

# The Westwood

PASSION | CREATIVITY | TRADITION

## ELITE WEDDING PLATED DINNER

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*

### PLATED DINNER

Sparkling Toast

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

### FIRST COURSE...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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## ENTREES...please select three

*Tableside Selection served with Starch, Chef's Seasonal Vegetable & Bread*

**Wild Mushroom Ravioli** *creamy alfredo sauce*

**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*

**Citrus Basa** *orange sauce with a hint of lime*

**Oven Roasted Salmon** *champagne sun-dried tomato sauce*

**Bacon Wrapped Pork Tenderloin** *roasted apple and shallot demi glaze*

**Braised Beef Short Ribs** *natural pan gravy*

**Duet of Chicken and Shrimp**

**Filet Mignon** *prepared medium (Additional \$7 per person)*

## 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 Dinner Menus for each Guest Table | Cake Cutting*

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

## PRICE QUOTATION

**\$70 per person | \$75 per person Friday Evening | \$79 per person Saturday Evening**

*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**

**Minimum Guest Count of 100 Adults Required on Saturday Evening**

**Tipping is Optional**

#2021

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