

# The Westwood

PASSION | CREATIVITY | TRADITION

## BAR/BAT MITZVAH GOLD PLATED DINNER

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*

### PLATED DINNER

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, pearlina 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*

### ENTREES (3)

Tablesides Selection served with Starch, Chef's Seasonal Vegetable & Bread

Eggplant Rollatini *stuffed with ricotta and fresh basil*

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*

Baked Grouper Mediterranean *capers, tomatoes, olives, olive oil*

Oven Roasted Salmon *champagne sun-dried tomato sauce*

Grilled Swordfish *watermelon & feta salsa*

Braised Beef Short Ribs *natural pan gravy*

Filet Mignon *merlot demi-glace, prepared medium (additional \$9 per person)*

# The Westwood

PASSION | CREATIVITY | TRADITION

## 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 Dinner 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 60 minutes on to reception

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

# The Westwood

PASSION | CREATIVITY | TRADITION

## 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