



Stark County's
Premiere Caterer
Since 1979

5211 W Tuscarawas St NW
Canton, OH 44708
330-477-8588 phone 330-477-8599 fax
www.onestepcatering.com

Off Premise
Catering
Packages

Extraordinary Service for a Memorable Event
Catering to the Location of your Choice

On behalf of all of the staff at AA Executive Catering, Inc we would like to thank you for taking the time to contact us regarding our catering services. Whether it is a simple drop-off Luncheon for your office or an elegant Corporate Dinner party you are planning, we know your time is a valuable commodity. That is why we here at AA Executive Catering will go out of our way to make party planning as stress free as possible.

AA Executive Catering has been providing the finest food, service and worry free party planning available **since 1979**. We will cater to any location in NE Ohio or beyond. As a full service caterer we are able to offer complete packages and provide many of the ancillary services you will need, such as tables, chairs, linen and china rental for catering at the location of your choice. We can also help you secure any tent rental, entertainment, florists or any other services you may need.

The options listed in this package are specifically designed for off-premise catering to the location of your choice, should you need a facility for a Breakfast, Lunch, Dinner or Meetings we have additional menus and choices. Our facility, The Executive Event Center is Stark Counties newest banquet and meeting room facility, with a Grand Ballroom with seating for up to 400 guests. Beautifully remodeled featuring Crystal Chandeliers and unique oval tables and custom linens, this room is sure to impress your guests. We also have smaller rooms available for meetings, lunches or dinner functions. Our facilities offers individual state of the art heating and air conditioning controls for each room as well as in-house mood

music, we also offer a complete line of A/V equipment for rental. If you are looking for a place for your next function we would be happy to show you our facility and discuss menu and package options available at The Executive Event Center.

At AA Executive Catering, Inc. we are here to serve your needs. The following catering options can be customized to fit your specific needs. We offer custom menus designed at no additional charge for any event. Let one of our expert party planners take the worries out of your next event, and relax and enjoy being a guest.

*Michael Kazes,
Owner & President*



***Cost may vary based on number of guests, location and service requested.**

++ Staffing Fee, Tax and Service Charges may apply.

Available Services

Drop Off Service:

- Cost of event plus Ohio State Sales Tax and Delivery Charge. (\$10.00 most areas)
- Includes: All appropriate Disposable Plates, Cutlery and Paper Products

Limited Service:

- Cost of event plus Ohio State Sales Tax, Service Charge of 12%
- Includes: All appropriate Disposable Plates, Cutlery and Paper Products
Chafing Dishes and Serving Utensils, Buffet set-up (clothed & skirted where applicable)

Full Service:

- Cost of event plus Ohio State Sales Tax, Staffing Fee and Service Charge of 19%
- All appropriate Disposable Plates, Cutlery and Paper Products, Chafing Dishes and Serving Utensils, Buffet set-up (clothed & skirted where applicable) Staff to attend to buffet.

Standard place settings can be added to your event for an additional \$5.95 per guest.

Standard place settings include: China Dinner Plate, Salad Plate, Bread & Butter Plate, Dessert Plate, Coffee Cup & Saucer, Water Glass, Appropriate Cutlery and your choice of a colored Linen Napkins for our standard color options.

Rental of Tables, Chairs and extra Linens are also available for an additional charge.

Breakfast Options

(Available for Drop Off Service)

Small Tray (serves 5-8) Medium Tray (serves 10-15) Large Tray (serves up to 20)

Fresh Baked Muffins

Assorted varieties, served with Real Butter

Small Tray \$ 24.95 Medium Tray \$ 46.95 Large Tray \$ 62.95

Assorted Bagels

Served with Cream Cheese, Jams and Butter

Small Tray \$ 28.95 Medium Tray \$ 49.28 Large Tray \$ 66.70

Danish Pastries

Elegant variety includes our Signature Coffee Cake

Small Tray \$ 32.95 Medium Tray \$ 59.78 Large Tray \$ 72.75

Continental Tray

Croissants, Muffins, Bagels and Danish

Small Tray \$ 39.75 Medium Tray \$ 69.53 Large tray \$ 89.72

Sliced Fresh Fruit Tray

A Minimal of 5 Seasonal Varieties

Small Tray \$ 25.95 Medium Tray \$ 46.50 Large tray \$ 59.95

Hot Breakfast Boxes

Ham and Cheese Omelet, Fresh Mixed Fruit and Muffin with Real Butter
\$8.95 per box, minimum order of 10

Breakfast Sandwich Platter

English Muffin with Egg, Ham & Cheese or
Jumbo Croissants with Egg, Sausage & Cheese
\$3.95 per Sandwich, minimum order of 10

Ocean Spray Fruit Juice

Orange, Grapefruit, Cranberry, Ruby Red and Grape
64 oz container serves up to 10 \$ 9.95 each

Coffee: Includes Creamer, Sweetener and Cups, Regular or Decaf

1 Gallon Insulated Disposable Container (16 Cups) \$ 17.95 or

3 Gallons Insulated Disposable Container (48 Cups) \$ 44.95

- Cost of event plus Delivery Charge. (\$10.00 most areas)
- Includes: All appropriate Disposable Plates, Cutlery and Paper Products

Custom Menu's available for any occasion

www.aaexecutivecatering.com ph. 330-477-8588 fax 330-477-8599

Breakfast Buffet Options

(Available for Drop-off, Limited or Full Service)

Continental Breakfast

Fresh Baked Muffins, Bagels, Croissants and Danish
with Butter, Cream Cheese & Jam,

Fresh Sliced Fruit Tray and Choice of Two Juices.

