

The Westwood

PASSION | CREATIVITY | TRADITION

WEDDING BRUNCH

Four Hour Celebration

PASSED HORS D'OEUVRES

...please select five

- 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*
Mozzarella en Carroza *marinara sauce* | Risotto Bites *marinara sauce*
Thai Chili Spring Rolls *mango chutney* | Maui Shrimp Spring Roll *chili paste, coconut milk, whole fresh cilantro*
Chicken & Lemongrass Dumplings *ponzu sauce* | Sesame Crusted Chicken *hoisin ginger sauce*
Chicken Skewers *teriyaki sauce* | Mini Chicken & "Waffles" *waffle crusted chicken, warm syrup*
Pastrami Spring Roll *whole grain mustard* | Chicken-n-Cheese Quesadillas *sour cream*
Beef Cocktail Franks *dijon mustard* | Beef Baracoa Taquito | Philly Cheesesteak Spring Roll *warm cheese sauce*
Sweet-n-Spicy Meatballs | Chorizo Empanada *black beans, onions, pepper jack cheese with chipotle aioli*
Blackened Salmon Tips | Sweet Potato Tots

...please select one

- Joe's Toast *pulled pork on tuscan toast, tangy carolina bbq sauce, cilantro*
Summer Toast *ricotta, diced tomatoes, prosciutto, pesto & balsamic drizzle*
Grilled Cheese & Tomato Bisque Shooter | Mini Crab Cakes *chipotle aioli*
Bacon Wrapped Scallops *dijon honey* | Shrimp Cocktail and Gazpacho Shooters *cilantro crème fraiche*
Antipasto Skewers *ciliegine, prosciutto, cherry tomato, olives* | Beef Filet on Toast *caramelized onions, horseradish aioli*

BRUNCH

Sparkling Toast

...there's always a reason to celebrate with bubbles!

PLATED SALAD...please select one

- Baby Field Greens *julienne beets, goat cheese, pomegranate vinaigrette*
Caesar Salad *romaine, parmesan cheese, croutons, caesar dressing*
Mixed Greens *diced apples, cranberries, pecans, creamy honey vinaigrette*
Tomato Salad *cucumbers, red onions, ciliegine, fresh basil, croutons, white balsamic vinaigrette*
Rustic Greek Salad *chunky tomatoes, cucumbers, red onion, feta cheese, olives, salt, oregano and olive oil*
Southwest Salad *romaine, crisp corn, red onion, black beans, diced tomato, sharp cheddar, crunchy tortillas, cilantro lime dressing*

*Pear & Arugula *baby arugula, port poached pears, candied walnuts, honey riesling vinaigrette*

*\$2.00 additional per person

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OMELET and SCRAMBLED EGG STATION

ham, peppers, onions, mushrooms, tomatoes and shredded cheddar

BREAKFAST ENTREES

French Toast *warm syrup* | Home Fried Potatoes *with bell peppers and onions*
Smokehouse Bacon | Breakfast Sausage Links or Turkey Sausage

ENTREES...please select two

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*
Beef Burgundy *braised in red wine with mushrooms* | Chipotle Beef *roasted jalapenos, onions & peppers in an espagnole sauce*
Boneless Braised Short Rib *natural pan gravy* | Roast Pork Medallions *apple bourbon glaze*
Oven Roasted Salmon *champagne sun-dried tomato sauce* | Citrus Basa *with fruit salsa*
Paella *yellow rice, shrimp, clams, mussels, scallops* | Eggplant Rollatini *stuffed with ricotta and fresh basil*

PASTA...please select one

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

STARCH...please select one

Red Herb Mashed Potatoes | Parmesan Roasted Potatoes | Basmati Rice

Served with Seasonal Vegetables & Bread Basket

CUSTOM WEDDING CAKE FROM

Bovella's Pastry Shoppe

Coffee, Decaffeinated Coffee and Hot Tea

FOUR HOUR BEVERAGE SERVICE

Sparkling Toast

House and Name Brand Liquors including:

*Tito's, Smirnoff, Beefeater, Bacardi, Coconut Rum, Dewar's, Johnny Walker Red, Seagram's 7,
Jim Beam, Jack Daniels, Sauza Silver Tequila, Amaretto di Saronno, Kahlua, Hennessy VS*

House Wines: *Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Merlot and Cabernet Sauvignon Wines*

Bottled Beers: *Corona, Yuengling, Budweiser, Blue Moon and Coors Light*

COMPLIMENTARY ENHANCEMENTS

Crisp Ivory Table Linens to the Floor | Ivory Chair Covers | Chairs Sashes

Customized Buffet Menus | Cake Cutting

Bridal Suite | Seasonal Coat Room Attendant | Outdoor Picture Taking Area

PRICE QUOTATION

\$70 per person

Deduct \$10.00 per person January and February

Deduct \$5.00 per person March - Easter, July, August and November

Optional Ceremony \$6.00 per person - \$500 minimum

\$350 Maitre'd Fee

Children Under 21 & Vendors - 10% Discount | Children 12 and Under - 50% Disc | Children 2 and Under - No Charge

Please Add 20% Service Charge and Applicable Sales Tax

Prices Based on Minimum Guest Count of 50 Adults

Tipping is Optional

#2021

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