

The Westwood

PASSION | CREATIVITY | TRADITION

BAR/BAT MITZVAH GOLD BUFFET

Adult Menu

Four Hour Celebration

PASSED HORS D'OEUVRES (5)

Stuffed Mushrooms *herb and vegetable stuffing* | Brie & Cranberry Filo Cup | Potato Pancake *apple chutney and scallions*
Gourmet Pizzetas | Vegetable Tempura *horseradish dip* | Risotto Bites *marinara sauce*
Thai Chili Spring Rolls *mango chutney* | Chicken & Lemongrass Dumplings *ponzu sauce*
Nashville Hot Chicken Bites *ranch dip* | Chicken Skewers *teriyaki sauce*
Mini Chicken & "Waffles" *waffle crusted chicken, warm syrup* | Chicken-n-Cheese Quesadillas *sour cream*
Beef Cocktail Franks *dijon mustard* | Beef Baracoa Taquito | Cheese Steak Quesadilla *sour cream*
Italian Meatballs *ricotta marinara* | Blackened Salmon Tips | Honey Ginger Short Rib Tips
Mozzarella en Carroza *marinara sauce* | Grilled Cheese & Tomato Bisque Shooter

GOURMET COLD DISPLAY

Chef's Seasonal Fruit & Berries

Artisan Cheese Board *artisan cheeses, house made jam, assorted crackers*
Tapas *salmon dip, hummus, street corn salad, tomato bruschetta & crostini's*

BUFFET

Sparkling Toast

...there's always a reason to celebrate with bubbles!

SALAD (1)

House Salad *mixed greens, cucumbers, tomatoes, red onions, croutons, white balsamic vinaigrette*
Caesar Salad *romaine, parmesan cheese, croutons, caesar dressing*
Mixed Greens *diced apples, cranberries, pecans, creamy honey vinaigrette*
Tomato Salad *romaine, cucumbers, red onions, pearlino mozzarella, fresh basil, croutons, white balsamic vinaigrette*
Rustic Greek Salad *mixed greens, grape tomatoes, cucumbers, red onion, feta cheese, olives, salt, oregano and olive oil*

CARVING STATION (1)

Apple Wood Smoked Turkey Breast *herb cranberry sauce, pan gravy*
Grilled Flank Steak *kosher salt, black pepper crust* | Baked Salmon *tarragon mustard crust*
NY Style Pastrami *spicy brown mustard, rye bread*

ENTREES (3)

Chicken Scampi *garlic and wine sauce* | Chicken Francaise *lemon butter sauce* | Chicken Marsala *wild mushroom sauce*
Sliced Roast Beef *in brown gravy* | Italian Meatballs *in tomato sauce*
Asian Pepper Steak *garlic, soy sauce* | Chipotle Beef *roasted jalapenos, onions & peppers in an espagnole sauce*
Boneless Braised Short Rib *natural pan gravy*
Oven Roasted Salmon *champagne sun-dried tomato sauce*
Eggplant Rollatini *stuffed with ricotta and fresh basil*

PASTA (1)

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

STARCH (1)

Red Herb Mashed Potatoes | Parmesan Roasted Potatoes | Rice Pilaf

Served with Seasonal Vegetables & Bread Basket

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CUSTOM TORAH CAKE FROM

Bovella's Pastry Shoppe

Coffee, Decaffeinated Coffee and Hot Tea

FOUR HOUR BEVERAGE SERVICE

Sparkling Toast

House and Name Brand Liquors including:

Tito's, Smirnoff, Beefeater, Bacardi, Dewar's, Seagram's 7, Jack Daniel's, Jim Beam, Sauza Tequila

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

Bottled Beers: Corona, Modelo, Yuengling, Budweiser, Coors Light

Upgrade to Premium Bar \$5.00 additional per person:

Additions: Tanqueray, Captain Morgan, Malibu, Johnny Walker Red, Crown Royal, Maker's Mark, Hennessey VS

COMPLIMENTARY ENHANCEMENTS

Ivory Floor Length Table Linens, Napkins & Chair Covers | Choice of Overlay Color with Coordinating Sash

Customized Buffet Menus | Cake Cutting

Ceremonial Challah | Seasonal Coat Room Attendant | Outdoor Picture Taking Area

PRICE QUOTATION

Please contact our Sales Coordinator for Pricing Information

OPTIONAL CEREMONY

\$1250 adds an additional 60 minutes

Please Add 20% Service Charge, \$350 Maitre'd Fee and Applicable Sales Tax

Prices Based on Minimum Guest Count of 50 Adults

Minimum Guest Count of 100 Adults Required on Saturday Evening

Tipping is Suggested & Always Appreciated

DEPOSIT/PAYMENT SCHEDULE

\$500 Non-Refundable Deposit Required to Secure Date

\$500 Second Deposit Due 3 Months After Signing Contract

Final Guest Count & Final Payment Due 10 Days Prior to Bar/Bat Mitzvah Date

#2024B

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BAR/BAT MITZVAH CHILDREN'S MENU

Children's Menu

Four Hour Celebration

SIGNATURE MOCKTAIL

...named by the guest of honor & served upon arrival

HORS D'OEUVRES (3)

French Toast Stix *maple syrup*

Vegetable Tempura *horseradish dip* | Risotto Bites *marinara sauce*

Thai Chili Spring Rolls *mango chutney* | Chicken & Lemongrass Dumplings *ponzu sauce*

Nashville Hot Chicken Bites *ranch dip* | Chicken Skewers *teriyaki sauce*

Mini Chicken & "Waffles" *waffle crusted chicken, warm syrup*

Chicken-n-Cheese Quesadillas *sour cream*

Beef Baracoa Taquito | Cheese Steak Quesadilla *sour cream*

Italian Meatballs *ricotta marinara*

Mozzarella Stix *marinara sauce*

Beef Cocktail Franks *dijon mustard* | Pretzel Nuggets *cheese sauce*

STATIONS (2)

Chicken Fingers & Fries "Bar"

warm queso, brown gravy, ketchup, BBQ sauce, honey mustard

Pizza Parlor (2)

Vegetarian *mozzarella, crushed tomato, grilled veggies* | Cheese *mozzarella, crushed tomato, romano*

Buffalo Chicken *hot sauce, bleu cheese* | Chicken Parm *mozzarella, crushed tomato, romano*

Backyard BBQ

Beef Sliders *American cheese, pickles, ketchup* | All Beef Hot Dogs *cheese sauce, mustard, relish*

Taco & Nacho "Bar"

Ground Beef *warm tortillas, tortilla chips, warm queso, shredded cheese, lettuce, diced tomatoes, sour cream, jalapenos, guacamole*

Wing Station (2)

Honey BBQ/ Buffalo | Garlic Parmesan | Teriyaki | Caribbean Jerk | Berry BBQ

celery stalks, carrot stix, bleu cheese

Mac & Cheese

Cheddar Baked Mac & Cheese *buffalo sauce, jalapenos, tomatoes*

SUNDAE BAR

Vanilla & Chocolate Ice Cream *chocolate & caramel sauces, strawberry topping, m&M's, crushed oreos, brownie bites,*

reese's pieces, gummy bears, mini marshmallows, whipped cream, cherries, sprinkles

SODA STATION

Pitchers of Soda & Shirley Temples