

"Exceeding Your Expectations for over 50 Years"

## YOUR EXQUISITE WEDDING

Upon Their Arrival, Your Guests will be Greeted with Your Signature Cocktail,  
Created and Named Especially for You!

Cocktail Hour

### GOURMET STYLE BUTLER HORS D'OEUVRES

(Please Select 4)

Sweet-n-Spicy Meatballs  
Chicken Wonton~Ginger Sauce  
Baked Clams Florentine  
Sesame Crusted Chicken  
Risotto Bites ~ Marinara Sauce  
Sweet Potato Tots  
Vegetarian Spring Roll  
Blackened Salmon Tips  
Vegetable Tempura

(Please Select 2)

Herb & Veg Stuffed Mushrooms  
Brie and Cranberry Filo Cup  
Smoked Salmon Crostini  
Homemade Potato Pancake  
Spanakopita  
Chicken-n-Cheese Quesadilla  
Cocktail Franks in Puff Pastry  
Gourmet Pizzetas  
Samosa

(Please Select 2)

Beef Empanadas  
Coconut Shrimp  
Chicken Teriyaki Skewers  
Shrimp Po Boy Cup  
Mozzarella en Carozza  
Mini Monte Cristo  
California Roll

### COLD DECORATED DISPLAYS

Gourmet Cheese Display with Assorted Crackers  
Mirror Display of Seasonal Sliced Fruits and Berries  
Tapas: Salmon Dip, Hummus, Olive Tapenade  
Grilled Vegetable Bruschetta served with Crisp Crostinis

### ACTION STATIONS

(100-175 Guests Please Select 3.....175+ Guests Please Select 4)

#### Carving Station

(Please Select 1)

Apple Wood Smoked French Turkey Breast with Herb Cranberry Sauce, Pan Gravy

Grilled London Broil, Kosher Salt and Black Pepper Crust, Frizzled Onions

Baked Salmon with Herbed Horseradish Crust

Chimichurri Rubbed Roast Pork Loin



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### **Pasta Station**

(Please Select 1)

Penne Primavera, Seasonal Grilled Vegetables  
Penne a la Pink Vodka Sauce, Peas and Prosciutto

### **Sauté Station**

(Please Select 1)

Shrimp and Bay Scallops Sautéed in a Scampi Sauce Presented on White Rice  
Risotto Made to Order with Baby Shrimp, Scallops, Peas and Mushrooms

### **Mac and Cheese Station**

Mini Shells in a Creamy Cheddar and Mascarpone Cheese Sauce with  
Shrimp, Ham, Bacon, Crushed Red Pepper and Scallions

### **Mashed Potato Bar**

Fresh Whipped Idaho and Sweet Mashed Potatoes served Martini Style  
with Brown Gravy, Frizzled Onions, Brown Sugar, Toasted Pecans and Miniature Marshmallows

### **Taco Station**

(Please Select 1)

Grilled Chicken, Cod or Vegetables  
Shredded Lettuce, Tomato, Jack and Cheddar Cheese, Sour Cream,  
Sweet Red and White Onion, Salsa and Hot Sauce

### **Italian Antipasto**

Salumeria Display featuring Prosciutto, Capocollo, Genoa Salami, Pepperoni, Provolone,  
Tomato and Sliced Mozzarella, Roasted Red Peppers,  
EVOO and Balsamic Vinegar Reduction, Fresh Sliced Italian Bread

### **Wing Station**

(Please Select 2)

Bourbon BBQ, Buffalo, Garlic Parmesan, Teriyaki or Caribbean Jerk  
Bleu Cheese and Stalks of Celery



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### Gourmet Panini Pressed Sandwiches

(Please Select 1)

Cuban featuring Sliced Ham, Pickles, Mustard and Swiss Cheese or  
Adult Grilled Cheese with American, Mozzarella and Arugula

### Raw Bar

Shrimp, Clams and Oysters on the Half Shell  
\$9.00 additional per person

### Sushi Station

3 of each selection per person will be provided.....  
California, Spicy Tuna and Salmon Rolls  
\$5.00 additional per person

### SILVER CHAFING DISHES

(Please Select 2)

Penne Pasta con Vodka  
Rigatoni and Broccoli  
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 Rollatini  
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



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Dinner Presentation

## CHAMPAGNE TOAST

### APPETIZER

Classic Caesar Salad

Baby Field Greens, Julienne Beets, Goat Cheese and Pomegranate Vinaigrette  
Mixed Greens, Cucumbers and Grape Tomatoes with White Balsamic Vinaigrette  
Baby Field Greens, Dried Cranberries, Walnuts and Raspberry Vinaigrette

### INTERMEZZO

Lemon Sorbet

### ENTREES

Tableside Choice of Three

Stuffed French Breast of Chicken

Chicken Madeira

Duet of Chicken Scaloppini and Plump Shrimp

Boneless Braised Short Ribs

Roast Prime Ribs of Beef au jus

Baked Tilapia with Ginger Lime Sauce

Citrus Basa

Baked Salmon Filet with Champagne Sun-dried Tomato Sauce

Carved Oven Roasted Tenderloin of Beef (\$5.00 additional per person)

Duet of Beef Tenderloin and Salmon Filet aioli (\$5.00 additional per person)

Duet of Filet Mignon and Crab Cake with Béarnaise Sauce (\$7.00 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

Wedding Cake

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea...Espresso upon Request

### FOR YOUR SWEET TOOTH

(Please Select One)

Gourmet Sundae Bar

Chocolate Fountain

Dessert Sampler: Crème Brulee, Chocolate Covered Strawberry, Cannoli

Viennese Table (\$9.00 additional per person)



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## FIVE HOUR BEVERAGE SERVICE

Champagne, Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Cabernet Sauvignon,  
Homemade Red Sangria

Premium Liquors to include

Smirnoff, 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

Domestic and Imported Beers to include:

Corona, Stella, Sam Adams, Budweiser, Yuengling, Michelob Ultra and Coors Light

## COMPLIMENTARY ENHANCEMENTS

Customized Menus for each Guest Table

Crisp Table Linens to the Floor

Chair Covers with Coordinating Sash

Complimentary Bridal Suite

Seasonal Coat Room Attendant

Vendor Dinners Provided at 10% Discounted Rate

Discounts in our Floral Rental Department

## PRICE QUOTATION

Based on 100 person Minimum

\$92.00 per person Saturday Evening     \$87.00 per person Friday Evening

\$82.00 per person Sunday Anytime     \$82.00 per person Saturday Afternoon (12-5pm)

(Deduct \$8.00 per person January and February)

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

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

\$300.00 Maitre'd Fee Additional

#17100

\$1000.00 Deposit Required to Secure Date



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