

ONSITE, OFFSITE, PICK UP, OR DELIVERY



2019-2020

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 \$4.95pp
- Blue Cheese, Apple & Walnut Tartlets \$4.95pp
- Sweet & Sour Meatballs \$4.95pp
- Chilled Canape Display \$4.95pp
- Homemade Spanikopita \$4.95pp
- Andouille Sausage Stuffed Mushroom Caps \$5.95pp
- Chicken, Cranberry, & Brie Tartlets \$5.95pp
- Brie Cheese in a Flaky Pastry \$5.95
- Marinated Grilled Asparagus with Prosciutto \$6.95pp
- Steak & Blue Cheese Bruchetta with Roasted Tomato Jam \$6.95pp
- Shrimp Stuffed Mushroom Caps \$6.95
- Jumbo Shrimp Cocktail Display \$8.95pp
- New Zealand Grilled Lamb Chops \$9.95pp
- Maryland Style Mini Crab Cakes \$8.95pp
- 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!

Jingle Bells Buffet



Choose One Soup
Chicken Corn Chowder
Creamy Shrimp Bisque
Wild Mushroom Barley

Choose Two Salads (Served with Warm Rolls & Butter)
Fresh Garden Salad with Two Dressings
Apple & Walnut Waldorf Salad
Caprese Salad
Marinated Cucumber & Tomato Salad
Grilled Asparagus & Baby Carrots In Raspberry Vinaigrette

Choose Two Entrees
Sliced Ohio Tom Turkey with Pan Gravy
Bourbon Glazed Honey Ham
Butter Crunch Cod With Lemon Butter Cream Sauce
Sliced Pork Loin With Apricot Chutney
Marinated Beef Medallions with Portabellas & Caramelized Onions

Choose Two Starch
Cheddar & Sour Cream Whipped Potatoes
Penne Marinara
Candied Whipped Sweet Potatoes
Au Gratin Youkon Gold Potatoes
Apple & Walnut Bread Dressing
Cranberry Rice Pilaf

Choose Two Vegetables
Green Bean Casserole with French Fried Onions
Steamed Vegetable Medley
Sautéed Sugar Snap Peas with Roasted Red Peppers
Buttered Confetti Sweet Corn

Choose Two Desserts
Pumpkin Pie with Whipped Topping
Caramel Apple Cheese Cake
New York Style Cheese With Cherry Topping
Chocolate Mouse Layer Cake

\$25.95 Per Guest for Lunch
\$27.95 Per Guest for Dinner



Winter Wonderland Buffet



Choose One Soup

Creamy New England Clam Chowder
Creamy Shrimp Bisque
Holiday Tortellini Soup

Choose Two Salads (Served with Warm Rolls & Butter)

Fresh Garden Salad with Two Dressings
Classic Caesar Salad
Chilled Penna, Cheese, & Vegetable Salad
White Balsamic Marinated Asparagus, Roma Tomato, & Grilled Peppers Salad

Choose Two Entrees

Carved Sliced New York Strip Loin with Brandy Green Peppercorn Sauce
Carved Cajun Crusted Pork Loin with Pan Gravy
Bronzed Ahi Tuna Medallions with Ginger Soy Butter
Pecan Crusted Salmon Drizzled with Maple Cream Sauce
Sliced Chicken Duxelle with Herb Cream Sauce

Choose Two Starch

Parsley Yukon Mashed Potatoes
Confetti Rice
Bow Tie Pasta Alfredo
Redskin Lyonnaise

Choose Two Vegetables

Sweet & Sour Sugar Snap Peas
Julienned Zucchini, Yellow Squash, & Carrots
Broccoli with Roasted Red Peppers
Cider Glazed Carrots

Choose Two Desserts

New York Style Cheese With Cherry Topping
Peanutbutter Mousse Pie
24K Carrot Cake
Assorted Holiday Cookies

\$26.95 Per Guest for Lunch
\$30.95 Per Guest for Dinner



Deck The Halls Buffet



Choose One Soup

She Crab Soup
Butternut Squash Bisque
Beef and Barley Soup

Choose Two Salads (Served with Warm Rolls & Butter)

Wild Mushroom Salad
Arcadian Greens with candied Walnuts, Cranberries, & Goat Cheese
Baby Spinach Salad with Hot Bacon Dressing
Marinated Artichoke Hearts, Grape Tomatoes, & Kalamata Olives
Shrimp & Crab Pasta Salad

Choose Two Entrees

Chef Carved Prime Rib Au Jus with Creamy Horseradish Cream Sauce
Chicken Francese
Mini Maryland Crab Cake with Brandy Dijon Cream
Sliced Pork Tenderloin with Apple Cranberry Relish
Tarragon Walnut Brown Sugar Butter White Fish

Choose Two Starch

Garlic Smashed Red Skin Potatoes
Wild Rice with Toasted Pine Nuts
Horseradish Scalloped Potatoes
Twice Baked Potatoes
Quinoa Apricot Pilaf

Choose Two Vegetables

Garden Vegetable Medley
Broccoli Au Gratin
Roasted Brussels Sprouts with Honey Balsamic Glaze
Green Bean Casserole
Sautéed Root Vegetables

Choose Two Desserts

Mini Holiday Dessert Display
Assorted Holiday Cheesecakes
Assorted Holiday Pies
Assorted Holiday Cookies

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



Mistletoe Buffet



Choose One Soup

Lobster Bisque
Creamy Chicken & Wild Rice
Curried Sweet Potato, Kale, & Chickpea Soup

Choose Two Salads (Served with Warm Rolls & Butter)

California Field Greens with Two Dressings
Classic Caesar Salad
Grecian Pasta Salad; Chilled Penna, Spinach, & Feta
Roasted Pepper, Grilled Asparagus, & Baby Carrot Salad with Raspberry Vinaigrette
Marinated Artichoke Hearts
Carrot & Golden Raisin Salad

Choose Two Entrees

Chef Carved Prim Rib Au Jus with Creamy Horseradish Cream Sauce
Chef Carved Leg Of Lamb with Minted Cabernet Sauce
Sole Roulades Stuffed with Shrimp & Garlic
Lemon & Thyme Chicken Breast
Lobster Ravioli with Roasted Pepper & Basil Cream Sauce
Center Cut Pork Medallions

Choose Two Starch

Garlic Smashed Red Skin Potatoes
Wild Rice with Toasted Pine Nuts
Horseradish Scalloped Potatoes
Twice Baked Potatoes
Quinoa Apricot Pilaf

Choose Two Vegetables

Garden Vegetable Medley
Broccoli Au Gratin
Roasted Brussels Sprouts with Honey Balsamic Glaze
Green Bean Casserole
Sautéed Root Vegetables

Choose Two Desserts

Mini Holiday Dessert Display
Assorted Holiday Cheesecakes
Assorted Holiday Pies
Assorted Holiday Cookies

\$29.95 Per Guest for Lunch
\$34.95 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.