

A Gala Affair
(Five Hour Party)

Cocktail Hour

GOURMET STYLE BUTLER HORS D'OEUVRES

(Please Select 8)

Vegetarian Spring Roll with Oriental Dipping Sauce

Italian Sausage Stuffed Mushrooms

Gourmet Pizzetas

Grilled Pineapple Fan

Risotto Bites with Marinara Sauce

Baked Clams Casino

Sweet Potato Puff

Cocktail Franks en Puff Pastry

Sesame Crusted Chicken

Norwegian Smoked Salmon Crostini

Salmon Cakes with Red Pepper Coulis

Chicken Shumai with Ginger Sauce

Caramelized Onion and Goat Cheese Tarts

Brie and Cranberry Filo Cup

Miniature Chicken Cordon Bleu with Honey Mustard

Miniature Sausage and Cheese Calzones

Spanakopita

Chicken and Cheese Quesadillas

Beef Empanadas with Cilantro Crème Fraîche

Chicken Teriyaki Skewers

Homemade Potato Pancake with Apple Chutney

Chicken Marsala Puff

COLD DECORATED DISPLAYS

A Display of Imported and Domestic Cheeses, Assorted Biscuits, Flat Breads and Table Water Crackers

Mirror Display of Seasonal Sliced Fruits and Berries

Garden Fresh Vegetable Crudités served with Seasonal Dips

Homemade Tomato Bruschetta served with Crisp Crostinis



The Westwood

ACTION STATIONS

Hand Carved Station

(Please Select 1)

Roast Loin of Pork Stuffed with Pine Nuts, Sun-dried Tomatoes and Spinach with Port Wine Sauce
Apple Wood Smoked French Turkey Breast with Herb Cranberry Glaze
House Smoked Pit Ham with Honey Mustard Glaze
Whole Roast Tile Fish with Sliced Carrots, Potatoes, Fennel with an Avocado Aioli

Pasta Station

(Please Select 1)

Orecchiette and Chicken with Spicy Chorizo and White Wine Garlic Sauce
Penne Primavera with Seasonal Grilled Vegetables
Penne a la Pink Vodka Sauce with Peas and Prosciutto
Ziti Bolognese

SILVER CHAFING DISHES

(Please Select 4)

Tender Chicken Strips in a Tomato Cream Sauce with Sweet Vermouth
Lightly Seasoned and Fried Golden Brown Calamari
Prince Edward Mussels sautéed in Garlic, White Wine and Fresh Basil
Whole Wheat Penne Pasta with Spinach Pesto
Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella finished with White Brandy Sauce
Iberian Style Tilapia presented on Basmati Rice
Italian Sausage with Basil with Bell Peppers and Onions
Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce
Pierogies served with Sautéed Onions and Sour Cream
Kielbasa and Sauerkraut
Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes
Eggplant Rolatini
Seared Spice Rubbed Pork Tips served with Yellow Rice and Beans



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Dinner Presentation

SALADS

Classic Caesar Salad

Baby Field Greens, Julienne Beets, Goat Cheese and Pomegranate Vinaigrette

Mixed Greens, Olives, Cucumbers, Grape Tomatoes, Fresh Mozzarella with White Balsamic Vinaigrette

Iceberg Wedge with Crumbled Bleu Cheese, Grape Tomatoes, Diced Cucumber, Red Onion and Ranch Dressing

INTERMEZZO

Lemon Sorbet

ENTREES

Tablesides Choice of Two

Boneless Breast of Chicken Francaise

Baked Atlantic Cod with Mint Cilantro Pesto

Apricot Orange Glazed French Breast of Chicken

Baked Salmon Filet with Champagne Sun-dried Tomato Sauce

*Carved Oven Roasted Tenderloin of Beef

*Duet of Beef Tenderloin and Salmon Filet aioli

*Duet of Filet Mignon and Crab Cake with Béarnaise Sauce

*Additional Charge Required

SIGNATURE ENTREES

Duet of Chicken Scaloppini and Plump Shrimp with Sundried Tomato Risotto

Signature Smoked Roast Prime Ribs of Beef au jus with Red Truffle Mashed Potatoes

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch

Gluten Free and Vegetarian Dinners Always Available Upon Request

Freshly Baked Bread Basket Served with Whipped Butter

Dessert

Choose a Selection from our Dessert Menu

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea...Espresso upon Request



The Westwood

Five Hour Beverage Service

Champagne, Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Port Wines
Homemade Red Sangria

Premium Liquors to include
Smirnoff, Absolute, Beefeater, Bombay, Bacardi, Captain Morgan,
Malibu, Dewar's, Johnny Walker Red, Seagram's 7, Jack Daniels,
Apple Pucker, Amaretto and Coffee Liquor

Domestic and Imported Beers to include:
Heineken, Corona, Yuengling, Budweiser, Miller Lite and Coors Lite

Soda and Non-Alcoholic Beer

Enhancements

Seating and Direction Cards
Customized Menus for each Guest Table
White Gloved Service
Crisp Table Linens to the Floor
Coordinating Chair Covers
Seasonal Coat Room Attendant
Vendor Dinners Provided at Discounted Rate



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