

"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



The Westwood

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



The Westwood

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



The Westwood

FIVE HOUR BEVERAGE ARRANGEMENT

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

Premium Liquors to include

Smirnoff, Absolute, 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



The Westwood

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



The Westwood

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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