

# The Westwood

PASSION | CREATIVITY | TRADITION

## BAR BAT MITZVAH DINNER

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, olive tapenade**

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

## FIRST COURSE

*...please choose 1*

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

**Mixed Greens** *apples, cranberries, pecans, creamy honey vinaigrette* | **Tomato Salad** *cucumbers, red onions, ciliegine, 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

*...tablesides choice of 3*

**Boneless Chicken Breast** *creamy wild mushroom marsala sauce or lemon butter francaise sauce*

**French Breast of Chicken** *roasted red pepper madeira sauce or bread stuffing, demi glace*

**Penne Vodka** *creamy vodka sauce, sweet peas, parmesan cheese*

**Citrus Basa** *orange sauce with a hint of lime*

**Oven Roasted Salmon Fillet** *champagne sun-dried tomato sauce*

**Braised Beef Short Ribs** *natural pan gravy*

**Filet Mignon (\$5 per person)** *prepared medium*

*All Entrees Accompanied by Starch, Chef's Seasonal Vegetable Selection and Bread Basket | Gluten Free and Vegetarian Dinners Always Available Upon Request*

## 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

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