\$8.95 ++ Per person

Executive Continental Breakfast

Fresh Baked Muffins, Bagels, Croissants and Danish
with Butter, Cream Cheese & Jam

Assorted Quiche Wedges, Smoked Salmon Tray with appropriate garnishes,
Fresh Sliced Fruit Tray and Choice of Three Juices.

\$10.95 ++ Per person

American Breakfast Buffet

(Minimum of 30 guest for Buffet)

Scrambled Eggs (plain or w/ Cheddar),

Choice of Crisp Bacon or Country Sausage,

Breakfast Potatoes, Fresh Baked Muffins and Coffee Cake,

Fresh Fruit Salad Bowl and Choice of Two Juices.

\$10.50 ++ Per person

Coffee or Hot Tea Service

Includes Creamer, Sweetener and Cups, Regular or Decaf

1 Gallon Insulated Disposable Container (16 Cups) \$ 17.95 or

3 Gallons Insulated Disposable Container (48 Cups) \$ 44.95

- **Prices Include:** All appropriate Disposable Plates, Cutlery and Paper Products
- Cost may vary based on number of guests, location and service requested.
- ++ Staffing Fee, Tax and Service Charges may apply.

Custom Menu's available for any occasion

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Breakfast Buffet Options cont.

(Available for Drop-off, Limited or Full Service)

Executive Breakfast Buffet

(Minimum of 20 people required)

(available for Drop-off, Limited or Full Service)

Western Scrambled Eggs

Crisp Bacon and Country Sausage

Breakfast Potatoes

French Toast with Warm Syrup

Fresh Baked Muffins, Bagels, Croissants and Danish
with Butter, Cream Cheese & Jam

Fresh Fruit Salad Bowl

Brewed Coffee, Decaf and Hot Tea Service

Choice of Two Juices

\$12.95 ++ Per person

Executive Brunch Buffet

(Minimum of 20 people required)

(available for Limited or Full Service)

Chef made to order Omelets

Assorted Quiche Wedges

French Toast with Warm Syrup

Crisp Bacon and Country Sausage

Breakfast Potatoes

Fresh Fruit Salad Bowl

Fresh Baked Muffins, Bagels, Croissants and Danish
with Butter, Cream Cheese & Jam

Beef Sirloin Tips in Mushroom Wine Sauce

Sliced Pineapple Glazed Ham

Poppy Seed Buttered Noodles

Chef's Vegetable Medley

Tossed Salad with Dressings and Toppings

Brewed Coffee, Decaf and Hot Tea Service

Choice of Two Juices

\$17.95 ++ Per person

- **Prices Include:** All appropriate Disposable Plates, Cutlery and Paper Products
- Cost may vary based on number of guests, location and service requested.
- ++ Staffing Fee, Tax and Service Charges may apply.

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Corporate Meeting Package #1

(Minimum of 30 people required)

Additional charges may apply to smaller groups

(Available for Limited or Full Service)

The Executive Continental Breakfast

Danish Pastries, Fresh Baked Muffins, Coffee Cake
Mini Croissants and Bagels Served with Whipped Cream Cheese,
Butter and Assorted Preserves

Deluxe Sliced Fruit Tray (5-7 Seasonal Fresh Fruit selections)
Orange Juice plus your choice of Tomato, Grapefruit, Cranberry or Apple Juice
Fresh Brewed Regular & Decaffeinated Coffee and Hot Tea Service

Mid Morning Break

Assorted Granola Bars, Fruit Yogurt Cups
Whole Fresh Fruit Basket,
Assorted Self Serve Soft Drinks and Fresh Coffee Station

Hot Luncheon Buffet

Penne Pasta with Grilled Chicken
in a Artichoke, Mushroom and Roasted Pepper Cream Sauce
Slice Barbeque Meatloaf,
Garlic Smashed Red Skin Potatoes
Chef's Vegetable Medley
Tossed Salad Bowl with Ranch and Italian Dressings, Rolls and Butter
and Walnut Rum Cake with Whipped Topping

-or-

A Served Luncheon

Sautéed Chicken with Pecans in Maple Brown Butter
served over Poppy Noodles with Chef's Vegetable Medley
Chocolate Mousse Champagne Cup

Afternoon Break

Stadium Break: Jumbo Hot Pretzels with Mustard, Miniature Barbeque Wieners,
Shell Peanuts, Cracker Jacks and Assorted Soft Drinks

-or-

Chocolate Lovers Break: Chocolate Dipped Strawberries,
White Chocolate Macadamia Cookies, Triple Treat Chocolate Brownies,
and Chocolate Chip Cheese Cake Squares, Served with Coffee

\$28.95 ++per associate

- **Prices Include:** All appropriate Disposable Plates, Cutlery and Paper Products
- Cost may vary based on number of guests, location and service requested.
- ++ Staffing Fee, Tax and Service Charges may apply.

