

The Westwood

PASSION | CREATIVITY | TRADITION

ELEGANT WEDDING PLATED DINNER

Five Hour Celebration

COCKTAIL HOUR

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*

GOURMET COLD DISPLAY

Chef's Seasonal Fruit & Berries *fresh and dried fruits*
Artisan Cheese Board *imported and domestic artisan cheeses, fig jam, assorted crackers*
Tapas *salmon dip, hummus, artichoke tapenade, tomato bruschetta & crostini's*

CHAFING DISH SELECTIONS (4)

Penne Vodka *with sweet peas in a creamy pink sauce* | Rigatoni Primavera *with seasonal vegetables and herb, garlic oil*
Potato & Cheese Pierogis *caramelized onions and sweet butter* | Chicken Marsala *wild mushroom sauce*
Beef Burgundy *braised in red wine & herbs* | Italian Sausage *bell peppers and onions in marinara sauce*
Eggplant Rollatini *stuffed with ricotta and fresh basil* | Roast Pork Medallions *apple bourbon glaze* | Cajun Calamari
Spice Rubbed Pork Tips *with yellow rice and beans* | Sautéed Mussels *garlic and white wine* | Chicken Savoy *balsamic reduction*
Pork Tenderloin *spinach, mozzarella, port wine demi glaze* | Polish Kielbasa *with seasoned sauerkraut*
Chicken Pomodoro *tomato cream sauce* | Chicken Scampi *garlic sauce* | Paella *with scallops, shrimp and mussels*
Chicken and Chips *porcini mushroom sauce, house made potato chips* | Crispy Calamari *sweet tomato sauce*
Chipotle Beef *roasted jalapenos, onions and peppers in an espagnole sauce* | Swedish Meatballs *sherry cream sauce with shallots*

*Broccoli Rabe, Roasted Peppers & Gorgonzola *mushroom port wine sauce* | *Mushroom Ravioli *creamy alfredo sauce*
*Shrimp Scampi *garlic sauce* | *Seafood Risotto *creamy tarragon and basil flavored with shrimp, scallops, peas and red peppers*
*Chicken Saltimbocca *boneless, layered with prosciutto, spinach and mozzarella*

*additional \$1.50 per person

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ACTION STATIONS...please select 2

Carving Station...please select 1

Apple Wood Smoked French Turkey Breast *herb cranberry sauce, pan gravy* | Grilled Flank Steak *kosher salt, black pepper crust*
Baked Salmon *tarragon mustard crust* | Roast Pork Loin *chimichurri rubbed*

Pasta Station...please select 1

Served with Parmesan Cheese and Garlic Bread

Penne *Vodka peas and prosciutto* | Orrechiette *spinach, chorizo, garlic & oil*
Rigatoni Primavera *seasonal vegetables, garlic & oil* | Short Rib Bolognese *shredded short rib, homemade marinara*

Stuffed Bread Carving...please select 1

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

Mashed Potato Bar

Fresh Whipped Idaho Potatoes and Sweet Mashed Potatoes served Martini Style
brown gravy, frizzled onions, bacon, shredded cheese, sour cream, brown sugar, toasted pecans, miniature marshmallows

Gourmet Pizza Bar...please select 2

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

Slider Station...please select 1

Jersey Joe's Slow Cooked Pulled Pork *sweet heat, coleslaw*
Beef Sliders *lettuce, tomato, onion, ketchup, pickles, American Cheese*

Taco & Nacho Bar

Shredded Beef OR Grilled Chicken
Served with Warm Tortillas, Taco Shells & Tri-Color Tortilla Chips
warm queso, pico de gallo, shredded cheese, lettuce, diced tomatoes, sour cream, jalapenos, olives, guacamole, limes

Jersey Fry Bar...please select 2

French Fries, Curly, Waffle, Tater Tot, Sweet Potato Tots
bacon, cheese fondue, sour cream, ketchup, malted vinegar, sea salt, brown gravy

Chicken Wings...please select 2

Honey BBQ | Buffalo | Garlic Parmesan | Teriyaki | Caribbean Jerk | Alabama White BBQ
celery stalks, carrots, bleu cheese

Mac & Cheese Bar

Cheddar Baked Mac & Cheese
bacon, scallions, buffalo sauce, jalapenos, chorizo, tomatoes, parmesan, sea salt

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*

Street Vendor...please select 1

Cheesesteak *shredded beef, cheese whiz, lettuce, tomato, ketchup, mayo, sautéed peppers & onions, mini hoagie rolls*
Hot Dog *sauerkraut, cheese whiz, mustard, ketchup, onions, relish*

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PLATED DINNER

Sparkling Toast

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

FIRST COURSE...please select one

Penne Vodka *peas and prosciutto*
Tomato and Mozzarella *balsamic glaze*
Eggplant Rollatini *stuffed with ricotta and fresh basil*
Melon and Prosciutto *honeydew melon*

SECOND 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

ENTREES...please select three

Tablesides 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

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FIVE 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

\$80 per person | \$85 per person Friday Evening | \$89 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