

# The Westwood

PASSION | CREATIVITY | TRADITION

## SHOWER LUNCH BUFFET

*Three Hour Celebration*

### UPON ARRIVAL

Chef's Seasonal Fruit & Berry Display | Domestic Cheese Board, flatbreads & assorted crackers  
Chick Pea Hummus and Pita Chips

### 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 (2)

**Chicken Scampi** *garlic and wine sauce* | **Chicken Francaise** *lemon butter sauce* | **Chicken Marsala** *wild mushroom sauce*  
**Sliced Roast Beef** *in brown gravy* | **Italian Meatballs** *in tomato sauce* | **Sausage & Peppers** *in tomato sauce*  
**Oven Roasted Salmon** *champagne sun-dried tomato sauce* | **Shrimp Scampi** *rice pilaf* | **Paella** *yellow rice, shrimp, clams, mussels, scallops*  
**Roast Pork Medallions** *apple bourbon glaze* | **Eggplant Rollatini** *stuffed with ricotta and fresh basil*

### PASTA (1)

**Penne Vodka** *with sweet peas in a creamy pink sauce* | **Rigatoni Primavera** *with seasonal vegetables and herb, garlic oil*

### STARCH (1)

**Red Herb Mashed Potatoes** | **Parmesan Roasted Potatoes** | **Rice Pilaf**  
Served with Seasonal Vegetables & Bread Basket

### CHEF'S MINI DESSERT TABLE

Chocolate Chip & Sugar Cookies, Blondies & Brownies, Cream Puffs, Cannolis, Lemon Bars

### BEVERAGE STATION

Fresh Brewed Iced Tea

Coffee, Decaffeinated Coffee and Hot Tea Served Tableside

### COMPLIMENTARY ENHANCEMENTS

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

### POPULAR BEVERAGE OPTIONS

**Unlimited Soda** | \$2.50 per person

\***Mimosas** | Champagne and Orange Juice | \$36.00 per pitcher

\***Peach Bellinis** | Champagne and Peach Puree | \$36 per pitcher

\***Pitchers of House made Sangria** | Red or White | \$36.00 per pitcher

\***Bottles of House Wine** | Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel | \$24 per bottle

\***Cash or Tab Bar** | Any combination of Beer, Wine & Mixed Drinks

\*\$150 Bartender Fee Applies

### PRICE QUOTATION

Please contact our Sales Coordinators for Pricing Information

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

Children 12 and Under - 20% 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

*Tipping is Suggested & Always Appreciated*

#2024B