Custom Menu's available for any occasion

Corporate Meeting Package #2

(Minimum of 30 people required)

Additional charges may apply to smaller groups

(Available for Limited or Full Service)

The Light Continental Breakfast

Fresh Baked Muffins and Our own Coffee Cake

Served with Whipped Butter and Assorted Preserves

Fresh Brewed Regular & Decaffeinated Coffee and Hot Tea Service

Mid Morning Break

Whole Fresh Fruit Basket

Assorted Self Serve Soft Drinks and Fresh Coffee Station

Deluxe Deli Buffet

Sliced Honey Ham, Turkey Breast and Roast Beef with

Swiss, Provolone and American Cheeses

Lettuce, Tomato and Sliced Red Onion with Assorted Relishes

Assorted Sandwich Breads and Rolls and Appropriate Condiments

Chilled Tortellini Vegetable Salad

Whole Grain Mustard and Pepper Potato Salad

Chips and Pretzels, Assorted Fresh Baked Cookies

-or-

A Served Luncheon

Italian Style Vegetable Soup or New England Clam Chowder

Grilled Chicken Caesar Salad with Garlic Croutons and Shredded Parmesan

Served Chocolate Mousse Champagne Cup

Afternoon Break

Assorted Soft Drinks

Basket of Chips and Pretzels

and a Gourmet Brownie Tray

\$23.95++ per associate

- **Prices Include:** All appropriate Disposable Plates, Cutlery and Paper Products
- Cost may vary based on number of guests, location and service requested.
- ++ Staffing Fee, Tax and Service Charges may apply.

Custom Menu's available for any occasion

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Boxed Luncheon Options

(Available for Drop-off Service Delivery Charges apply)

**Includes: Potato Salad, Macaroni Salad or Cole Slaw, Bag of Chips
And a Homemade Cookie or Brownie**

All American

Turkey Breast, Ham or Roast Beef with Swiss Cheese
Lettuce and Sliced Tomato and a Dill Pickle Spear
on White, Whole Wheat, Multi Grain Bread
In a Garlic Herb or Whole Wheat wrap (add .50 p/p)

Super Italian

Salami, Pepperoni and Ham with Provolone Cheese
Lettuce and Sliced Tomato and a Dill Pickle Spear
on White, Whole Wheat, Multi Grain Bread
In a Garlic Herb or Whole Wheat wrap (add .50 p/p)

Vegetarian Delight

Shredded Lettuce, Cucumber, Tomato, Red Onion,
Dill Havarti or Crumbled Feta Cheese
In a Garlic Herb or Whole Wheat wrap.
Dill Pickle Spear

1 – 24 people \$9.95 Per Box
25 – 50 people \$7.95 Per Box
51 - 200 people \$7.50 Per Box
201 people & up \$6.95 Per Box

A MINIMUM QUANTITY OF 5 PER VARIETY OF BOX LUNCH IS REQUIRED

(Example: If you choose 5 of the All American, all 5 must have the same bread, meat, side and dessert)

Custom Menu's available for any occasion

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Executive Box Lunch Options

(Available for Drop-off Service Delivery Charges apply)

**Includes: Potato Salad, Macaroni Salad or Cole Slaw, Bag of Chips
And a Homemade Cookie or Brownie**

Grilled Chicken Breast

Provolone or Swiss Cheese on a Fresh Kaiser Roll with Lettuce and Tomato

Homemade Chicken, Tuna or our Famous Seafood Salad

Provolone or Swiss Cheese on a Croissant with Lettuce and Tomato

Fresh Mozzarella, Roasted Peppers, Sliced Tomatoes

With Virgin Olive Oil Vinaigrette on a Crusty French Baguette

Genoa Salami, Fresh Mozzarella, Roasted Peppers

With Virgin Olive Oil Vinaigrette on a Crusty French Baguette

Ham and Swiss Cheese

on French Bread

Roast Beef and Havarti Cheese

on French Bread

Premium Sandwiches

Traditional Cuban

Ham, Turkey Breast, Spiced Pork, Swiss Cheese and Sliced Pickles
Baked on French Bread (add \$2.00)

Genoa Salami, Imported Ham

Provolone Cheese, Onion, Lettuce, Tomato and Roasted Red Peppers
With Greek Vinaigrette on a Sub Roll (add \$1.50)

Genoa Salami, Fresh Mozzarella, Imported Ham

Roasted Peppers, Virgin Olive Oil Vinaigrette on Crusty Bread
(add \$1.00)

1 – 24 people	\$10.95 Per Box
25 – 50 people	\$9.95 Per Box
51 - 200 people	\$9.50 Per Box
201 people & up	\$8.95 Per Box

A MINIMUM QUANTITY OF 5 PER VARIETY OF BOX LUNCH IS REQUIRED

(Example: If you choose 5 of the Chicken Breast, all 5 must have the same bread, meat, side and dessert)

Custom Menu's available for any occasion

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Executive Salad Box Lunch Options

(Available for Drop-off Service Delivery Charges apply)

All salad boxes include fork, knife, napkin and condiments to compliment the selection.

