

"Exceeding Your Expectations for over 50 Years"

## YOUR STATION WEDDING

Prior to Introductions

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

### GOURMET STYLE BUTLER HORS D'OEUVRES

(please select 8.....one of each selection per person will be provide)

(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

### COLD DECORATED DISPLAYS

Gourmet Cheese Display with Assorted Crackers  
Mirror Display of Seasonal Sliced Fruits and Berries

After Introductions

### CHAMPAGNE TOAST

### SALADS

(Please Select 2)

Traditional Tossed Greens with Champagne Vinaigrette, Caesar or  
Spring Mix with Dried Cranberries and Raspberry Vinaigrette



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## ACTION STATIONS

(100-175 Guests Please Select 4.....175+ Guests Please Select 5)

### 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

### 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



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### 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

### 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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## 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)

## 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

Crisp Table Linens to the Floor  
Chair Covers with Coordinating Sash  
Complimentary Bridal Suite

Seasonal Coat Room Attendant  
Discounts in our Floral Rental Department  
Vendor Dinners Provided at 10 % Discounted Rate

## 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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