

"Exceeding Your Expectations for over 50 Years"

YOUR WEDDING

Cocktail Hour

GOURMET STYLE BUTLER HORS D'OEUVRES

please select 6

Sesame Crusted Chicken
Blackened Salmon Tips
Sweet-n-Spicy Meatballs
Baked Clams Florentine
Vegetable Tempura

Mozzarella en Carroza
Risotto Bites ~ Marinara Sauce
Sweet Potato Tots
Gourmet Pizzetas
Vegetarian Spring Roll

Chicken-n-Cheese Quesadilla
Cocktail Franks in Puff Pastry
Homemade Potato Pancake
Herb and Vegetable Stuffed
Mushrooms

COLD DECORATED DISPLAYS

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

Tapas: Salmon Dip, Hummus, Olive Tapenade
Grilled Vegetable Bruschetta served with Crisp Crostini

ACTION STATIONS

(Please Select 2)

Carving Station

(Please Select 1)

Apple Wood Smoked French Turkey Breast with Herb Cranberry Glaze
Roast Loin of Pork or London Broil

Pasta Station

(Please Select 1)

Penne a la Pink Vodka Sauce or Penne Primavera, Seasonal Grilled Vegetables

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

Gourmet Panini Pressed Sandwiches

(Please Select 1)

Cuban featuring Sliced Ham, Pickles, Mustard and Swiss Chesse or
Adult Grilled Cheese with American, Mozzarella and Arugula

Wing Station

(Please Select 2)

Bourbon BBQ, Buffalo, Garlic Parmesan, Teriyaki or Caribbean Jerk, Bleu Cheese and Celery Stalks



The Westwood

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
Chole (Curried Chickpea Stew)
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

Dinner Presentation

CHAMPAGNE TOAST

APPETIZER

Classic Caesar Salad or Mixed Greens, Cucumbers and Grape Tomatoes with White Balsamic Vinaigrette
Mixed Greens with a Raspberry Vinaigrette

INTERMEZZO

Lemon Sorbet

ENTREES

Tablesides Choice of Three

Stuffed French Breast of Chicken ~ Chicken Madeira
Baked Tilapia with Ginger Lime Sauce ~ Citrus Basa
Boneless Braised Short Ribs ~ Grilled Pork Chop
Roast Prime Ribs of Beef au jus (\$5.00 additional person)
Duet of Chicken Scaloppini and Plump Shrimp (\$3.00 additional per person)
Baked Salmon Filet with Champagne Sun-dried Tomato Sauce (\$3.00 additional per person)
Carved Oven Roasted Tenderloin of Beef (\$6.00 additional per person)
Duet of Beef Tenderloin and Salmon Filet aioli (\$5.00 per person)
Duet of Filet Mignon and Crab Cake with Béarnaise Sauce (\$8.00 additional per person)

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch
Gluten Free and Vegetarian Dinners Always Available Upon Request
Bread Basket



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DESSERT

Wedding Cake

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

FIVE HOUR BEVERAGE SERVICE

Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Cabernet Sauvignon Wines

Premium Liquors to include Tito's, Smirnoff, Beefeater, Bacardi, Dewar's, Seagram's 7 and Jim Beam

Beer to include Budweiser, Yuengling, Michelob Ultra and Coors Light and Soda

COMPLIMENTARY ENHANCEMENTS

Customized Menus for each Guest Table

Crisp Table Linens to the Floor

Chair Covers with Coordinating Sash

Complimentary Bridal Suite

Seasonal Coat Room Attendant

Vendor Dinners Provided at 10 % Discounted Rate

Discounts in our Floral Rental Department

PRICE QUOTATION

\$82.00 per person Saturday Evening \$77.00 per person Friday Evening

\$72.00 per person Sunday Anytime \$72.00 per person Saturday Afternoon (12-5pm)

(Deduct \$12.00 per person January and February)

(Deduct \$7.00 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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