A MINIMUM QUANTITY OF 5 PER VARIETY OF SALADS IS REQUIRED

Garden Salad

Garden Fresh Mixed Greens, Tomatoes, Cucumbers, Onions,
Shredded Carrots and Purple Cabbage with Choice of Dressing

\$8.95 Per Salad

Greek Salad

Chopped Lettuce, Tomatoes, Cucumbers, and Onions,
Topped with Feta Cheese and Kalamata Olives
with Balsamic Vinaigrette Dressing

\$10.95 Per Salad

Chef Salad

Imported Ham, Turkey Breast, Swiss and American Cheese
Hard Boiled Egg, and Tomato Wedges
Over a Bed of Mixed Greens with Choice of Dressing

\$12.95 Per Salad

Spinach Salad

Fresh Spinach, Tomato Wedges, Hard Boiled Egg, Sliced Mushrooms, and Bacon
with Homemade Croutons and Choice of Dressing

\$10.95 Per Salad

Caesar Salad

Fresh Chopped Romaine Lettuce, Parmesan Cheese and Homemade Croutons
Caesar Dressing

\$10.95 Per Salad

European Salad Platter

Stuffed Grape Leaves, Hummus, Sliced Tomato
Tzatziki Sauce, Kalamata Olives and Chick Pea Salad
(chick peas, green onions, fresh parsley, sprinkled with olive oil and lemon juice),
and Pita Wedges

\$13.95 Per Salad

Salad Boat

Chicken, Shrimp or Tuna Salad
on a Bed of Lettuce, with Tomato, Cucumber
Kalamata Olives, and a French Baguette

\$12.95 Per Salad

- Add Grilled Chicken to any Salad (add \$3.50 p/p)

Custom Menu's available for any occasion

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Cold Luncheon Buffet Options

(Available for Drop-off or Limited Service)

Small Tray (serves 5-8) Medium Tray (serves 10-15) Large Tray (serves up to 20)

Deli Luncheon Tray

Baked Ham, Turkey and Roast Beef with American and Swiss Cheese,
Sandwich Rolls, Lettuce, Tomato, Sliced Red Onion and Relishes
Chips and Side (potato salad, cole slaw or pasta salad)

Small Tray \$48.95, Medium Tray \$89.95, Large Tray \$119.95

Vegetable Crudité Tray

Fresh Baby Carrots, Celery Sticks, Broccoli Florets ,Cauliflower, Peppers Strips
Radishes and Ranch Dip. Beautifully Garnished

Small Tray \$19.95, Medium Tray \$24.95, Large Tray \$48.95

Imported and Domestic Cheese Tray

Imported and Domestic Cheeses with assorted Crackers

Small Tray \$24.95, Medium Tray \$48.95, Large Tray \$68.95

Sliced Fresh Fruit Tray

A Minimal of 5 Seasonal Varieties

Small Tray \$ 25.95 Medium Tray \$ 46.50 Large tray \$ 59.95

(Available for Full, Limited, or Drop-off Service)

Deluxe Deli Buffet

Baked Ham, Turkey & Roast Beef
American and Swiss Cheese, Sandwich Rolls, Lettuce, Tomato,
Sliced Red Onion and Relishes, Vegetable Crudité with Dip Tray
Your choice of Two cold salads (Potato, Macaroni, Cole Slaw or Pasta)
with Chips & Condiments and Fresh Baked Cookie Tray

\$10.95 ++ Per person

Executive Deli Buffet

Baked Ham, Hard Salami, Smoked Turkey, Corned Beef & Roast Beef
American, Provolone and Swiss Cheeses, Sandwich Rolls,
Lettuce, Tomato, Sliced Red Onion and Relishes,
Vegetable Crudité with Dip Tray
Your choice of Three cold salads (Potato, Macaroni, Cole Slaw or Pasta)
with Chips & Condiments and Fresh Baked Cookie & Brownie Tray

\$12.95 ++ Per person

Custom Menu's available for any occasion

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Beverages, Soup and Dessert and Additional Options...

- Carrots, Celery, Broccoli, Cauliflower with ranch Dip \$0.75 **Per person**
- Pasta Salad, Fresh Fruit or Redskin Potato Vinaigrette Salad \$0.75 **Per person**
- Freshly Baked Gourmet Torte Cakes \$2.95 - \$4.00 **Per person**
(Triple Chocolate Layer, Piña Colada, Chocolate Caramel Mousse, Lemon Mousse,
Chocolate Almond, Black Forest, 24K Carrot Cake plus many more)
- Freshly Baked Cookie or Brownie \$1.25 **Per person**
- 12 oz Can Coca Cola Products, Bottled Water or Juice Bottle \$1.25 **Per person**
- 2 Liter Soft Drinks– Coca-Cola Products \$5.95 each
- Ocean Spray Fruit Juice 64 oz container serves up to 10 \$ 9.95 each
(Orange, Grapefruit, Cranberry, Ruby Red and Grape)
- **Coffee and Hot Tea:** Includes Creamer, Sweetener and Cups, Regular or Decaf
 - 1 Gallon Insulated Disposable Container (16 Cups) \$17.95 each
 - 3 Gallons Insulated Disposable Container (48 Cups) \$44.95 each

Soups may be added to your Luncheon for \$1.95 Per person

(Minimum of 10 servings per variety)

Minestrone	Chicken or Beef Noodle	Ham and Navy Bean
Grilled Vegetable	Amish Chicken and Wild Rice	Creamy Tomato

Specialty Soups may be added to your Luncheon for \$2.95 Per person

(Minimum of 10 servings per variety)

Classic Wedding Soup	New England Clam Chowder	Spicy Gazpacho
Vichyssoise	Chilled Fruit Soup	

