

The Westwood

PASSION | CREATIVITY | TRADITION

YOUR EXQUISITE WEDDING

Your wedding will be entirely private as you and your fiancée will be the only wedding at The Westwood

...Create Your Cocktail Hour

SIGNATURE COCKTAIL

Created and Named Especially for You!

passed upon your guest's arrival

PASSED HORS D'OEUVRES

...please select 8

Shrimp Cocktail and Gazpacho Shooters *cilantro crème fraiche*

Chicken Skewers *hoisin ginger glaze*

Antipasto Skewers *ciliegine, prosciutto, cherry tomato, olives*

Smoked Gouda Bites *tomato sauce*

Sesame Crusted Chicken *hoisin ginger sauce*

Blackened Salmon Tips

Sweet-n-Spicy Meatballs

Baked Clams *florentine style*

Vegetable Tempura *horseradish dip*

Mozzarella en Carroza *marinara sauce*

Risotto Bites *marinara sauce*

Sweet Potato Tots *chipotle mayo*

Gourmet Pizzetas

Thai Chili Spring Rolls *mango chutney*

Chicken-n-Cheese Quesadillas *sour cream*

Beef Cocktail Franks *dijon mustard*

Potato Pancakes *apple chutney and scallions*

Stuffed Mushrooms *herb and vegetable stuffing*

Hog Toast *pulled pork on tuscan toast, tangy carolina bbq sauce, cilantro*

FRESH FRUIT AND CHEESE BAR

Chef's Seasonal Fruit & Berry Display | **Assorted Cheese Board** *assorted crackers*

CROSTINI STATION

Tapas *salmon dip, hummus, artichoke tapenade* | **Tomato Bruschetta** | **Crostinis and Flatbreads**

RAW BAR

16/20 Shrimp | **Clams on the Half Shell** | **Oysters**

lemon wedges, cocktail sauce, mignonette

priced upon request

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ACTION STATIONS

100-175 guests please select 3.....175+ guests please select 4

Carving Station

....please select 1

Apple Wood Smoked French Turkey Breast *herb cranberry sauce, pan gravy*

Grilled London Broil *kosher salt, black pepper crust*

Baked Salmon *tarragon mustard crust*

Roast Pork Loin *chimichurri rubbed*

Stuffed Bread Carving

....please select 1

Eggplant & Mozzarella | Sausage, Peppers & Mozzarella | Pepperoni & Mozzarella

Pasta Station

....please select 1

Orrechiette *spinach, chorizo, garlic and oil* | **Rigatoni Primavera** *seasonal vegetables, garlic and oil*

Short Rib Bolognese *shredded short rib, homemade marinara* | **Penne Vodka** *peas and prosciutto*

Mashed Potato Bar

Fresh Whipped Idaho and Sweet Mashed Potatoes *served Martini Style*

brown gravy, frizzled onions, brown sugar, toasted pecans, miniature marshmallows

Jersey Joes Pulled Pork

.....cookin low & slow

Dry Rubbed, Hickory Smoked Pork Butt

hand pulled and served with sweet heat, cole slaw and mini buns

Gourmet Pizza Bar

.....please select 2

Margherita | Chorizo & Roasted Pepper | Grilled Vegetable | Pepperoni & Cheese

Comfort Bowls

....please select 1

Hearty Chicken *“pot pie style” over mashed potatoes*

Shrimp and Bay Scallops *sautéed in scampi sauce served over white rice*

Shredded Short Rib *over garlic mashed potatoes*

Milkshake 21

.....please select 1

“The Avenue” *kahlua, nutella, vanilla ice cream*

“438” *vanilla vodka, crushed oreos, vanilla ice cream*

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ADDITIONAL ACTION STATIONS

...guests please select 4

Gettin' Crafty

...please select 2

BLUE POINT BREWING CO., Long Island, NY "Toasted Lager" | **FIRESTONE WALKER BREWING CO.**, Paso Robles, CA "Union Jack IPA"

GOOSE ISLAND BREWING CO., Chicago, IL "IPA" | **ITHACA BEER COMPANY**, Ithaca, NY "Flower Power IPA"

