

Quinceañera.....La Carta Dorada
(Five Hour Celebration)

GOURMET STYLE BUTLER HORS D'OEUVRES

please select 6

Sesame Crusted Chicken
Blackened Salmon Tips
Sweet-n-Spicy Meatballs
Baked Clams Florentine
Risotto Bites ~ Marinara Sauce

Vegetable Tempura
Mozzarella en Carroza
Gourmet Pizzetas
Sweet Potato tots
Vegetarian Spring Roll

Chicken-n-Cheese Quesadilla
Cocktail Franks in Puff Pastry
Homemade Potato Pancake
Herb and Vegetable Stuffed
Mushrooms

COLD DECORATED DISPLAYS

Gourmet Cheese Display with Assorted Crackers
Mirror Display of Seasonal Sliced Fruits and Berries

Tapas; Salmon Dip, Hummus, Olive Tapenade
Grilled Vegetable Bruschetta served with Crisp Crostini

SILVER CHAFING DISHES

(Please Select 2)

Penne Pasta con Vodka
General Tso's Chicken
Mussels with Basil and Tomato
Spice Rubbed Pork Tips with Yellow Rice and Beans
Italian Sausage with Bell Peppers and Onions
Pierogies served with Sautéed Onions
Rigatoni with Broccoli
Peppercorn Beef Tips

(Please Select 2)

Chicken Pomodoro
Chicken Scampi
Kielbasa and Sauerkraut
Paella
Beef Bourguignon
Fried Golden Brown Calamari
Seafood Risotto
Chicken and Chips

Dinner Presentation

CHAMPAGNE TOAST

APPETIZER

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



The Westwood

ENTREES

Tablesides Choice of Three

Stuffed French Breast of Chicken ~ Chicken Portugese

Baked Tilapia with Ginger Lime Sauce ~ Citrus Basa

Boneless Braised Short Ribs ~ Grilled Pork Chop

Roast Prime Ribs of Beef au jus (\$5.00 additional person)

Duet of Chicken Scaloppini and Plump Shrimp (\$3.00 additional per person)

Baked Salmon Filet with Champagne Sun-dried Tomato Sauce (\$3.00 additional per person)

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch

Gluten Free and Vegetarian Dinners Always Available Upon Request

Bread Basket

DESSERT

Apple Crisp a la Mode, Brownie Sundae, or White Chocolate Strawberry Mousse

(Sheet Cake \$2.00 add'l per person)

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

FIVE 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, Yuengling, Michelob Ultra and Coors Light and Soda

ENHANCEMENTS

Customized Menus for each Guest Table

Crisp Table Linens to the Floor

Chair Covers with Coordinating Sash

Complimentary Suite for the Court

One Rehearsal

Seasonal Coat Room Attendant

Vendor Dinners Provided at 10% Discounted Rate

PRICE QUOTATION

Friday and Sunday Evening \$63.00 Adults \$53.00 Children under 21

Saturday Evening \$68.00 Adults \$58.00 Children under 21

January and February.... 10% Discount

Children 3 and Under.... No Charge

Please Add 20% Service Charge and Applicable Sales Tax

Tipping is Optional

\$300.00 Maitre'd Fee Additional

#17320

\$500.00 Deposit Required to Secure Date



The Westwood