Custom Menu's available for any occasion

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Hot Luncheon Buffet Options

A Minimum of 30 guest must be in attendance for a Luncheon Buffet.
(Available for Drop-off, Limited or Full Service)

Standard Buffet Lunch Selections

Herb Roasted Chicken Pieces	Beef Tips with Fettuccine
Chicken Cacciatore	Mild or Hot Italian Sausage with Peppers
Braised Swiss Steak & Country Gravy	Sliced Cajun Pork Loin
Chicken ala King	Barbecued Chicken Pieces
Kielbasa and Sauerkraut	Roasted Lemon Pepper Chicken
Orange Glazed Virginia Style Ham	Italian Meat Lasagna

Includes choice of Four (4) Accompaniments

\$10.95++ Per Person (One Entrée) \$12.95++ Per Person (Two Entrées)

Deluxe Buffet Lunch Selections

Chicken Parmesan	Boneless Chicken Breast with Sauce Supreme
Balsamic Marinated Chicken Breast	Cajun Chicken
Chicken Kiev	Stir Fry Chicken & Vegetables
Beef Stroganoff	Beef Burgundy
Herbed Pork Chops	Bow Tie Pasta Primavera with Chicken
Roast Top Round of Beef, Au Jus (50.00 fee for on-site carver)	

Includes choice of Four (4) Accompaniments

\$12.95++ Per Person (One Entrée) \$14.95++ Per Person (Two Entrées)

Classic Buffet Lunch Selections

Sirloin Pepper Steak	Braised Corned Beef and Cabbage
Chicken Florentine	Chicken Cordon Bleu
Carved Roast Turkey	Stuffed Chicken Breast w/ Apples, Raisins & Almonds
Filet of Sole Florentine	Baked Scrod Casino Style

Includes choice of Five (5) Accompaniments

\$14.95++ Per Person (One Entrée) \$16.95++ Per Person (Two Entrées)

Executive Buffet Lunch Selections

Roast Prime Rib of Beef, Au Jus	Turkey Breast Cutlet Parmesan
Chicken Wellington	Lamb Brochette
Grilled Delmonico Steak	Veal Marsala
Broiled Halibut with Lemon Butter	Mixed Seafood Brochette
Shrimp Scampi	Sea Scallops in Garlic Butter

Includes choice of Five (5) Accompaniments

\$16.95++ Per Person (One Entrée) \$18.95++ Per Person (Two Entrées)

- **Prices Include:** All appropriate Disposable Plates, Cutlery and Paper Products
- Cost may vary based on number of guests, location and service requested.
- ++ Staffing Fee, Tax and Service Charges may apply.
- Additional accompaniments for any Buffet (add \$1.00+ each p/p)
- Three Entrée Buffets available upon Request

Custom Menu's available for any occasion

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Ala Cart Hors D'oeuvres

(Available for Drop-off, Limited or Full Service)

Cold Hors D'oeuvre Displays

Cold Hors D'oeuvre Displays prices are per person.

Imported & Domestic Cheeses with Assorted Crackers	\$2.95
Vegetable Crudit� with Dipping Sauce	\$2.50
Seasonal Fresh Fruit	\$3.50
Cheeses & Crudit�	\$4.95
Seasonal Fruit, Cheeses and Crudit�	\$5.95
Shrimp Cocktail Display	\$6.95
Smoked Salmon Display	\$4.95
Chilled Canap� Display	\$4.95

Hot Hors D'oeuvre Selections

Minimum order of 20 piece of each variety

Sesame Chicken Brochettes	Oriental Steak Brochettes
Bleu Cheese and Garlic Mushrooms	Balsamic Marinated Tortellini Brochettes
Andouille Sausage Stuffed Mushrooms	Roasted Vegetable Stuffed Mushrooms
Swedish Style Meatballs	Southern Barbecue Meatballs
Grecian Style Meatballs	Italian Style Meatballs
Spanakopita	Tiropita
Water Chestnut Ramaki	Oriental Potstickers
Mini Vegetarian Spring Rolls	Bite Size Egg Rolls
Buffalo Style Chicken Wings	Teriyaki Garlic Chicken Wings
Broccoli Cheddar Quiche Bites	Quiche Loraine Bites
Deep Fried Ravioli	Italian Sausage and Peppers

\$35.00 per 20 each \$60.00 per 50 each \$110.00 per 100 each

Executive Hors D'oeuvre Selections

Minimum order of 20 piece of each variety

Pepper Tenderloin Brochettes	Shrimp and Crab Stuffed Mushrooms
Crab Rangoon	Scallop Ramaki
Pineapple Shrimp Brochettes	Miniature Crab Cakes
Clams Casino	Oysters Rockefeller
Smoked Salmon Rosettes	Clams on the Half Shell
Oysters on the Half Shell	Scallop Cievie Canap�
Gourmet Foccacia Vegetarian or Meat Pizzas	Lobster Salad Canap�
Roast Beef and Asparagus Roulades	Smoked Turkey and Horseradish Wrapped Pepper Sticks
Belgium Endive with Roasted Pepper Mousse	Cherry Tomatoes with Maryland Crab Cheese Filling

\$50.00 per 20 each \$100.00 per 50 each \$195.00 per 100 each

- Hors D'oeuvre Receptions are specially priced, no substitutions or changes please.
- **Prices Include:** All appropriate Disposable Plates, Cutlery and Paper Products
- Cost may vary based on number of guests, location and service requested.
- ++ Staffing Fee, Tax and Service Charges may apply.

