

“Exceeding Your Expectations for over 50 Years”

YOUR WINTER WEDDING

Cocktail Hour

GOURMET STYLE BUTLER HORS D'OEUVRES

(Please Select 8)

Vegetarian Spring Roll with Oriental Dipping Sauce

Gourmet Pizzetas

Risotto Bites with Marinara Sauce

Baked Clams Casino

Sweet Potato Puff

Cocktail Franks en Puff Pastry

Sesame Crusted Chicken

Salmon Cakes with Red Pepper Coulis

Chicken Shumai with Ginger Sauce

Mini Chicken Cordon Bleu with Honey Mustard

Spanakopita

Chicken and Cheese Quesadillas

COLD DECORATED DISPLAYS

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

Mirror Display of Seasonal Sliced Fruits

Garden Fresh Vegetable Crudités served with Seasonal Dips

Homemade Tomato Bruschetta served with Crisp Crostinis

HAND CARVED STATION

(Please Select 1)

Apple Wood Smoked French Turkey Breast with Herb Cranberry Glaze

House Smoked Pit Ham with Honey Mustard Glaze

HOMEMADE SOUP STATION

Served in Demi-Tasse Cups and Topped with a Parmesan Twist

Chicken Corn Chowder, Cream of Mushroom, Black Bean or Butternut Squash

Or Let our Chef's Prepare One of Your Favorites



The Westwood

SILVER CHAFING DISHES

(Please Select 4)

Penne Primavera with Seasonal Grilled Vegetables

Penne Pasta con Vodka

Bowtie Pasta in Marsala Cream

Beef Stroganoff with Buttered Egg Noodles

Petite Beef Meatballs in a Sweet and Spicy Sauce

Seared Tofu Stir-Fry

Beef Bourguignon with Garlic Mashed Potatoes

Chole (Curried Chickpea Stew)

Sweet Italian Sausage with Peppers and Onions

Asian Style Pork Tips

Chicken Portobello in a Balsamic Demi Glace

Winter Ratatouille

Prince Edward Island Mussels Fra Diavolo

Tender Chicken in a Tomato Cream Sauce

Lightly Seasoned and Fried Golden Brown Calamari

Pierogies with Sour Cream

Kielbasa and Sauerkraut

Roasted Garlic Chicken Tips

Dinner Presentation

CHAMPAGNE TOAST

APPETIZER

Traditional Tossed Greens with Champagne Vinaigrette or Classic Caesar Salad

INTERMEZZO

Lemon Sorbet

ENTREES

Tableside Choice of Two

Boneless Stuffed Chicken Breast

Baked Tilapia with Pesto Butter

Roast Prime Ribs of Beef au jus

Chicken Francaise (\$2.00 additional per person)

Apricot Orange Glazed French Breast of Chicken (\$2.00 additional per 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 (\$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



The Westwood

Five Hour Beverage Service

Champagne

Chardonnay, Pinot Grigio, White Zinfandel and Merlot Wines

Premium Liquors to include

Smirnoff, Beefeater, Bacardi, Dewar's, Seagram's 7 and Jim Beam

Beer to include Budweiser, Yeungling, Miller Lite and Coors Lite

Soda

Enhancements

Seating and Direction Cards

Customized Menus for each Guest Table

White Gloved Service

Crisp Table Linens to the Floor

Chair Covers

Candlelit Silver Candelabras on each Guest Table

Complimentary Bridal Suite

Seasonal Coat Room Attendant

Vendor Dinners Provided at Discounted Rate

Price Quotation

Please Contact Us For Pricing

Package Available January and February

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



The Westwood