

The Westwood

PASSION | CREATIVITY | TRADITION

BAR BAT MITZVAH

Cocktail Hour

Passed Upon Your Guest's Arrival....

please select 5

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*

CHAFING DISH SELECTIONS

...please select 4

Penne Vodka *with sweet peas in a creamy pink sauce*

Penne Primavera *with seasonal vegetables and basil pesto*

Chicken Wings *naked, buffalo, bourbon bbq, garlic parmesan, teriyaki or Caribbean jerk*

Potato & Cheese Pierogies *caramelized onions and sweet butter*

Chicken Marsala *wild mushroom sauce*

Beef Burgundy *braised in red wine & herbs*

Eggplant Rollatini *stuffed with ricotta and fresh basil*

Polish Kielbasa *with seasoned sauerkraut*

Chicken Pomodoro *tomato cream sauce*

Chicken Scampi *garlic sauce*

Chicken and Chips *porcini mushroom sauce, house made potato chips*

Chicken Savoy *boneless in a balsamic reduction*

Chipotle Beef *roasted jalapenos, onions and peppers in an espagnole sauce*

Swedish Meatballs *sherry cream sauce with shallots*

Crispy Calamari *sweet tomato sauce*

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FIRST COURSE

...please choose 1

Baby Field Greens julienne beets, goat cheese, pomegranate vinaigrette

Caesar Salad romaine, parmesan cheese, croutons, caesar dressing

Mixed Greens diced apples, cranberries, pecans, creamy honey vinaigrette

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

...tableside 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

FIVE HOUR BEVERAGE SERVICE

House and Name Brand Liquors including:

Tito's, Ketel One, Beefeater, Bombay, Bacardi, Captain Morgan, Coconut Rum,

Dewar's, Johnny Walker Red, Jameson, Seagram's 7, Jack Daniels, Amaretto, Coffee Liqueur and Tequila

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

\$69.00 Adults | \$62.00 Children Under 21 | \$54.00 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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