Custom Menu's available for any occasion

Hors D'oeuvre Reception Selections

(Available for Drop-off, Limited or Full Service)

Light Hors D'oeuvre Reception

Imported and Domestic Cheese Display	Assorted Crackers
Vegetable Crudité Display with Ranch Dip	Bite Size Egg Rolls
Swedish Style Meatballs	Grecian Spanakopita
Assorted Gourmet Brownies & Fresh Baked Cookies	Assorted Quiche Bites
Fresh Brewed Coffee, Decaf and Hot Tea Service	
\$14.95++ per person \$2.50++ per person for each additional hour	

Classic Hors D'oeuvre Reception

Imported and Domestic Cheese Display	Assorted Crackers
Vegetable Crudité Display with Ranch Dip	Seasonal Fresh Fruit Display
Assorted Canapé Tray	Grecian Style Meatballs
Sesame Chicken Brochettes	Miniature Crab Cakes
Andouille Sausage Stuffed Mushrooms	Assorted Gourmet Brownies
Baklava	
Fresh Brewed Coffee, Decaf and Hot Tea Service	
\$16.95++ per person \$3.00++ per person for each additional hour	

Executive Hors D'oeuvre Reception

Imported and Domestic Cheese Display	Assorted Crackers
Vegetable Crudité Display with Ranch Dip	Seasonal Fresh Fruit Display
Assorted Canapé Tray	Shrimp Cocktail Display
Sesame Chicken Brochettes	Oriental Steak Brochettes
Shrimp & Crab Stuffed Mushrooms	Miniature Crab Cakes
Grecian Spanakopita	Assorted Mini Desserts
Fresh Brewed Coffee, Decaf and Hot Tea Service	
Assorted Soft Beverage Service	
\$18.95++ per person \$3.50++ per person for each additional hour	

- Hors D'oeuvre Receptions are specially priced, no substitutions or changes please.
- **Prices Include:** All appropriate Disposable Plates, Cutlery and Paper Products
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Bar and Beverage Service for Off-Premise Functions

House Brand Open Bar

Domestic Brands Regular and Light Bottled Beer
 White Zinfandel, Chardonnay and Merlot
 House Brands Vodka, Gin, Rum, Scotch, Canadian Whiskey, Bourbon and Peach Schnapps
 Sweet and Dry Vermouth, Orange, Grapefruit and Cranberry Juice
 All mixes, Soft Beverages and garnishes
\$6.00 1st hour, \$3.00 each additional hour, 2 hour minimum

Mid Shelf Brand Open Bar

Domestic Brands Regular and Light Bottled Beer
 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 and Dry Vermouth, Orange, Grapefruit and Cranberry Juice
 All mixes, Soft Beverages and garnishes
\$7.00 1st hour, \$3.50 each additional hour, 2 hour minimum

Premium Brand Open Bar

Domestic and Imported Brands Regular and Light Bottled Beer
 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 and Peach Schnapps, Sweet and Dry Vermouth, Orange,
 Grapefruit and Cranberry Juice
 All mixes, Soft Beverages and garnishes, Glassware for the Bar
\$8.00 1st hour, \$4.00 each additional hour, 2 hour minimum

Beer Wine and Soft Beverage Open Bar

Open Domestic Beer, Wine and Soft Beverages
\$5.00 1st hour, \$2.50 each additional hour, 2 hour minimum

Open Soft Beverages (Self Serve)

\$2.00 1st hour, \$1.00 each additional hour

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

Champagne Toast starting at \$2.25 per guest

Cordial Carte starting at \$8.95 per guest

- \$100.00 Bartending Fee for groups of 100 or less or for Cash Bar Set-up.
- \$100.00 fee for each extra bartender requested.
- Groups requesting an Open Bar followed by a Cash Bar may be charged an additional per hour fee.
- Drink Tickets are available for groups wanting to monitor consumption.
- Specific Brands are available upon request and may be subject to additional charges
- Glassware for the House and Mid Shelf Bar is \$1.00 Per person when China Service is being used for entire party.
- Glassware is included in Premium Bars only when China Service is being use for entire party.
- Cost may vary based on number of guests, location and service requested.
- ++ Staffing Fee, Tax and Service Charges may apply.

Custom Menu's available for any occasion

www.aaexecutivecatering.com ph. 330-477-8588 fax 330-477-8599

Served Dinner Options

(Available for Full Service)

A minimum of 30 guests is required for a served dinner

À la Carte Appetizers

Fresh Fruit on a Painted Plate	\$5.95
Jumbo Shrimp Cocktail	\$7.95
Crab Stuffed Portabella Mushroom	\$6.95
Sausage and Mozzarella Strudel	\$5.95
Warm Lobster Claws with Garlic Wine Butter	\$9.95
Lobster Bisque en Crôte	\$6.95
Onion Soup Gratine	\$5.95

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 \$1.95 additional per guest

Served Sorbet Intermezzo's are \$2.50 additional per guest

Additional Courses

(Small Courses available when accompanying served Dinners)

Shrimp Scampi over Linguini Nest	\$9.95
Chilled Poached Salmon with Dill Cream on Mesclun Greens	\$9.95
Sliced Sirloin Carpaccio with Parmesan Toast	\$12.95
Noisette of Lamb in Spinach & Phyllo with Dijon Garlic Sauce	\$12.95

- **Prices Include:** All appropriate Disposable Plates, Cutlery and Paper Products
- Cost may vary based on number of guests, location and service requested.
- ++ Staffing Fee, Tax and Service Charges may apply.

