

"Exceeding Your Expectations for over 50 Years"

The Gold

(Five Hour Celebration)

Cocktail Hour Presented to Your Guests in a Separate Room

GOURMET STYLE BUTLER HORS D'OEUVRES

please select 6.....one of each selection per person will be provided

Sesame Crusted Chicken	Risotto Bites ~ Marinara Sauce	Beef Franks en Puff Pastry
Blackened Salmon Tips	Sweet Potato Tots	Homemade Potato Pancake
Sweet-n-Spicy Meatballs	Gourmet Pizzetas	Herb and Vegetable Stuffed
Vegetable Tempura	Vegetarian Spring Roll	Mushrooms
Mozzarella en Carroza	Chicken-n-Cheese Quesadilla	

COLD DECORATED DISPLAYS

Gourmet Cheese Display with Assorted Crackers
Mirror Display of Seasonal Sliced Fruits and Berries
Garden Fresh Vegetable Crudités served with Seasonal Dips
Homemade Seasonal Bruschetta served with Crisp Crostinis

ACTION STATIONS

(Please Select 2)

Carving Station

(Please Select 1)

Apple Wood Smoked French Turkey Breast with Herb Cranberry Sauce, Pan Gravy
Grilled London Broil, Kosher Salt and Black Pepper Crust
Baked Salmon with Herbed Horseradish Crust
Corn Beef Brisket, Rye Cocktail Bread, Deli Mustard

From the Smokehouse

Norwegian Smoked Salmon and Smoked Whitefish Display
Served with Mini Bagels, Sliced Red Onions, Capers, Hard-Boiled Eggs



The Westwood

Mashed Potato Bar

Fresh Whipped Idaho and Sweet Mashed Potatoes served Martini Style
with Brown Gravy, Frizzled Onions, Brown Sugar, Toasted Pecans and Miniature Marshmallows

Taco Station

(Please Select 1)

Grilled Chicken, Cod or Vegetables

Shredded Lettuce, Tomato, Jack and Cheddar Cheese, Sour Cream,
Sweet Red and White Onion, Salsa and Hot Sauce

Asian Wok Station

Hibachi Chicken or Steak served with Vegetable Fried Rice

SILVER CHAFING DISHES

(Please Select 1)

Penne Pasta con Vodka

Orecchiette and Spinach

Chicken Pomodoro

Pierogies served with Sautéed Onions

Tilapia with Pesto

Eggplant Rولاتini

(Please Select 1)

Chole (Curried Chickpea Stew)

Golden Brown Fried Calamari

Peppercorn Beef Tips

Garlic Chicken

Chicken and Chips

Kielbasa and Sauerkraut

Chipotle Beef

Dinner Presentation

CHAMPAGNE TOAST AND CHALLAH

APPETIZER

Classic Caesar Salad, Mixed Greens, Cucumbers and Grape Tomatoes with White Balsamic Vinaigrette or
Baby Field Greens, Dried Cranberries, Walnuts and Raspberry Vinaigrette

INTERMEZZO

Lemon Sorbet



The Westwood

ENTREES

Tablesides Choice of Three

Stuffed French Breast of Chicken

Chicken Maderia

Baked Salmon Filet with Champagne Sun-dried Tomato Sauce

Citrus Basa

Boneless Braised Short Ribs

Roast Prime Ribs of Beef au jus

Carved Oven Roasted Tenderloin of Beef (\$5.00 additional per person)

Duet of Beef Tenderloin and Salmon Filet aioli (\$7.00 per person)

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch

Gluten Free and Vegetarian Dinners Always Available Upon Request

Bread Basket

THE TORAH CAKE

We are pleased to offer a variety of flavors and fillings!

Served with a Chocolate Covered Strawberry

(Customer to Supply Own Candles)

COFFEE AND TEA SERVICE

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea served with Non-Dairy Creamer

FIVE HOUR BEVERAGE SERVICE

Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Cabernet Sauvignon Wines

Premium Liquors to include Tito's, Smirnoff, Beekeeper, Bacardi, Dewar's, Seagram's 7 and Jim Beam

Beer to include Budweiser, Yeungling, Michelob Ultra and Coors Lite and Soda

COMPLIMENTARY ENHANCEMENTS

Separate Cocktail Hour Room for the Adults

Seasonal Coat Room Attendant

Customized Menus for each Guest Table

Vendor Dinners Provided at 10% Discounted Rate

Crisp Table Linens to the Floor and Chair Covers

PRICE QUOTATION

\$80.00 per person

Children 3 and Under...No Charge

Please Add 20% Service Charge and Applicable Sales Tax

Tipping is Optional

\$300.00 Maitre'd Fee Additional

#17813

\$500.00 Deposit Required to Secure Date



The Westwood

CHILDREN'S MENU

COCKTAIL HOUR

Hot Dogs in Puff Pastry ~Mozzarella Sticks with Marinara Sauce~ Egg Rolls

BUFFET STYLE DINNER

(Please Choose 2)

Asian Wok Station

Hibachi Chicken or Beef served with
Vegetable Fried Rice

Taco Station

Grilled Chicken or Beef, Shredded Lettuce, Tomato,
Jack and Cheddar Cheese and Sour Cream

Wing Station

BBQ and Buffalo Style Wings
With Bleu Cheese and Stalks of Celery

Chicken Fingers

Served with French Fries,
Ketchup and BBQ Sauce

Gourmet Pizza Bar

(Please Select 2)
Margarita, Vegetarian or Cheese

Mashed Potato Bar

Mashed Potatoes with Gravy and Sweet Potatoes with
Marshmallows and Brown Sugar

Pasta Station

(Please Select One)
Penne Pasta Marinara or
Penne Pasta con Vodka
Served with Garlic Bread

Breakfast for Dinner

French Toast Stix with Warm Maple Syrup
And Home Fries

Slider Station

Gourmet Burgers served with American Cheese,
Pickles, Relish and Ketchup
(\$1.00 additional per person)

DESSERT

Personalized Torah Cake and Ice Cream Sundae Bar

BEVERAGES

Virgin Champagne Toast and Pitchers of Soda on all Children's Tables

PRICE QUOTATION

\$45.00 per person

Children 3 and Under...No Charge

Please Add 20% Service Charge and Applicable Sales Tax

Tipping is Optional

\$300.00 Maitre'd Fee Additional

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