

Exceeding Your Expectations for over 50 Years™

YOUR EXQUISITE WEDDING

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

Cocktail Hour

GOURMET STYLE BUTLER HORS D'OEUVRES

(Please Select 4)

Mini Chicken Cordon Bleu
Spanakopita
Chicken Wonton ~ Ginger Sauce
Salmon Cakes
Baked Clams Casino
Sesame Crusted Chicken
Cocktail Franks en Puff Pastry
Risotto Bites ~ Marinara Sauce
Sweet Potato Puff
Chicken-n-Cheese Quesadilla
Vegetarian Spring Roll
Gourmet Pizzetas

(Please Select 2)

Sausage Stuffed Mushrooms
Brie and Cranberry Filo Cup
Chicken Teriyaki Skewers
Smoked Salmon Crostini
Homemade Potato Pancake
Sweet-n-Spicy Meatballs
Beef Empanadas

(Please Select 2)

Coconut Shrimp
Smoked Whitefish Mousse
Crab Cake Slider
Mini Monte Cristo
Tuna Tartar
California Roll
Pulled Pork Slider
Seasonal Hummus

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 Seasonal Bruschetta served with Crisp Crostinis



The Westwood

ACTION STATIONS

(Please Select 3)

Carving Station

(Please Select 1)

Apple Wood Smoked French Turkey Breast with Herb Cranberry Sauce
Homemade Bread Stuffing, Pan Gravy

Herb Crusted NY Strip Steak Carver, Horseradish Cream, Red Wine Demi Glace,
Frizzled Onions and Creamed Spinach

Baked Salmon with Herbed Horseradish Crust, Israeli Cous Cous,
Roasted Root Vegetables

House Smoked Pit Ham with Honey Mustard Glaze, Mashed Sweet Potatoes,
Grilled Pineapple Fan

Pastrami, Rye Cocktail Bread, Whole Grain Mustard, Dill Pickles

Comfort Food

(Please Select 1)

Chicken and Dumplings, Sweet Corn Pudding

Lobster Mac and Cheese, Bread Topping

Bourbon Braised Short Ribs, Parsnip Puree

Pasta Station

(Please Select 1)

Penne Primavera, Seasonal Grilled Vegetables

Penne a la Pink Vodka Sauce, Peas and Prosciutto

Orecchiette and Chicken, Spicy Chorizo and White Wine Garlic Sauce
Ziti Bolognese

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



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Dim Sum Station

(Please Select 2)

Steamed Chicken, Shrimp or Beef Dumplings

Presented in Bamboo Steamer Baskets served with Ponzu Dipping Sauce

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

Ceviche Station

Lime Juice Marinated Shrimp and Scallops with Corn Chips

Red Pepper, Cucumber, Jalapeno, Red Onion, Diced Carrots, Sea Salt and Fresh Cracked Black Pepper

Wine Tasting

Choose Two Wines from Our Wine List

Paired with Dried Fruit and Dark Chocolate

Beer Tasting

Choose Two Beers from Our Extensive List of Micro Brews, Imported and Domestic Ales, Ambers and Lagers

Served with Beer Nuts and Warm Pretzel Nuggets

Guacamole Station

Made to Order with Cilantro, Lime Juice, Diced Tomatoes

Served with Warm Tortillas, Black Bean Salad and Pico de Gallo

Wing Station

(Please Select 2)

Bourbon BBQ, Buffalo, Garlic Parmesan, Teriyaki or Caribbean Jerk

Ranch, Bleu Cheese and Stalks of Celery

Gourmet Pizza Bar

(Please Select 2)

Margarita, Tri-Color Pepper, White Clam with Crème Fraiche, Buffalo Chicken, Sausage and Broccoli Rabe, Mushroom and Goat Cheese, Artichoke and Asiago



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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

Bavarian Pretzel Station

Warm Pretzel Stix

Beer Cheese Sauce, Whole Grain and Raspberry Mustard, Tamarind Chutney

Gourmet Panini Pressed Sandwiches

(Please Select 1)

Grilled American and Mozzarella Cheeses with Plum Tomato and Fresh Basil
Classic Cuban featuring Sliced Ham, Pickles, Mustard and Swiss Cheese
Turkey and Brie with Cranberry Spread

Philly Cheese Steak Station

Thinly sliced sautéed beef and melted cheez whiz with fried onions,
sautéed mushrooms and ketchup on a miniature hoagie roll.

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 Island Mussels Fra Diavolo or Garlic and White Wine Sauté
Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella finished with White Brandy Sauce
Iberian Style Tilapia presented on Basmati Rice
Italian Sausage Stuffed 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
Seared Tofu Stir-Fry
Chole (Curried Chickpea Stew)
Fried Catfish with Black Bean Sauté
Paella



The Westwood

Dinner Presentation

CHAMPAGNE OR SPUMANTE TOAST

APPETIZER

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, Tomatoes, Diced Cucumber, Red Onion and Ranch Dressing

Baby Field Greens, Dried Cranberries, Walnuts and Raspberry Vinaigrette

INTERMEZZO

Lemon Sorbet

ENTREES

Tableside Choice of Three

Boneless Breast of Chicken Francaise

Pan Seared French Breast of Chicken with Cippolini Balsamic Demi Glaze

Apricot Orange Glazed French Breast of Chicken

Duet of Chicken Scaloppini and Plump Shrimp

Roast Prime Ribs of Beef au jus

Baked Salmon Filet with Champagne Sun-dried Tomato Sauce

Baked Atlantic Cod with Mint Cilantro Pesto

Carved Oven Roasted Tenderloin of Beef (\$3.00 additional per person)

Duet of Beef Tenderloin and Salmon Filet aioli (\$4.00 per person)

Duet of Filet Mignon and Crab Cake with Béarnaise Sauce (\$5.00 additional per person)

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch

Gluten Free and Vegetarian Dinners Always Available Upon Request

Signature Bread Basket

Dessert

Wedding Cake

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

For Your Sweet Tooth

Gourmet Sundae Bar

Chocolate Fountain

Signature Dessert Trio

Viennese Table (\$7.00 additional per person)



The Westwood

Five Hour Beverage Service

Champagne, Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Cabernet Sauvignon
Homemade Red Sangria

Premium Liquors to include
Smirnoff, Absolut, Ketel One, Beefeater, Bombay, Bacardi, Captain Morgan,
Coconut Rum, Dewar's, Johnny Walker Red, Seagram's 7, Jack Daniels,
Amaretto, Coffee Liquor and Tequila

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

Soda

Complimentary Enhancements

Complimentary Food Tasting for Bride and Groom
Seating and Direction Cards
Customized Menus for each Guest Table
White Gloved Service
Crisp Table Linens to the Floor
Chair Covers with Coordinating Sash
Candlelit Silver Candelabras on each Guest Table
Complimentary Bridal Suite
Seasonal Coat Room Attendant
Vendor Dinners Provided at Discounted Rate

Price Quotation

Based on 100 person Minimum
Please Contact Us For Pricing
Seasonal Discounts Available

Children Under 21...20% Discount Children Under 12...50% Discount Children Under 3...No Charge

Please Add 18% Service Charge and Applicable Sales Tax

Tipping is Optional

Maitre'd Fee Additional

#14100a



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