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Served Dinner Entrée Selections

Served Dinners include a House Salad and your Choice of two Additional Accompanies

15.95	Grilled Citrus Marinated Chicken Breast
15.95	Chicken Piccata
15.95	Chicken Parmesan
15.95	Thick Sliced Roast Turkey with Herb Dressing
15.95	Stuffed Manicotti with Marinara and Mozzarella
15.95	Boneless Chicken Breast with Sauce Supreme
16.95	Petit Cut Prime Rib. Au Jus
16.95	Chicken Kiev
16.95	Chicken Marsala
16.95	Apricot Pork Loin with Walnut Herb Stuffing
16.95	Pork Tenderloin with Plum Chutney Sauce
16.95	Teriyaki Marinated Top Sirloin Steak
16.95	Chicken Florentine
17.95	Grilled Salmon w/ Maple Barbeque Glaze
17.95	Chicken ala Michaels
17.95	Medallions of Pork with Mustard Sauce
17.95	Boston Scrod with Lemon Butter
17.95	Chicken Cordon Bleu
17.95	Stuffed Chicken Breast w/ Almonds, Raisins & Apples
18.95	New England Scrod Casino
18.95	Chicken Oscar
18.95	Roasted New York Strip Loin w/ Demi-glaze
18.95	Roast Prime Rib of Beef, Au Jus
18.95	Chicken Wellington
18.95	Filet of Sole Florentine
18.95	Broiled Scallops in Garlic Butter
18.95	Cornish Hen with Wild Rice Stuffing and Fruit Glaze
19.95	Filet of Sole with Smoked Salmon Filling
19.95	Filet of Sole with Mushroom and Crab Stuffing
19.95	Broiled Halibut with Lemon Butter
19.95	Rosemary Lamb Shish Kabob
19.95	Grilled Chicken with Swordfish
19.95	Swordfish Tuscany with Roasted Garlic & Red Pepper Coulis
19.95	Grilled Portobello Mushroom with Caponata Pasta
19.95	Veal Piccata, Parmesan or Marsala
19.95	Sliced Roasted Tenderloin w/Bleu Cheese Sauce
20.95	Grilled Lamb Chops with Béarnaise Sauce
21.95	Classic Beef Wellington
21.95	Grilled New York Strip Steak (12 ounce) with Brandy Peppercorn Sauce or Chive Butter
22.95	Veal Saltimbocca
22.95	Grilled Filet Mignon w/Exotic Mushroom Ragu
23.95	Petit Filet Mignon with Grilled Chicken
24.95	Veal Oscar
25.95	Veal Osso Buco
26.95	Petit Filet Mignon with Grilled Salmon
27.95	Petit Filet Mignon with Stuffed Scampi
28.95 and up	Broiled Lobster Tail with Drawn Butter
28.95	Grilled Veal Chop Milano
28.95	Filet Mignon with Swordfish
32.95 and up	Surf and Turf

Prices for served dinners do not include China.

Standard place settings can be added to your event for an additional \$5.95 per guest.

Standard place settings include: China Dinner Plate, Salad Plate, Bread & Butter Plate, Dessert Plate, Coffee Cup & Saucer, Water Glass, Appropriate Cutlery and your choice of a colored Linen Napkins for our standard color options.

Custom Menu's available for any occasion

Dinner Buffet Options

(Available for Drop-off, Limited or Full Service)

A Minimum of 30 guest must be in attendance for a Buffet

Standard Buffet Dinner Selections

Herb Roasted Chicken Pieces	Beef Tips with Fettuccine
Chicken Cacciatore	Mild or Hot Italian Sausage with Peppers
Braised Swiss Steak & Country Gravy	Sliced Cajun Pork Loin
Chicken ala King	Barbecued Chicken Pieces
Kielbasa and Sauerkraut	Roasted Lemon Pepper Chicken
Orange Glazed Virginia Style Ham	Italian Meat Lasagna

includes choice of Four (4) Accompaniments

\$15.95++ Per Person (One Entrée) \$17.95++ Per Person (Two Entrées)

Deluxe Buffet Dinner Selections

Chicken Parmesan	Boneless Chicken Breast with Sauce Supreme
Balsamic Marinated Chicken Breast	Cajun Chicken
Chicken Kiev	Spinach Vegetable Lasagna
Stir Fry Chicken & Vegetables	Beef Stroganoff
Teriyaki Beef Short Ribs	Beef Burgundy
Herbed Pork Chops	BBQ St. Louis Pork Ribs
Bow Tie Pasta Primavera with Chicken	Roast Top Round of Beef, Au Jus (50.00 on-site Carver Fee)

includes choice of Four (4) Accompaniments

\$16.95++ Per Person (One Entrée) \$18.95++ Per Person (Two Entrées)