FLYING FISH BREWING COMPANY, Somerdale, NJ "HopFish IPA" | **FIRESTONE WALKER BREWING CO.**, Paso Robles, CA "Nitro Merlin Milk Stout"

with house made beer cheese fondue and mini soft pretzels

The Breakfast Club

.....please select 1

Capn' Crunch French Toast warm syrup, whipped cream

Southern Style Biscuit egg, bacon, cheddar cheese

Chicken & "Waffles" waffle crusted chicken, warm syrup, scallions

Italian Antipasto

Salumeria Display prosciutto, capocollo, genoa salami, pepperoni, provolone, tomato and sliced mozzarella, roasted red peppers

EV00 and balsamic vinegar reduction, fresh sliced Italian bread

Wing Station

.....please select 2

Bourbon BBQ | **Buffalo** | **Garlic Parmesan** | **Teriyaki** | **Caribbean Jerk**

bleu cheese, celery stalks

Soups On

Adult Style Grilled Cheese bourbon bacon jam, cheddar, chipotle aioli | **House made Tomato Soup**

CHAFING DISH SELECTIONS

...please select 4

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

Chicken Wings naked, buffalo, honey bbq or alabama white | **Roast Pork Medallions** apple bourbon glaze

Potato & Cheese Pierogies caramelized onions and sweet butter | **Chicken Marsala** wild mushroom sauce

Beef Burgundy braised in red wine & herbs | **Short Rib Bolognese** shredded short rib, homemade marinara

Italian Sausage bell peppers and onions in marinara sauce | **Thai Chili Glazed Meatballs**

Eggplant Rollatini stuffed with ricotta and fresh basil | **Crispy Calamari** sweet tomato sauce

Sautéed Mussels garlic and white wine | **Spice Rubbed Pork Tips** with yellow rice and beans

Polish Kielbasa with seasoned sauerkraut | **Chicken Pomodoro** tomato cream sauce

Chicken Scampi garlic sauce | **Chicken and Chips** porcini mushroom sauce, house made potato chips

Chipotle Beef roasted jalapenos, onions and peppers in an espagnole sauce

Seafood Risotto creamy tarragon and basil flavored with shrimp, scallops, peas and red peppers

Paella with scallops, shrimp and mussels

Swedish Meatballs sherry cream sauce with shallots | **Chicken Savoy** boneless in a balsamic reduction

Chicken Saltimbocca boneless, layered with prosciutto, spinach and mozzarella

438 North Avenue | Garwood, NJ 07027 | 908.789.0808

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customerservice@thewestwood.com

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FIRST COURSE

...please choose 1

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

Taco Salad romaine, crisp corn, red onion, black beans, diced tomato, sharp cheddar, crunchy tortillas, cilantro lime dressing

SECOND COURSE

Iced Lemon Sorbet

ENTREES

...tableside choice of 3

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 Fillet champagne sun-dried tomato sauce

Braised Beef Short Ribs natural pan gravy

Duet of Chicken and Shrimp accompanied by 1 additional entrée

Filet Mignon prepared medium

Duet of Beef Tenderloin and Crab Cake (\$5 per person) béarnaise sauce, accompanied by one additional entrée

All Entrees Accompanied by Starch, Chef's Seasonal Vegetable Selection and Bread Basket | Gluten Free and Vegetarian Dinners Always Available Upon Request

WEDDING CAKE FROM

Bovella's Pastry Shoppe

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

FOR YOUR SWEET TOOTH

...please choose 1

Gourmet Sundae Bar hand dipped cones, decadent toppings | **"One Bite" Desserts** on each guest table

FIVE HOUR BEVERAGE SERVICE

Champagne Toast

House and Name Brand Liquors including:

Tito's, Ketel One, Beefeater, Bombay, Bacardi, Captain Morgan, Coconut Rum,

Dewar's, Johnny Walker Red, Jameson, Seagram's 7, Jack Daniels, Amaretto, Coffee Liquor and Tequila

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

Corona, Blue Moon, Sam Adam's Seasonal, Yuengling, Budweiser, Miller Lite, Coors Light and Soda

COMPLIMENTARY ENHANCEMENTS

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

Up lighting | Dinner Menus for each Guest | Complimentary Bridal Suite | Seasonal Coat Room Attendant

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