

The Westwood

PASSION | CREATIVITY | TRADITION

BAR/BAT MITZVAH PLATINUM PLATED DINNER

Adult Menu

Five 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*

STATIONS (2)

Carving Station... please select 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*

Smoked Salmon

garnished with tomato, sliced onion and capers accompanied by assorted bagels, cream cheese and preserves

Gourmet Pizza Bar...please select 2

Margherita | Grilled Vegetable | Buffalo Chicken | Eggplant, Pesto & Goat Cheese

Nutella with Graham Crackers & Torched Marshmallows

The Breakfast Club

Whole Grain French Toast Stix

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

Bread Basket *mini corn & blueberry muffins, bagel bites, cream cheese and preserves*

CHAFING DISH SELECTIONS (2)

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

Potato & Cheese Pierogis *caramelized onions and sweet butter* | Eggplant Rollatini *stuffed with ricotta and fresh basil*

Chicken Marsala *wild mushroom sauce* | Chicken Savoy *balsamic reduction basil*

Chicken Pomodoro *tomato cream sauce* | Chicken Milanese *caper cream sauce*

Cajun Calamari | Crispy Calamari *sweet tomato sauce*

Asian Pepper Steak *garlic, soy sauce* | Chipotle Beef *roasted jalapenos, onions and peppers in an espagnole sauce*

Swedish Meatballs *sherry cream sauce with shallots*

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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, 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

ENTREES (3)

Tableside 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)

CUSTOM TORAH CAKE FROM

Bovella's Pastry Shoppe

Coffee, Decaffeinated Coffee and Hot Tea

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FIVE 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, Hennessy 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

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BAR/BAT MITZVAH CHILDREN'S MENU

Children's Menu
Five 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