



"Exceeding Your Expectations for over 49 Years"

YOUR ULTIMATE WEDDING

*Cocktail Hour*

**Featuring Your Signature Cocktail, Created and Named Especially for You!**

***GOURMET STYLE BUTLER HORS D'OEUVRES***

(Please Select 10)

- Vegetarian Spring Roll with Oriental Dipping Sauce
- Italian Sausage Stuffed Mushrooms
- Gourmet Pizza
- Grilled Pineapple Fan
- Risotto Bites with Marinara Sauce
- Baked Clams Casino
- Sweet Potato Puffs
- California Rolls
- Cocktail Franks en Puff Pastry
- Sesame Chicken
- Smoked Salmon Crostini
- Lemongrass and Chicken Wonton
- Salmon Cakes with Cucumber and Dill Cream
- Chicken Shumai with Ginger Sauce
- Caramelized Onion and Goat Cheese Tarts
- Brie and Cranberry Filo Cup
- Crab Cakes with Cajun Mayonnaise
- Miniature Chicken Cordon Bleu with Honey Mustard
- Parmesan Cups with Olive Tapenade

Fried Shrimp Remoulade  
Scallops Wrapped with Hickory Smoked Bacon  
Marinated Ceviche Shooters  
Crème Fraiche and Caviar served on Asian Spoons  
Shrimp Cocktail  
Parmesan Crusted Artichokes  
Miniature Sausage and Cheese Calzones  
Spinach Filo  
Chicken and Cheese Quesadillas  
Beef Empanadas with Crème Fraiche  
Chicken Teriyaki Skewers  
Dates Stuffed with Chorizo  
Miniature Beef Wellington  
Herb Crusted Baby Lamb Chops with Mint Pesto

***COLD DECORATED DISPLAYS***

A Display of Imported and Domestic Cheeses featuring  
Jarlsberg, Asiago, Great Lakes Cheddar,  
Smoked Gouda and Pepper Jack  
served with English Biscuits, Garlic Flat Breads,  
Table Water Crackers,  
Jams and Lemon Curd

Mirror Display of Seasonal Fresh Cut Sliced Fruits

Garden Fresh Vegetable Crudités  
served with Assorted Seasonal Dips

***TUSCAN TABLE***

Salumeria Display featuring Imported Prosciutto, Capocollo,  
Genoa Salami, Domestic Ham and Provolone

***BALSAMIC SLAKED GRILLED & ROASTED VEGETABLES***

Featuring Tri-Color Peppers, Zucchini, Asparagus Spears,  
Red Onions and Portabella Mushrooms

***IMPORTED OLIVE BAR***

Kalamata, Calabrese, Stuffed Bleu Cheese,  
Marinated Mixed, Dolma, and Giardiniera  
accompanied by  
an Artisan Bread Display  
with Infused Flavored Olive Oils

***FRESH MOZZARELLA***

Fresh Mozzarella Cheese with Sliced Beefsteak Tomatoes and

Roasted Red Peppers with Basil  
and Virgin Olive Oil

***TAPAS STATION***

Bruschetta, Salsa Verde, Eggplant Caponata,  
served with Home-made Crostini, Tri-Color Tortillas  
and Crisp Pitas

***CHILLED SEAFOOD BAR***

Display of Clams and Oysters on the Half Shell and  
Peeled and Deveined Shrimp  
Served on a Bed of Crushed Ice with Lemon and Cocktail Sauce,  
Horseradish and Tabasco Sauce

***CAPTAINS STATIONS***

(Please Select Four)

***Carving Station featuring***

A Uniformed Attendant to Carve Your Choice of

Garlic and Rosemary Roast Leg of Lamb au jus  
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  
Honey Roasted Smoked Pit Ham

Whole Roast Tile Fish with Sliced Carrots, Potatoes, Fennel and an Avocado Aioli  
Steamship Round of Beef  
Whole Roast Pig

***Saute Station***

Shrimp and Bay Scallops Sautéed in Garlic Wine Presented on White Rice

***Pate Station***

Poached Salmon Tapenade, Chicken Liver and  
Smoked White Fish served with  
English Biscuits, Garlic Flat Breads and Table Water Crackers

***Southwestern Station***

Grilled Chicken or Beef served with Onions, Peppers and Picante Rice  
Presented on Warm Fajitas and  
Accented with Sour Cream and Guacamole

