

"Exceeding Your Expectations for over 50 Years"

## The Gold

(Five Hour Celebration)

Cocktail Hour Presented to Your Guests in a Separate Room

### GOURMET STYLE BUTLER HORS D'OEUVRES

Gourmet Pizzetas  
Chicken Teriyaki Skewers  
Vegetable Stuffed Mushrooms  
Spanakopita  
Risotto Bites with Marinara Sauce  
Vegetarian Spring Roll with Oriental Dipping Sauce  
Homemade Potato Pancake with Apple Chutney  
All Beef Hot Dogs in Puff Pastry with Deli Mustard  
Salmon Cakes with Red Pepper Coulis  
Sweet Potato Puff  
Baby Lamb Chops

### COLD DECORATED DISPLAYS

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  
Balsamic Slaked Grilled & Roasted Vegetables featuring  
Red Peppers, Eggplant, Zucchini, Squash, Asparagus Spears and Portabella Mushrooms

### ACTION STATIONS

#### Hand Carved Station

Apple Wood Smoked French Turkey Breast with Herb Cranberry Glaze  
Herb Crusted NY Strip Steak Carver  
Whole Roast Tile Fish with Sliced Carrots, Potatoes, Fennel with an Avocado Aioli  
Pastrami  
Corned Beef



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### **Pasta Station featuring**

Penne Primavera with Seasonal Grilled Vegetables  
Orecchiette with Chicken and White Wine Garlic Sauce  
Penne a la Pink Vodka Sauce

### **From the Smokehouse**

Norwegian Smoked Salmon and Smoked Whitefish Display  
Served with Mini Bagels, Sliced Red Onions, Capers, Hard-Boiled Eggs  
Assorted by Sashimi Grade Sushi Rolls with  
Pickled Ginger, Wasabi and Soy Sauce

### **Asian Wok Station**

Hibachi Chicken or Steak served with Vegetable Fried Rice

### **Southwestern Station**

Tex-Mex Marinated and Grilled Chicken or Beef served with Onions and Peppers  
Warm Fajitas and Accented with Sour Cream and Guacamole

### **Traditional Station**

Kasha Varnishkes, Toasted Egg Barley and Stuffed Cabbage

### **Mashed Potato Bar featuring**

Fresh Whipped Idaho and Sweet Mashed Potatoes served Martini Style  
with Brown Gravy, Frizzled Onions, Brown Sugar, Toasted Pecans and Miniature Marshmallows

### **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!

### **Gourmet Panini Pressed Sandwiches**

A Gourmet Spin on the Traditional Grilled Cheese  
Grilled American and Mozzarella Cheeses with Plum Tomato and Fresh Basil  
Turkey and Brie with Cranberry Spread

### **Comfort Foods**

Gourmet Meatloaf with Chipotle Ketchup  
Bourbon Braised Short Ribs atop Garlic Mashed Potatoes  
Rustic Chicken Pot Pie



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### Vegetarian Station

Seared Tofu Stir-Fry  
Chole (Curried Chickpea Stew)

### Wine Tasting

Choose Three Wines from Our Wine List  
Paired with Cheeses, Dried Fruit, Dark Chocolate and Crackers

### Slider Station

Wisconsin Cheddar Cheese Burgers on Mini Rolls with Fried Pickles

### SILVER CHAFING DISHES

Tender Chicken Strips in a Tomato Cream Sauce with Sweet Vermouth  
Lightly Seasoned and Fried Golden Brown Calamari  
Whole Wheat Penne Pasta with Spinach Pesto  
Pecan Crusted Tilapia with Pineapple Beurre Blanc presented on Pilaf Style Rice  
Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce  
Pierogies served with Sautéed Onions and Sour Cream  
Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes  
Eggplant Rولاتini  
Baby Osso Buco with Natural Pan Gravy  
Veal Meatballs in a Cream and Caper Sauce  
Breast of Chicken Veronique  
Julienne Duck Sautéed with Cointreau Sauce presented on Wild Mushroom Risotto

Dinner Presentation

### CEREMONIAL CHALLAH FOR BLESSING

### CHAMPAGNE OR SPUMANTE TOAST

### SALAD

Classic Caesar Salad  
Baby Arugula with Pears and Strawberry Vinaigrette  
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  
Duet of Seared Duck Breast with Apple Chutney, Mixed Greens and Raspberry Vinaigrette  
Duet of Sesame Crusted Ahi Tuna with Seaweed Salad and Orange Honey Vinaigrette



