

**A Gala Affair**  
(Five Hour Party)

Cocktail Hour

**GOURMET STYLE 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  
Baked Clams Florentine  
Vegetable Tempura

Mozzarella en Carroza  
Risotto Bites ~ Marinara Sauce  
Sweet Potato Tots  
Gourmet Pizzetas  
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  
Garden Fresh Vegetable Crudités served with Seasonal Dips  
Homemade Seasonal Bruschetta served with Crisp Crostini

**SILVER CHAFING DISHES**

(Please Select 2)

Penne Pasta con Vodka  
Mussels with Basil and Tomato  
Garlic and White Wine Sautéed Mussels  
Spice Rubbed Pork Tips with Yellow Rice and Beans  
Italian Sausage with Bell Peppers and Onions  
Pierogies served with Sautéed Onions  
Eggplant Rolatini  
Chole (Curried Chickpea Stew)  
Vegetable Stir Fry with Tofu  
Kielbasa and Sauerkraut

(Please Select 2)

Chicken Pomodoro  
General Tso's Chicken  
Chicken Scampi  
Chicken and Chips  
Beef in Mushroom Red Wine Sauce  
Chipotle Beef  
Seared Tilapia with Pineapple Beurr Blanc  
Fried Golden Brown Calamari  
Seafood Risotto  
Paella



*The Westwood*

Dinner Presentation

**APPETIZER**

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 Madeira

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

**PRICE QUOTATION**

\$56.00 per person Sun - Thurs Evenings

\$58.50 per person Friday Evenings

\$61.00 per person Saturday Evenings

**January and February.... 10% Discount**

Children Under 21.... 10% Discount

Children 12 and Under.... 50% Discount

Children 3 and Under.... No Charge

Please Add 20% Service Charge and Applicable Sales Tax

Tipping is Optional

#17100



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