***Pasta Station featuring***

Your Choice of Two

Linguini with White Clam Sauce

Grilled Chicken and Chorizo over Orecchiette  
Cheese Ravioli with Sambuca Cream  
Penne a la Pink Vodka Sauce with Peas and Prosciutto  
Gnocchi Bolognese  
Miniature Rigatoni in Marscepone Cheese with Concasse Tomato and Bacon Bits

***Vol au Vent***

Flakey Pastry Shells Topped with  
Shrimp and Scallop Alfredo and Wild Mushroom Cream

***Martini Bar***

Choose Two Martinis with Appropriate Garnishes  
served from an Ice Luge

***Brew Sampler***

Choose Three Beers from our List  
Accompanied by Official Westwood  
Beer Tasting Score Sheets

***Gourmet Grillers***

A Gourmet Spin on the Traditional Grilled Cheese  
Your Choice of  
Grilled Plum Tomato, Fresh Basil, American and Mozzarella Cheeses  
Classic Cuban featuring Sliced Ham Pickles, Mustard and Swiss Cheese  
Sautéed Spinach and Diced Tomato with Feta Cheese  
Brie with Sliced Turkey Breast and Cranberry Sauce  
Grilled Portabella Mushroom with Pepper Jack Cheese

***Asian Wok Station***

Vegetable Fried Rice with Coconut Foam  
Served with  
Hibachi Shrimp, Chicken, Steak or Hoisin Pork Tips

***Mashed Potato Bar featuring***

Fresh Whipped Idaho and Sweet Potatoes served Martini Style  
with Brown Gravy, Frizzled Onions, Roasted Corn, Green Spring Onions,  
Bits of Bacon, Sweet Whipped Butter, White Cheddar Cheese,  
Brown Sugar, Cinnamon, Toasted Pecans and Miniature Marshmallows

***Demi-Tasse Soup Station***

Served in Espresso Cups and Topped with a Parmesan Twist  
Chicken Corn Chowder, Cream of Mushroom  
Watermelon Gazpacho, Butternut Squash,  
Asian Kombu Broth, New England Clam Chowder,  
Or Let our Chef's Prepare One of Your Favorites!

***SILVER CHAFING DISHES***

(Please Select Four)

Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella finished with White Brandy  
Sauce  
Pecan Crusted Tilapia with Pineapple Beurr Blanc presented on Basmati Rice  
Italian Sausage Stuffed with Basil and served with Bell Peppers and Onions  
Chicken Breast with Dried Apricots and Cranberries  
Veal Meatballs in a Cream and Caper Sauce  
Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes  
Cointreau Marinated Julienne Duck presented on Wild Rice  
Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce  
Mussels Marinara  
Fried Calamari served with a Fresh Tomato Sauce  
Eggplant Rolatini  
Steamed Clams in Bianco Pesto  
Seared Pork Tips served with Yellow Rice and Beans  
Baby Osso Buco  
Paella prepared with Shrimp, Clams and Scallops presented on Saffron Rice  
Pierogies served with Sautéed Onions and Sour Cream  
Kielbasa and Sauerkraut

Dinner Presentation

***CHAMPAGNE OR SPUMANTE TOAST***

***APPETIZER***

Honey Tomato Bruchette with Ricotta Cheese  
Melon Ball Sunrise  
Melon and Proscuitto  
Tuna Tartare with Diced Cucumber and Pistachio and Crème Fraiche  
Stuffed Rigatoni with Fresh Tomato Sauce  
Cheese Filled Crepe  
Lobster and Shrimp Bisque  
Stuffed Portobello Mushroom with Diced Tomato and Feta Cheese

***SALAD***

***BALSAMIC SLAKED GRILLED & ROASTED VEGETABLES***

Classical Caesar Salad  
Iceberg Wedge with Crumbled Bleu Cheese, Grape Tomatoes, Diced Cucumber, Red Onion and  
Ranch Dressing  
Mixed Greens with Dried Cranberries and Candied Walnuts finished with Raspberry Vinaigrette  
Insalata Mista

***INTERMEZZO***

Iced Seasonal Sorbet

***ENTREES***

Guest Selection at the Table

***Poultry***

Boneless Breast of Chicken Francaise  
Apricot Orange Glazed French Breast of Chicken  
Rosemary Roast French Breast of Chicken with Roasted au jus

***Seafood***

Baked Tilapia with Pesto Butter  
Baked Salmon Filet with Champagne Sun-dried Tomato Sauce or Orange Balsamic Glaze  
Red Snapper with Ginger Lime Beurr Blanc