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## INTERMEZZO

Seasonal Sorbet

## ENTREES

Tableside Choice of Two

Boneless Breast of Chicken Francaise

Red Snapper with Ginger Lime Beurr Blanc

Apricot Orange Glazed French Breast of Chicken

Baked Salmon Filet with Champagne Sun-dried Tomato Sauce

Carved Oven Roasted Tenderloin of Beef

## SIGNATURE ENTREES

Pan Seared French Breast of Chicken with Cippolini Balsamic Demi Glaze and Creamy Polenta

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 Margarine

## THE TORAH CAKE

We are pleased to offer a variety of flavors and fillings!

(Customer to Supply Own Candles)

## COFFEE AND TEA SERVICE

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea served with Non-Dairy Creamer

## YOUR SIGNATURE SELECTION

Choose a Selection from Our Dessert or Munchie Menu



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## FIVE HOUR BEVERAGE ARRANGEMENT

Champagne, Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Port Wines

Premium Liquors to include

Smirnoff, Absolut, Ketel One, Beefeater, Bombay, Bacardi, Captain Morgan,  
Malibu, Dewar's, Johnny Walker Red, Seagram's 7, Jack Daniels,  
Apple Pucker, Amaretto, Coffee Liquor, Tequila and Anisette

Domestic and Imported Beers to include:

Heineken, Corona, Yuengling, Budweiser, Miller Lite and Coors Lite

Soda and Non-Alcoholic Beer

## AFTER DINNER CORDIAL SERVICE

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

## ENHANCEMENTS

Separate Cocktail Hour Room for the Adults and Children

Complimentary Seating Cards

Directions Cards

Customized Menus for each Adult Table

White Gloved Service

Crisp Table Linens to the Floor

Coordinating Chair Covers

Musician and Photographer Dinners Provided at Discounted Rate

100 Guest Minimum



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## CHILDREN'S MENU

### COCKTAIL HOUR

Presented to the Children in a Separate Room featuring  
Hot Dogs in Puff Pastry ~Fried Ravioli with Marinara Sauce~Potato Skins ~Sliders with Signature Sauce

### BUFFET STYLE DINNER

Featuring Choice of Two

#### Fajitas

Seasoned Chicken or Beef served with Sautéed Onions and Peppers, Tomatoes, Salsa, Cheese, Guacamole, Sour Cream and Jalapenos served with Rice, Refried Beans and Tortillas

#### Quesadillas

Chicken or Vegetarian Quesadillas made with Cheese, Tomatoes and Onions  
Served with Southwestern Dip, Tortillas, Cilantro, Sour Cream and Salsa

#### Pizza Bar

Cheese and Pepperoni Pizzas

#### Pasta Selections

Fettuccini Alfredo and Penne Marinara with Italian and Garlic Breads

#### Gourmet Hot Dogs

All Beef Dogs served with Homemade Chili, Sauerkraut, Chopped Red Onions, Melted Cheese, Sautéed Peppers and Potatoes, Relish, Mustard and Ketchup

#### Gourmet Grilled Cheese

Grilled Cheese and Tomato on Rye served with Tomato Cream Basil Soup

#### Mashed Potato Bar

Herb Mashed, Sweet Potato and Curly Fries with Gravy, Melted Cheese, Marshmallows and Brown Sugar

#### Asian

Chicken and Broccoli with Fried Rice and Vegetarian Spring Rolls served "Take Out" Style with Chop Stix

#### Southern Station

Fried Chicken, Mashed Potatoes and Sweet Corn

\*All Selections Served with a Salad Bar



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## DESSERT

Personalized Torah Cake

## FOR YOUR SWEET TOOTH

Sundae Bar

Chocolate and Vanilla Ice Cream

Served with a Dozen Assorted Toppings

Or

Candy Station

You'll feel like a "Kid in a Candy Store"

As Your Guests fill their bags with all sorts of Treats!

## MOCKTAILS

Virgin Champagne Toast

An Assortment of Coladas, Daiquiris and Smoothies served from the "Bar"

Assorted Pitchers of Soda and Shirley Temples on all Children's Tables



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