte 6.95
Onion Soup Gratine 4.95

ADDITIONAL SELECTIONS AVAILABLE UPON REQUEST
Hors D'oeuvre's are priced by the piece with quantity discounts

Custom Hors D'oeuvre Menus Available, Please consult your
Party Planner

All Ala Carte pricing is subject to Ohio State Sales Tax and 19%
Service Charge

Additional Courses



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 1.95 additional per guest

Additional Courses

Small Courses available when accompanying served Dinners

Chilled Poached Salmon with Dill Cream on Mesclun Greens 7.95

Chimichurri Pork Tenderloin on Jicama Slaw 10.95

Lamb Rib Chops with Port and Fig Chutney 16.95

Additional Selections and Custom Menu's Available for all Occasions

All Ala Carte pricing is subject to Ohio State Sales Tax and
19% Service Charge

Served Dinner Options



Group One Selections

Herb Marinated Grilled Pork Chops	17.95
Apricot Pork Loin with Walnut Herb Stuffing	18.95
Pork Tenderloin with Plum Chutney Sauce	18.95
Bow Tie Alfredo Prima Vera with Shrimp	17.95
Chicken Florentine	18.95
Grilled Citrus Marinated Chicken Breast	17.95
Chicken Kiev	18.95
Chicken Piccata	18.95
Chicken Marsala	18.95
Chicken Parmesan	18.95
Thick Sliced Roast Turkey with Herb Dressing	17.95
Petit Cut Prime Rib. Au Jus	19.95

Group One Selections

Boston Scrod with Lemon Butter	19.95
Parmesan Herb Crusted Cod	20.95
Orange Siracha Salmon	20.95
Chicken ala Michaels	18.95
Stuffed Manicotti with Marinara and Mozzarella	19.95
Medallions of Pork with Mustard Sauce	19.95
Roasted New York Strip Loin w/ Demi-glace	22.95
Roast Prime Rib of Beef, Au Jus	21.95
Chicken Cordon Bleu	19.95
Grilled Tenderloin Brochette	21.95
Chicken Oscar	21.95
Cornish Hen with Rice Stuffing & Fruit Glaze	21.95
Stuffed Chicken w/ Almond, Raisin & Apple	19.95
Chicken Wellington	21.95
Filet Of Sole Florentine	21.95

Served Dinner Options



Group Three Selections

Sautéed Shrimp Scampi over Capellini	22.95
Filet of Sole with Mushroom and Crab Stuffing	21.95
Broiled Halibut with Lemon Butter	23.95
Rosemary Lamb Shish Kabob	22.95
Grilled Chicken with Swordfish	24.95
Grilled Lamb Chops with Port and Fig Chutney	24.95
Classic Beef Wellington	27.95
Swordfish Tuscany with Roasted Garlic and Red Pepper Coulis	23.95
Grilled Portobello Mushroom with Caponata Pasta	21.95
Veal Piccata, Parmesan or Marsala	22.95
Sliced Roasted Tenderloin w/Bleu Cheese Sauce	24.95
Grilled New York Strip Steak (12 ounce) with Brandy Peppercorn Sauce or Chive Butter	24.95

Group Four Selections

Grilled Filet Mignon w/Exotic Mushroom Ragu	26.95
Veal Osso Buco	28.95
Veal Oscar	28.95
Petit Filet Mignon with Grilled Chicken	28.95
Petit Filet Mignon with Grilled Salmon	29.95
Veal Saltimbocco	28.95

Additional Selections

Broiled Lobster Tail with Drawn Butter	32.95
Grilled Veal Chop Milano	32.95
Petit Filet Mignon with Stuffed Scampi	32.95
Filet Mignon with Swordfish	31.95
Surf and Turf	36.95

Our Chef would be happy to provide Additional Entrée Selections and Custom Menus upon request
All Ala Carte pricing is subject to Ohio State Sales Tax and 19% Service Charge

Buffet Dinner Options



Standard Buffet Options

Herb Roasted Chicken Pieces
Beef Tips with Parslied Egg Noodles
Chicken Cacciatore
Mild or Hot Italian Sausage with Peppers
Braised Swiss Steak & Country Gravy
Sliced Cajun Pork Loin
Barbecued Chicken Pieces
Kielbasa and Sauerkraut
Roasted Lemon Pepper Chicken Pieces

16.95 Per Person Includes Choice of 4 Accompaniments
17.95 Per Person For 2 Entrees & 4 Accompaniments
18.95 Per Person For 3 Entrees & 4 Accompaniments

Deluxe Buffet Options

Chicken Parmesan
Teriyaki Stir Fry Chicken & Vegetables
Boneless Chicken Breast with Fontina Supreme Sauce
Beef Stroganoff
Balsamic Marinated Chicken Breast
Beef Burgundy
Cajun Chicken
Herbed Pork Chops
Chicken Kiev
Bow Tie Pasta Primavera with Chicken

17.95 Per Person Includes Choice of 4 Accompaniments
18.95 Per Person For 2 Entrees & 4 Accompaniments
19.95 Per Person For 3 Entrees & 4 Accompaniments

