



AAA
**EXECUTIVE
CATERING**

Wedding Packages

2020

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
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 the Silver Entrees with Two (2) additional Accompaniments

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

\$ 35.95 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

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 the Silver Entree Selections and the appropriate Accompaniments for each Entrée or Buffet Dinners include your choice of Two (2) Entrée Meats from the Silver Entree Selections, and up to Four (4) additional Accompaniments

\$45.95 per person

*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

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 the Silver Hors Doeuvres Selections

The Wedding Dinner

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

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

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

\$55.95 per person

*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

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 the Silver Hors Doeuvres Selections

The Wedding Dinner

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

Buffet Dinners include your choice of Two (3) Entrée Meats from the Silver or Gold Entree Selections, and up to Five (5) additional Accompaniments.

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

\$70.95 per person

*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

The Hors D'oeuvre Display

Hors D'oeuvre Displays will be set-up and replenished for one 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, and Dipping Sauce &

Your Choice of Four (4) Hors D'oeuvre Selections from the Silver Hour Doeuvre Selections or

Two (2) Hors D'oeuvre Selections from Gold Hors Doeuvres Selections

The Wedding Dinner

Served Dinners include a Served Specialty Salad, Assorted Rolls and Butter, a served soup of your choice

up to Three (3) Entrée Selections from Silver or Gold Selections and the appropriate Accompaniments for each Entrée

\$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.

ADDITIONAL BRIDAL AMENITIES

BRIDAL BACKDROPS WITH LIGHTING
EVENT LIGHTING
MONOGRAM LIGHTING
SPECIALTY DANCE FLOOR
RISER/STAGE
VARIETY OF CHARGERS
CHAIR COVERS (VARIETY OF STYLES)
TABLE RUNNERS
SPECIALTY LINEN TABLE CLOTHS
SPECIALTY LINEN NAPKINS
PRINTED MENUS
PLACE CARDS
SEATING CHARTS
CENTERPIECES
DAY OF COORDINATING
REHEARSAL DINNER
WEDDING CAKES
SPECIALTY DESSERTS
AND SO SO MUCH MORE!

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



Additional Displays Available upon request

Silver Hors D'oeuvre Selections

Imported and Domestic Cheeses with Assorted Crackers
Seasonal Fresh Fruit
Vegetable Crudit  with Dipping Sauces
Sesame Chicken Brochettes
Oriental Steak Brochettes
Andouille Sausage Stuffed Mushroom
Bleu Cheese & Garlic Stuffed Mushrooms
Vegetable Stuffed Mushrooms
Black Bean & Chorizo Stuffed Mushrooms
Swedish Style Meatballs, Italian Style Meatballs, Southern BBQ
Meatballs, or Grecian Style Meatballs
Hummus with Pita Chips (Traditional, Italian White Bean with
Roasted Garlic & Rosemary, or Sun Dried Tomato)
Water Chestnut Rumaki with Brown Sugar Soy Glaze
Buffalo Style Chicken Wings or Teriyaki Garlic Chicken Wings
(Or your choice of sauce)
Deep Fried Ravioli
Mini Vegetarian Spring Rolls or Bite Size Egg Rolls
Oriental Pot Stickers
Caprese Skewers
Grilled Vegetable Pinwheels
Feta and Tapenade Crostini or Brochette Crostini
Broccoli & Cheddar Quiche Bites or Quiche Loraine Bites
Spanakopita
Tiropita

Hors D'oeuvre Display Selections



Gold Hors D'oeuvre Selections

Mini Crab Cakes
New Orleans Crab Stuffed Mushrooms
Bacon Wrapped Andouille Sausage with Honey Siracha Glaze
Buffalo Chicken Dip
Creamy Spinach & Artichoke Dip
Refried Bean Chorizo Queso Dip
Creole Chicken Salad in a Filo Cups
Sesame Tuna Salad with Wasabi Aioli in a Filo Cups
Homemade Ruben Balls with Horseradish Bistro Sauce Assorted
Canape Tray
Gourmet Flatbread Pizza
Roast Beef & Asparagus Roulades
Lobster Salad Crostini's
Beef Tenderloin Crostini's
Mini Stuffed Red Skin Potatoes
Pulled Pork Pinwheels
Ham Salad, Chicken Salad, or Tuna Salad Pretzel Bun Sliders
Stuffed Grape Leaves

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 end 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

ADDITIONAL \$1.50 PER GUEST

Caprese Salad

Spinach Salad

Cobb Salad

Wild Rice & Asparagus Salad Greek Salad

Berry and Candied Pecan Salad

Grilled Romaine with Golden Raisins, Banana Pepper Rings, &

Crispy Prosciutto

Fresh Garden Salad

Marinated 3 Bean Salad

Coleslaw

Potato Salad

Macaroni Salad Greek Orzo Salad

Fruit Salad

Tomato, Cucumber, Onion Salad

Caesar Salad

Pasta Salad (Traditional Italian or Buttermilk)

Soup

ADDITIONAL \$2.50 PER GUEST

Minestrone

Chicken or Beef Noodle

Creamy Tomato Basil Bisque

Chicken Wild Rice

Country Bean Soup Vegetable

Chicken Corn Chowder

Broccoli and Cheese

Loaded Potato Soup

Italian Wedding Soup

ADDITIONAL \$ 3.50 PER GUEST

Tuscan Tortellini Soup

Clam Chowder (New England or Manhattan)