Classic Buffet Dinner Selections

Sirloin Pepper Steak	Braised Corned Beef and Cabbage
Chicken Florentine	Chicken Cordon Bleu
Carved Roast Turkey	Filet of Sole Florentine
BBQ Baby Back Pork Ribs	Baked Scrod Casino Style
Stuffed Chicken Breast w/ Apples, Raisins & Almonds	

includes choice of Five (5) Accompaniments

\$18.95++ Per Person (One Entrée) \$20.95++ Per Person (Two Entrées)

Executive Buffet Dinner Selections

Roast Prime Rib of Beef, Au Jus	Turkey Breast Cutlet Parmesan
Chicken Wellington	Lamb Brochette
Grilled Delmonico Steak	Veal Marsala
Broiled Halibut with Lemon Butter	Mixed Seafood Brochette
Shrimp Scampi	Sea Scallops in Garlic Butter

includes choice of Five (5) Accompaniments

\$20.95++ Per Person (One Entrée) \$22.95++ Per Person (Two Entrées)

- **Prices Include:** All appropriate Disposable Plates, Cutlery and Paper Products
- Cost may vary based on number of guests, location and service requested.
- ++ Staffing Fee, Tax and Service Charges may apply.

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Accompaniments

Soups

Minestrone	Chicken Noodle	Beef Noodle
Ham and Navy Bean	Grilled Vegetable	Amish Chicken and Wild Rice
Creamy Tomato	Vichyssoise (\$1.00)	Spicy Gazpacho (\$1.00)
Chilled Fruit Soup (\$1.00)	New England Clam Chowder (\$1.00)	
Classic Wedding Soup (\$1.00)		

Soups for a Buffet Dinner may be served for an addition .50 per guest

Salads

Fresh Garden Salad Bowl with Choice of Dressing	Marinated Three Bean Salad
Seasonal Fresh Fruit Salad Bowl (in a Carved Watermelon +\$30.00)	
Creamy Cole Slaw	Chilled Pasta Salad
Ambrosia Fruit Salad	Waldorf Salad
Marinated Tomato, Cucumber & Onion Salad	Classic Potato Salad
Field Greens Salad Bowl (\$1.00)	Saffron Rice Salad
	Marinated Vegetable Salad
	Spinach Salad Bowl (\$1.00)

Starches

Long Grain & Wild Rice Blend	Oven Browned Red Skin Potatoes
Smashed Garlic Red Skin Potatoes	Parmesan Ranch Mashed Potatoes
Au Gratin Potatoes	Scalloped Potatoes
Baked Potato with Sour Cream and Chives	Confetti Rice Pilaf
Traditional Herb Bread Dressing	Lyonnais Potatoes
Corn Bread Stuffing	Praline Sweet Potatoes
Baked Sweet Potato with Cinnamon Pecan Butter (\$1.00)	Twice Baked Potato (\$1.00)

Pasta Side Dishes

Penne Pasta with Marinara	Bow Tie Pasta Alfredo
Tri- Color Tortellini with Garlic Butter	Rotini with Italian Meat Sauce
Linguini w/Red or White Clam Sauce (\$2.00)	Penne with Mushroom Cream Sauce (\$1.00)

Vegetables

Sautéed Vegetable Medley	Buttered Corn	Sesame Snow Peas
Glazed or Buttered Carrots	Sugar Snap Peas	Corn with Green and Red Peppers
Green Beans with Almonds or Mushrooms		Steamed Broccoli and/or Cauliflower
Steamed Asparagus (\$1.00)	Ratatouille Vegetables	Baby Peas and Pearl Onions
Buttered Zucchini & Summer Squash		

Dessert Options

Dessert Trays

Fresh Baked Cookie Tray	\$2.50 Per person
Chocolate Brownies	\$2.75 Per person
Gourmet Brownies	\$3.00 Per person
Gourmet Brownies & Cookies	\$3.50 Per person
Baklava	\$2.95 Per person
Assorted Miniature Desserts	\$3.95 Per person
(Chef's assortment of at least 5 different selections)	

Sheet Cakes Options

Our sheet Cakes are Two Layers and can be designed and scripted to your specifications
Our in-house bakery produces these delicious varieties: Chocolate, Devils Fudge, Marble,
Yellow, White, Almond, Spice or Banana Cake

Icing Options

Vanilla Butter Cream (can be tinted into vibrant colors)
Vanilla Whipped Topping (can be tinted into pastel colors)
Almond, Maple, Orange, Cherry or Chocolate Butter Cream
Cream Cheese (off-white color) Chocolate Ganache (additional charge)

Filling Options

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

1/4 Sheet (up to 20 pc)	\$19.95
1/2 Sheet (up to 40 pc)	\$34.95
Full Sheet (up to 80 pc)	\$65.95

- Cake Cutting Service .50 per guest (for cakes not provided by AA Executive Catering)
- Cookie Plating Service .50 per guest (waived if we are providing Wedding Cake)

Plated Desserts

New York Cheese Cake	\$3.50	w/fruit topping \$4.00
Specialty Cheese Cake	\$4.00	
Fruit Pie	\$2.95	
Key Lime Pie	\$3.50	
Specialty Tortes Cakes	\$4.00	
(Triple Chocolate Layer, Piña Colada, Chocolate Caramel Mousse, Lemon Mousse, Chocolate Almond, Black Forest, 24K Carrot Cake plus many more)		