Buffet Dinner Options



Classic Buffet Options

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

18.95 Per Person Includes Choice of 4 Accompaniments
19.95 Per Person For 2 Entrees & 4 Accompaniments
20.95 Per Person For 3 Entrees & 4 Accompaniments

Executive Buffet Options

Roast Prime Rib of Beef, Au Jus
Turkey Breast Cutlet Parmesan
Mixed Seafood Brochette
Lamb Brochette
Grilled Delmonico Steak
Veal Marsala
Broiled Halibut with Lemon Butter

20.95 Per Person Includes Choice of 4 Accompaniments
21.95 Per Person For 2 Entrees & 4 Accompaniments
22.95 Per Person For 3 Entrees & 4 Accompaniments

Accompaniments



Additional Accompaniments for any Buffet 1.50+ each per guest
A Minimum of 50 guest must be in attendance for a Buffet
100.00 Staffing Fee for Groups of 100 or less
All Buffet pricing is subject to Ohio State Sales Tax and 19%
Service Charge

Soups

Minestrone
Creamy Tomato
New England Clam Chowder \$1
Chicken or Beef Noodle
Vichyssoise \$
Classic Wedding Soup \$1
Ham and Navy Bean
Spicy Gazpacho \$1
Red Pepper with Smoked Gouda Mushroom
Barley Chilled Fruit Soup \$1
Potato Leek

Soups for a Buffet Dinner may be served for an addition \$0.50
Per Guest

Salads

Fresh Garden Salad Bowl with Choice of Dressing
Marinated Three Bean Salad
Seasonal Fresh Fruit Salad Bowl
Creamy Cole Slaw Chilled Pasta Salad
Classic Potato Salad
Watergate Salad
Marinated Tomato, Cucumber & Onion Salad
Marinated Vegetable Salad
Asparagus, Cucumber, Rice Salad
Field Greens Salad Bowl \$1
Spinach Salad Bowl \$1
Served House Salad Dressings \$1

Accompaniments



Starches

Long Grain & Wild Rice Blend
Oven Brownd Red Skin Potatoes
Smashed Garlic Red Skin Potatoes
Parmesan Ranch Mashed Potatoes
Scalloped Potatoes
Confetti Rice Pilaf
Baked Potato with Sour Cream and Chives
Lyonnais Potatoes
Traditional Herb Bread Dressing
Corn Bread Stuffing
Praline Sweet Potatoes
Sweet Potato & Cinnamon Pecan Butter \$1
Au Gratin Potatoes
Mashed Potatoes
Twice Baked Potato \$1
Lime Roasted Sweet Potatoes

Pastas

Penne Pasta with Marinara
Rotini with Italian Meat Sauce
Bow Tie Pasta Alfredo
Tri-Color Linguini w/Red or White Clam Sauce \$2
Tortellini with Pesto Cream Sauce and Sundried Tomato
Penne with Mushroom Cream Sauce \$1

Vegetables

Sautéed Vegetable Medley
Green Beans w/ Almonds or Mushrooms
Steamed Broccoli &/or Cauliflower
Zucchini & Summer Squash Provençale
Baby Peas and Pearl Onions
Ratatouille Vegetables
Steamed Asparagus \$1
Sugar Snap Peas w/Roasted Pepper
Sesame Snow Peas
Glazed or Buttered Carrots
Buttered Corn
Corn with Green & Red Peppers

Wedding Cakes



Our in-house Bake Shop can provide your Wedding Cake designed to your specifications. We have a wide variety of Classic Designs as well as Specialty Custom designs available. Please make an appointment with our Wedding consultants and they will be happy to help you choose the right cake for your special day. Our Pastry Chef will also be available to help custom design a cake for you.

Cake Options:

Chocolate, Devils Fudge, Marble, Yellow, White, Almond, Spice, Banana Cake, Carrot Cake (2.00) or Cheese Cake (4.00)

Icing Options:

Vanilla Buttercream (can be tinted into vibrant colors)
Vanilla Whipped Topping (can be tinted into pastel colors)
Almond, Maple, Orange, Cherry or Chocolate Buttercream
Cream Cheese (off-white color) Chocolate Ganache (1.50)
Rolled Fondant (6.00) Gum Paste Flowers (priced individually)

Filling Options:

Mousse fillings: Raspberry, Chocolate, Lemon, Maple or Almond
Fruit Fillings: Strawberry, Raspberry Jam, Cherry, Pineapple,
Bavarian Cream or Fresh Fruit (1.00+)

Specialty Cakes start at 5.50 per slice, 100 (minimum)

Classic Cakes: 75 (minimum) -150 slices 4.50 per slice

151-400 slices 4.00 per slice

Cake Cutting Service .75 per guest

(for outside cakes brought into The Executive Event Center)

Cookie Plating Service .75 per guest

Chocolate or Lemon Mousse

Vanilla Ice Cream or Sherbet

Wedding Cookies and Viennese Pastries Available