

# The Westwood

PASSION | CREATIVITY | TRADITION

## EXQUISITE WEDDING

*...five hour celebration where the venue is exclusively yours!*

### COCKTAIL HOUR

#### SIGNATURE COCKTAIL

*...passed upon your guest's arrival*

### 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 | 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*  
Antipasto Display *prosciutto, capocollo, genoa salami, pepperoni, provolone, tomato & sliced mozzarella, roasted red peppers, EVOO and balsamic vinegar reduction, fresh sliced Italian bread*  
Shrimp "Bar" *16/20 shrimp, cocktail sauce, lemon wedges*

### 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*  
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*

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## ACTION STATIONS...please select 3

### 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

*Appetizer & Salad Pairing*

- Goat Cheese Fritter *baby greens, diced apples, cranberries, candied walnuts, raspberry vinaigrette*  
Caesar & Garlic Butter Toast *romaine, parmesan cheese, garlic toast, caesar dressing*  
Burrata Caprese *mixed greens, creamy mozzarella, heirloom tomato, basil pesto, white balsamic vinaigrette*  
Pan Seared Crab Cake *mango scallion salsa, frisee, siracha lime aioli*  
Pear & Arugula *baby arugula, port poached pears, candied walnuts, honey riesling vinaigrette*

## ENTREES...please select three

*Tableside 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*

## CUSTOM WEDDING CAKE FROM

*Bovella's Pastry Shoppe*

Coffee, Decaffeinated Coffee and Hot Tea

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## SWEETS...please select one

### Ice Cream Sundae Bar

Vanilla, Sea Salt Caramel Pretzel & Chocolate, Chocolate Chip  
*regular and dipped cones, hot fudge, caramel, wet walnuts, strawberry topping, m&M's, crushed oreos, peanut butter cups, gummy bears, mini marshmallows, whipped cream, cherries, sprinkles*

### Milkshake 21...please select one

*non-alcoholic version available*

**The Avenue** *kahlua, nutella, vanilla ice cream*  
**438** *vanilla vodka, crushed oreos, vanilla ice cream*  
**Root Beer Float** *hard root beer, vanilla ice cream*

### Gourmet Hot Chocolate & Popcorn Bar

*Godiva liqueur, whipped cream, assorted popcorn*

### Seasonal Hot Cider & Apple Bar

*warm apple crisp, vanilla ice cream, cinnamon whipped cream, cinnamon sticks*

### Boardwalk Bar

*funnel cakes, powdered sugar, lemonade, strawberry puree, basil*

### Half Time

*soft pretzel nuggets, spicy mustard, house made beer cheese, mini water bottles*

## FIVE HOUR BEVERAGE SERVICE

*Champagne Toast | Signature Drink*

### House and Name Brand Liquors including:

*Tito's, Smirnoff, Ketel One, Beefeater, Bombay, Bacardi, Coconut Rum, Captain Morgan,  
Dewar's, Johnny Walker Red, Jameson, Seagram's 7, Jim Beam, Jack Daniels, Jose Cuervo Especial Silver  
Amaretto di Saronno, Kahlua, Hennessy VS, Baileys Irish Cream*

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

**Bottled Beers:** *Corona, Yuengling, Blue Moon, Budweiser, Miller Lite and Coors Light*

## COMPLIMENTARY ENHANCEMENTS

*Crisp Ivory Table Linens to the Floor | Ivory Chair Covers | Chairs Sashes  
Customized Dinner Menus for each Guest | Cake Cutting  
Bridal Suite | Seasonal Coat Room Attendant | Outdoor Picture Taking Area*

## PRICE QUOTATION

**\$115 per person | \$125 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 135 Adults**

**Tipping is Optional**

**#2021**