

"Exceeding Your Expectations for over 50 Years"

The Silver

(Four Hour Celebration)

ONE HALF HOUR BUTLER HORS D'OEUVRES

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

Sesame Crusted Chicken
Blackened Salmon Tips
Sweet-n-Spicy Meatballs
Vegetable Tempura
Mozzarella en Carroza
Risotto Bites ~ Marinara Sauce
Sweet Potato Tots

Gourmet Pizzetas
Vegetarian Spring Roll
Chicken-n-Cheese Quesadilla
Beef Franks en Puff Pastry
Homemade Potato Pancake
Herb and Vegetable Stuffed Mushrooms

Dinner Presentation

CHAMPAGNE TOAST AND CHALLAH

APPETIZER

Penne Pasta con Vodka or Seasonal Fresh Fruit Martini

SALAD

Classic Caesar Salad or Mixed Greens, Cucumbers and Grape Tomatoes with White Balsamic Vinaigrette

ENTREES

Tableside 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 Westwood

THE TORAH CAKE

We are pleased to offer a variety of flavors and fillings!
(Customer to Supply Own Candles)

COFFEE AND TEA SERVICE

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

FOUR HOUR BEVERAGE SERVICE

Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Cabernet Sauvignon Wines
Premium Liquors to include Tito's, Smirnoff, Beefeater, Bacardi, Dewar's, Seagram's 7 and Jim Beam
Beer to include Budweiser, Yeungling, Michelob Ultra and Coors Lite and Soda

COMPLIMENTARY ENHANCEMENTS

Customized Menus for each Guest Table
Crisp Table Linens to the Floor
Chair Covers
Seasonal Coat Room Attendant
Vendor Dinners Provided at 10 % Discounted Rate

PRICE QUOTATION

\$65.00 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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