***Beef***

Carved N.Y. Strip topped with Cilantro Butter  
Roast Prime Ribs of Beef au jus  
Carved Oven Roasted Tenderloin of Beef

***Duets***

Duet of Chicken Scaloppini and Plump Shrimp  
Duet of Tenderloin and Shrimp with Lobster and Sun-dried Tomato Butter  
Duet of Tenderloin Medallion and Salmon Filet ailio  
\*Duet of Filet Mignon and Crab Cake with Béarnaise Sauce  
\*Surf and Turf

\*Additional Charge Required

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch  
Vegetarian Dinners Always Available Upon Request  
Freshly Baked Dinner Rolls and Whipped Butter

***THE WEDDING CAKE***

We are pleased to offer a variety of styles and fillings or  
bring us a design you might like!

***COFFEE AND TEA SERVICE***

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

***FOR YOUR SWEET TOOTH***

Please Select Two Action Stations to Accompany Your Grand Viennese Display

Gelato Station

Two Gourmet Flavored Gelatos  
scooped to order and served on Hand-dipped Cones

Wine and Truffles

Assorted Gourmet Chocolates will be paired with  
Two Dessert Wines Chosen from our Wine List

Cannoli Station

Our Uniformed Chef Filling this Delicious Treat By Hand  
Chocolate and Traditional Filling Piped to Order

Zeppole Station

Traditional "Boardwalk Style" Zeppoles served with Powdered Sugar

Hot Apple Cider a la Mode

Hot Apple Cider and Vanilla Ice Cream served in a  
Glass Rimmed with Cinnamon Sugar

Bananas Foster

Sliced Bananas Sautéed in Rum and Brown Sugar  
Served over Vanilla Ice Cream

Cookies and Milk

Fresh Baked Chocolate Chip, Macadamia Nut and Sugar Cookies served Warm and  
Accompanied by Chocolate and Whole Milk

Chocolate Fountain

Tiers of Warm Flowing Milk Chocolate served with all the Necessary Dippables to please the  
Ultimate Chocolate Lover!

Accompanied By Cream Puffs, Marshmallows, Strawberries, Pretzel Sticks,  
Pound Cake, Rice Crispy Pops and Double Stuffed Oreos

Grand Viennese Display

Belgian Chocolate Cups filled with an After Dinner Liqueur accompanied by Freshly Brewed  
Espresso with Lemon Twists

Whole Seasonal Fresh Fruits and

Your Choice of Six of the Following:

Miniature Cheesecake Squares, Red Velvet Cake, Carrot Cake,

Lemon Triangles, Raspberry Bars, Key Lime Tartlettes, Crème Brulee, Tiramisu Martinis

Chocolate Eclairs, Sfogliatelle, Cannolis

Fresh Baked Italian Cookies, Gourmet Brownies, Petit Fours

**SIX HOUR BEVERAGE SERVICE**

Champagne and

Cabernet Sauvignon, Merlot,

White Zinfandel,

Chardonnay and Pinot Grigio Wines

## Wine with Dinner

Premium Liquors to include:  
Absolut, Ketel One, Stolichnaya, Smirnoff,  
Beefeater, Bombay,  
Bacardi, Malibu, Captain Morgan,  
Dewar's, Johnnie Walker Red,  
Seagram's 7, Jack Daniel's

Domestic and Imported Beers to include:  
Heineken, Corona, Yuengling, Budweiser,  
Amstel Lite, Coors Lite and O'Douls

### ***AFTER DINNER CORDIAL SERVICE***

Amaretto Di Saronno, Anisette, Baileys, Grand Marnier,  
Kahlua, Frangelico,  
Hennessey and Sambuca Romano

### ***EXCLUSIVELY YOURS***

When You Choose "Your Ultimate Wedding"  
You and Your Guests Will Be the Only Event that Evening

### ***ENHANCEMENTS***

Private Food Tasting for the Bride, Groom and Parents  
Complimentary Ice Carving  
Seating and Direction Cards  
Customized Menus for each Guest  
White Gloved Service  
Crisp Table Linens to the Floor and Choice of Colored Napkins  
Chair Covers with Coordinating Sash  
Candlelit Silver Candelabras on each Guest Table  
Complimentary Bridal Suite  
Seasonal Coat Room Attendant  
Musician and Photographer Dinners Provided at Discounted Rate  
Gratuities and Service Charges Included  
150 Guest Minimum