Crab and Red Pepper Bisque

Chicken Cordon Blue Soup

Red Pepper and Smoked Gouda Bisque Shrimp Bisque

Spicy Gazpacho

Lobster Bisque

French Onion Soup (add \$1.00)

Lobster En Croute (add \$1.00)

Entree Options



Silver Selections

Herb Roasted Chicken Pieces

Chicken Cacciatore

Chicken Piccata

Chicken Marsala

Chicken Paperchase

BBQ Chicken Pieces

Roasted Lemon Pepper Chicken

Chicken Supreme

Cajun Chicken

Coq Au Van

Italian Sausage and Peppers with Onions

Kielbasa and Sauerkraut

Oven Broiled Cod (Lemon Pepper, Tomato & Cucumber Relish, Cucumber & Dill Cream Sauce, Roasted Red Pepper & Basil, Sundried Tomato & Pine Nut, or Plaki)

Beef Tips (Stroganoff or Burgundy)

Homemade Gourmet Meatloaf (Traditional, Stuffed with Bacon & Cheddar, Chorizo Stuffed & Creole Topped, Andouille Sausage with Onion, Tomato & Garlic Glaze)

St. Louis BBQ Pork Ribs

Pork Loin (Cajun Crusted, Mustard Demi, or BBQ)

Slow Roasted Pulled Pork

Orange Glazed Virginia Style Ham

Turkey with Pan Gravy

Italian Meat Lasagna

Spinach Lasagna

Gourmet Cavatappi Mac & Smoked Gouda Cheese (with Grilled Chicken, Ham, Bacon, Andouille Sausage, or Chorizo)

Top Round of Beef with Au Jus (\$50.00 Carving Fee)

Entree Options



Gold Selections

Chicken Carbonaro
Chicken Florentine
Chicken Parmesan
Grilled Pineapple Salsa Chicken
French Onion Chicken
Grecian Smother Chicken
Baby Back Pork Ribs
Pork Chops or Sliced Pork Loin (Onion Marmolada,
Apple Butter Demi, Carnalized Onion Marmolada,
Blackened with Creole Sauce, Korean with Asian Slaw,
BBQ, or Mustard Demi)
Corned Beef Cabbage
Braised or BBQ Brisket

Dr. Pepper Braised Beef Short Ribs
Swiss Steak with Country Gravy
Grilled Center Cut Sirloin with Rosemary & Garlic
Butter
Tortilla Crusted Cod with Crème Salsa
Pretzel Crusted Cod or Salmon with 3 Mustard Aioli
Oven Broiled Salmon (Tzatziki, Honey Siracha Glaze,
Mustard & Orange Marmolada, Cucumber & Tomato
Relish, or Teriyaki BBQ, Mango Salsa)
Casino Style Scrod
Shrimp Scampi
Sweet Chili Glazed Jumbo Shrimp
Crab Cakes with Bistro Aioli
Gourmet Cavatappi Mac and Smoked Gouda Cheese
(With Shrimp, Lobster, Clams, or Scallops)

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

Accompaniments



Confetti Rice Pilaf
White Rice or Sesame Rice
Orzo Rice Pilaf or Wild Rice Blend
Smashed Red Skin Potatoes (Sour Cream & Chive, Bacon & Cheddar, Sour Cream & Cheddar, Swiss & Caramelized Onion, Roasted Garlic, Garlic & Rosemary, Roasted Red Pepper, Spinach, Sautéed Kale, Smoked Gouda, Garlic Parmesan, Ranch, or Pan Gravy Topped)
Oven Roasted Red Skin Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Baked Potato
Twice Baked Potatoes (\$1.00/pp)
Roasted Sweet Potatoes with Cheyanne Cinnamon Butter
Baked Sweet Potato
Mashed Sweet Potatoes topped with Candied Pecans
Cornbread Stuffing
Pasta (Choice of Penne or Bow Tie, Tortellini (add \$1,00)
Marinara Sauce
Creamy Alfredo Sauce
Meat Sauce
Carbonara Sauce
Florentine Sauce
Al a Vodka Sauce
Olive Oil & Garlic Primavera
Pesto Cream Sauce
Sun Dried Tomato & Mushroom Sauce
Gourmet Baked Macaroni & Cheese (Traditional, Smoked Gouda, Roasted Red Pepper & Broccoli, Ham/ Bacon)
Sautéed Vegetable Medley
Steamed Broccoli (add cheese sauce)
Broccoli with Kalamata Olives & Capers
Steamed Cauliflower (add cheese sauce)
Glazed Carrots
Green Beans (Plain, Almandine, Mushroom, Onion & Bacon, Grecian, Swiss)
Buttered Corn
Corn Coblets
Corn with Red & Green Pepper & Cilantro Lime Butter
Zucchini, Summer Squash, & Red Peppers
Baby Peas (Buttered, with Pearl Onion, or Dilled)
Sugar Snap Peas (Buttered, Sesame, or Teriyaki)
Creamed Spinach with Parmesan Crumble
Roasted Brussel Sprouts (add \$1.00)
Asparagus, Grilled or Steamed (add \$1.00)

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

Directions To The Executive Event Center



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 (changes name to W Tuscarawas St)

4.3 miles on Lincoln Way,
Office Max Building is on your Right, look left 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.