

The Westwood

PASSION | CREATIVITY | TRADITION

EXQUISITE WEDDING PLATED DINNER

Five Hour Celebration

COCKTAIL HOUR

served in a separate room

SIGNATURE COCKTAIL

...created & named by the couple

PASSED HORS D'OEUVRES

...please select 5

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

...please select 1

Chorizo Empanada black beans, onions, pepper jack cheese with chipotle aioli
Mozzarella en Carroza marinara sauce | Grilled Cheese & Tomato Bisque Shooter
Bacon Wrapped Scallops dijon honey | Shrimp Gazpacho Shooters cilantro crème fraiche
Antipasto Skewers ciliegine, prosciutto, cherry tomato, olives
Mini Crab Cakes chipotle aioli | Beef Filet on Toast caramelized onions, horseradish aioli

GOURMET COLD DISPLAY

Chef's Seasonal Fruit & Berries fresh and dried fruits

Charcuterie Board imported and domestic artisan cheeses, cured meats, tomato & mozzarella,
roasted red peppers, olives, cornichon, nuts, jam, fresh sliced Italian bread, assorted crackers, EVOO & balsamic vinegar reduction
Tapas salmon dip, hummus, tomato bruschetta, black bean & corn, crostinis

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

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ACTION 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

Down the Jersey Shore

Boardwalk Sausage & Peppers *sliced in natural juices, slider rolls*

Hot Dogs *sauerkraut, cheese sauce, mustard, ketchup, onions, relish*

Jersey Joe's BBQ

House Smoked Pulled Pork & Georgia Chopped Chicken

slider buns, bbq sauce, coleslaw

Bacon Dipping Bar

Smoked Bacon Strips: *crostinis, sliced tomato, bourbon bacon jam*

Toppings: *deviled egg dip, maple bourbon sauce, pineapple rum sauce, semi-sweet chocolate sauce*

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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
Orrechiette spinach, chorizo, garlic & oil
Tomato and Mozzarella balsamic glaze
Eggplant Rolatini stuffed with ricotta and fresh basil
Melon and Prosciutto honeydew melon

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
Tomato Salad romaine, cucumbers, red onions, pearlini mozzarella, fresh basil, croutons, white balsamic vinaigrette
Rustic Greek Salad mixed greens, grape tomatoes, cucumbers, red onion, feta cheese, olives, salt, oregano and olive oil

ENTREES

...please select 3

Tablesides 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 glace
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-glace, 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
Tanqueray, Captain Morgan, Malibu, Johnny Walker Red, Crown Royal, Maker's Mark, Hennessey VS

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

Bottled Beers: Corona, Modelo, Yuengling, Budweiser, Coors Light

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

2024: \$119 per person Sunday-Friday & Saturday Afternoon | \$129 per person Saturday Evening

2025: \$129 per person Sunday-Friday & Saturday Afternoon | \$139 per person Saturday Evening

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