



AAA  
**EXECUTIVE  
CATERING**

*Wedding Packages*

2018

330.477.8588

330.477.8599 fax

5211 W. TUSCARAWAS ST  
CANTON OH 44708



AAEXECUTIVECATERING.COM  
INFO@ONESTEPCATERING.COM

# *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](http://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 Crudités 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 :**  
**4 hours of Open Bar Service (Mid Shelf 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 (3) Hors D'oeuvre Selections from Group One

## **The Wedding Dinner**

Served Dinners include a Served Salad, Rolls and Butter, up to Three (3) Entrée Selections from Group Three and the appropriate Accompaniments for each Entrée

or

Buffet Dinners include your choice of Two (3) Entrée Meats from any of the Buffet Selections, and up to Five (6) 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 1 or 2  
\*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