

The Westwood

PASSION | CREATIVITY | TRADITION

ELEGANT WEDDING PLATED DINNER

Five Hour Celebration

COCKTAIL HOUR

served in a separate room

SIGNATURE MOCKTAIL

...created & named by the couple

PASSED HORS D'OEUVRES

...please select 6

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*
Joe's Toast *pulled pork on tuscan toast, tangy carolina bbq sauce, cilantro* | Risotto Bites *marinara sauce*
Thai Chili Spring Rolls *mango chutney* | Chicken & Lemongrass Dumplings *ponzu sauce*
Nashville Hot Chicken Bites *ranch dip* | Chicken Skewers *teriyaki sauce*
Mini Chicken & "Waffles" *waffle crusted chicken, warm syrup*
Smoked BBQ Pork Belly *bbq sauce* | Chicken-n-Cheese Quesadillas *sour cream*
Beef Cocktail Franks *dijon mustard* | Beef Baracoa Taquito | Cheese Steak Quesadilla *sour cream*
Italian Meatballs *ricotta marinara* | Summer Toast *ricotta, diced tomatoes, prosciutto, pesto & balsamic drizzle*
Blackened Salmon Tips | Honey Ginger Short Rib Tips | Shrimp Gazpacho Shooters *cilantro crème fraiche*

GOURMET COLD DISPLAY

Chef's Seasonal Fruit & Berries

Artisan Cheese Board *artisan cheeses, house made jam, assorted crackers*
Tapas *salmon dip, hummus, street corn salad, tomato bruschetta & crostini's*

CHAFING DISH SELECTIONS

...please select 2

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* | Eggplant Rollatini *stuffed with ricotta and fresh basil*
Chicken Marsala *wild mushroom sauce* | Chicken Savoy *balsamic reduction basil* | Chicken Scampi *garlic and wine sauce*
Chicken Pomodoro *tomato cream sauce* | Chicken Milanese *caper cream sauce*
Italian Sausage *bell peppers and onions in marinara sauce* | Roast Pork Medallions *apple bourbon glaze*
Spice Rubbed Pork Tips *with yellow rice and beans* | Pork Tenderloin *spinach, mozzarella, port wine demi glaze*
Sautéed Mussels *garlic and white wine* | Shrimp Scampi *rice pilaf* | Cajun Calamari | Crispy Calamari *sweet tomato sauce*
Asian Pepper Steak *garlic, soy sauce* | Chipotle Beef *roasted jalapenos, onions and peppers in an espagnole sauce*
Roast Kielbasa *red new potatoes* | Swedish Meatballs *sherry cream sauce with shallots*

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STATIONS

...please select 2

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* | **Rigatoni Bolognese** *shredded short rib, homemade marinara*

Mashed Potato Bar

Fresh Whipped Idaho Potatoes and Sweet Mashed Potatoes served Martini Style

brown gravy, frizzled onions, bacon, shredded cheese, toasted pecans, miniature marshmallows

Carving Station

... please select 1

Apple Wood Smoked 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*

Country Virginia Ham *pineapple salsa* | **NY Style Pastrami** *spicy brown mustard*

Gourmet Pizza Bar

...please select 2

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

Buffalo Chicken | **Eggplant, Pesto & Goat 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, sour cream, jalapenos, guacamole, limes

Spuds Bar

...please select 2

French Fries, Waffle Fries, Sweet Potato Tots

bacon, cheese fondue, sour cream, ketchup, malted vinegar, sea salt, brown gravy

Mac & Cheese Bar

Cheddar Baked Mac & Cheese

baby shrimp, bacon, chorizo, scallions, buffalo sauce, jalapenos, diced tomatoes

The Breakfast Club

...please select 2

Whole Grain French Toast Stix *warm syrup, whipped cream* | **Southern Style Biscuit** *egg, bacon, cheddar cheese*

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

Carnitas "little meats"

Shredded Pork, *warm corn tortillas, shredded cheese, guacamole, limes, red onion, sour cream, tomato salsa, tortilla chips*

Chicken Wings

...please select 2

Honey BBQ/ Buffalo | **Garlic Parmesan** | **Teriyaki** | **Caribbean Jerk** | **Berry Glazed**

celery stalks, carrots, bleu cheese

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PLATED DINNER

Sparkling Toast

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

SALAD

...please select 1

House Salad *mixed greens, cucumbers, tomatoes, red onions, croutons, white balsamic vinaigrette*

Caesar Salad *romaine, parmesan cheese, croutons, caesar dressing*

Mixed Greens *diced apples, cranberries, pecans, creamy honey vinaigrette*

Rustic Greek Salad *mixed greens, grape tomatoes, cucumbers, red onion, feta cheese, olives, salt, oregano and olive oil*

ENTREES

...please select 3

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

Penne Vodka *with sweet peas in a creamy pink 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 glaze*

Baked Grouper Mediterranean *capers, tomatoes, olives, olive oil*

Oven Roasted Salmon *champagne sun-dried tomato sauce*

Grilled Swordfish *watermelon & feta salsa*

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

Braised Beef Short Ribs *natural pan gravy*

Duet of Garlic Chicken and Shrimp

Filet Mignon *merlot demi-glaze, prepared medium (additional \$9 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, Dewar's, Seagram's 7, Jack Daniel's, Jim Beam, Sauza Tequila
House Wines: Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Merlot and Cabernet Sauvignon
Bottled Beers: Corona, Modelo, Yuengling, Budweiser, Coors Light

Upgrade to Premium Bar \$5.00 additional per person:

Additions: Tanqueray, Captain Morgan, Malibu, Johnny Walker Red, Crown Royal, Maker's Mark, Hennessy VS

COMPLIMENTARY ENHANCEMENTS

Ivory Floor Length Table Linens, Napkins & Chair Covers

Choice of Overlay Color with Coordinating Sash

Customized Dinner Menus | Cake Cutting

Bridal Suite *available 1 hour prior*

Seasonal Coat Room Attendant | Outdoor Picture Taking Area

PRICE QUOTATION

Please contact our Sales Coordinators for Pricing Information

Deduct \$8.00 per person January & February

Deduct \$5 per person March - Easter, July - Labor Day & November

Children Under 21 & Vendors - 10% Disc | Children 12 and Under - 50% Disc | Children 2 and Under - No Charge (*no meal provided*)

OPTIONAL CEREMONY

\$7 per person | \$600 minimum

Adds an additional 30 minutes - Includes Ceremony Rehearsal

Bridal Suite available 2 hours prior

Please Add \$350 Maitre'd Fee

20% Service Charge, and Applicable Sales Tax Additional

Prices Based on Minimum Guest Count of 50 Adults

Minimum Guest Count of 100 Adults Required on Saturday Evening

Tipping is Suggested & Always Appreciated

DEPOSIT/PAYMENT SCHEDULE

\$1000 Non-Refundable Deposit Required to Secure Date

\$1000 Second Deposit Due 3 Months After Signing Contract

Final Guest Count & Final Payment Due 10 Days Prior to Wedding Date

#2024B