

The Westwood

PASSION | CREATIVITY | TRADITION

BAR/BAT MITZVAH BRUNCH

Passed Upon Your Guest's Arrival....

please select 5.....one of each selection per person will be provided

Brie and Cranberry filo cups | **Gourmet Pizzetas** | **Blackened Salmon Tips**

Sesame Crusted Chicken *hoisin ginger sauce* | **Sweet-n-Spicy Meatballs** | **Smoked Gouda Bites** *tomato sauce* | **Risotto Bites** *marinara sauce*

Vegetable Tempura *horseradish dip* | **Mozzarella en Carroza** *marinara sauce* | **Beef Cocktail Franks** *dijon mustard*

Sweet Potato Tots *chipotle mayo* | **Thai Chili Spring Rolls** *mango chutney* | **Chicken-n-Cheese Quesadillas** *cilantro sour cream*

Potato Pancakes *apple chutney and scallions* | **Stuffed Mushrooms** *herb and vegetable stuffing* | **Tomato Bruschetta** *on crisp crostini*

COLD TABLE

Chef's Seasonal Fruit & Berry Display | **Assorted Cheese Board** *flatbreads & assorted crackers* | **Tapas** *salmon dip, hummus, artichoke tapenade*

Smoked Salmon (\$5 per person) *garnished with tomato, sliced onion and capers accompanied by assorted bagels, cream cheese and preserves*

BRUNCH

...please select 1 salad

Baby Field Greens *julienne beets, goat cheese, pomegranate vinaigrette* | **Caesar Salad** *romaine, parmesan cheese, croutons, caesar dressing*

Tomato Salad *cucumbers, red onions, ciliegine, fresh basil, croutons, white balsamic vinaigrette*

Rustic Greek Salad *chunky tomatoes, cucumbers, red onion, feta cheese, olives, salt, oregano and olive oil*

Taco Salad *romaine, crisp corn, red onion, black beans, diced tomato, sharp cheddar, crunchy tortillas, cilantro lime dressing*

ENTREES

French Toast *served with warm syrup* | **Home Fried Potatoes** *with bell peppers and onions*

Chicken Francaise *in a lemon butter sauce*, **Chicken Marsala** *in a wild mushroom sauce* or **Chicken Scampi** *in a garlic and wine sauce*

Penne Vodka *with sweet peas in a creamy pink sauce* or **Rigatoni Primavera** *with seasonal vegetables and herb, garlic oil*

Oven Roasted Salmon Fillet *champagne sun-dried tomato sauce* or **Braised Beef Short Ribs** *natural pan gravy*

Seasonal Vegetables | **Breakfast Basket** *with Fresh Baked Bread, Mini Muffins and Crumb Cake*

OMELET and SCRAMBLED EGG STATION

peppers, onions, mushrooms, tomatoes, spinach and shredded cheddar

TORAH CAKE

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

FOUR HOUR BEVERAGE SERVICE

House and Name Brand Liquors including:

Tito's, Smirnoff, Beefeater, Bacardi, Dewar's, Seagram's 7 and Jim Beam

Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Merlot and Cabernet Sauvignon Wines

Corona, Blue Moon, Sam Adam's Seasonal, Yuengling, Budweiser, Miller Lite, Coors Light and Soda

COMPLIMENTARY ENHANCEMENTS

Crisp Ivory Table Linens to the Floor | Ivory Chair Covers and Coordinating Sash | Ceremonial Challah | Champagne Toast | Seasonal Coat Room Attendant

PRICE QUOTATION

\$59.00 Adults | \$53.00 Children Under 21 | \$45.00 Children Under 14 | Children 2 and Under No Charge

Please Add 20% Service Charge and Applicable Sales Tax

\$350.00 Maitre'd Fee Additional

Tipping is Optional

#19100

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