

"Exceeding Your Expectations for over 50 Years"

## YOUR STATION WEDDING

Prior to Introductions

### 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  
Fried Shrimp ~ Tartar Sauce  
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

After Introductions

### CHAMPAGNE OR SPUMANTE TOAST

#### 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

#### ACTION STATIONS

(Please Select 4)

##### **Italian Antipasto**

Salumeria Display featuring Imported Prosciutto, Capocollo, Genoa Salami, Mortadella  
Accompanied by Provolone, Hot and Sweet Peppers  
Balsamic Slaked Grilled & Roasted Vegetables featuring  
Artisan Bread Display with Infused Flavored Olive Oils



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### **Jersey Tomato Station**

Fresh Picked Yellow and Red Jersey Tomatoes (in season) served with  
Fresh Mozzarella, Fire Roasted Peppers, Basil and a Balsamic Glaze

### **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 Fraîche, Buffalo Chicken,

Sausage and Broccoli Rabe, Mushroom and Goat Cheese, Artichoke and Asiago

### **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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### **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 Diavlo 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 Rولاتینی

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

### **Dessert**

Wedding Cake

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



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Gourmet Sundae Bar

### For Your Sweet Tooth

Chocolate Fountain  
Viennese Table (\$7.00 additional per person)

Signature Dessert Trio

### Five Hour Beverage Service

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

Premium Liquors to include  
Smirnoff, Absolute, 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  
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

#14100



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