

The Westwood

PASSION | CREATIVITY | TRADITION

A GALA AFFAIR

Five Hour Celebration

COCKTAIL HOUR

Served in a Separate Room

PASSED HORS D'OEUVRES

...please select 6

Stuffed Mushrooms *herb and vegetable stuffing* | Brie & Cranberry Filo Cup
Potato Pancake *apple chutney and scallions* | Adult Grilled Cheese *bourbon bacon jam, cheddar, chipotle aioli*
Gourmet Pizzetas | Quiche *applewood smoked bacon* | Vegetable Tempura *horseradish dip*
Joe's Toast *pulled pork on tuscan toast, tangy carolina bbq sauce, cilantro* | 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*
Smoked BBQ Pork Belly *bbq sauce* | Chicken-n-Cheese Quesadillas *sour cream*
Beef Cocktail Franks *dijon mustard* | Beef Baracoa Taquito | Cheese Steak Quesadilla *sour cream*
Italian Meatballs *ricotta marinara* | Summer Toast *ricotta, diced tomatoes, prosciutto, pesto & balsamic drizzle*
Blackened Salmon Tips | Honey Ginger Short Rib Tips | Shrimp Gazpacho Shooters *cilantro crème fraiche*

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*

CHAFING DISH SELECTIONS

...please select 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 Scampi *garlic and wine sauce*
Chicken Pomodoro *tomato cream sauce* | Chicken Milanese *caper cream sauce*
Italian Sausage *bell peppers and onions in marinara sauce* | Roast Pork Medallions *apple bourbon glaze*
Spice Rubbed Pork Tips *with yellow rice and beans* | Pork Tenderloin *spinach, mozzarella, port wine demi glaze*
Sautéed Mussels *garlic and white wine* | Shrimp Scampi *rice pilaf* | Cajun Calamari | Crispy Calamari *sweet tomato sauce*
Asian Pepper Steak *garlic, soy sauce* | Chipotle Beef *roasted jalapenos, onions and peppers in an espagnole sauce*
Roast Kielbasa *red new potatoes* | Swedish Meatballs *sherry cream sauce with shallots*

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PLATED DINNER

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*
Rustic Greek Salad *mixed greens, grape tomatoes, cucumbers, red onion, feta cheese, olives, salt, oregano and olive oil*

ENTREES (3)

Tableside Selection served with Chef's Starch & 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*
Bacon Wrapped Pork Tenderloin *roasted apple and shallot demi glaze*
Braised Beef Short Ribs *natural pan gravy*
Duet of Chicken and Shrimp
Filet Mignon *merlot demi-glace, prepared medium (additional \$9 per person)*

DESSERT (1)

Apple Crisp *a la mode* | **Brownie Sundae** *salted caramel ice cream* | **White Chocolate Strawberry Mousse**
Coffee, Decaffeinated Coffee and Hot Tea

COMPLIMENTARY ENHANCEMENTS

Ivory Floor Length Table Linens, Napkins & Chair Covers | Choice of Overlay Color with Coordinating Sash

FIVE HOUR BEVERAGE SERVICE

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

PRICE QUOTATION

Please contact our Sales Coordinators for Pricing Information

January and February....10% Discount

Children Under 21 & Vendors - 10% Disc | Children 12 and Under - 50% Disc | Children 2 and Under - No Charge (*no meal provided*)

Please Add 20% Service Charge 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

#2024B