

Your Quinceañera Buffet
(Five Hour Party)

Cocktail Hour

GOURMET STYLE BUTLER HORS D'OEUVRES

(Please Select 8)

Passed for One-Hour Including

Vegetarian Spring Roll with Oriental Dipping Sauce

Italian Sausage Stuffed Mushrooms

Gourmet Pizzetas

Grilled Pineapple Fan

Risotto Bites with Marinara Sauce

Baked Clams Casino

Sweet Potato Puff

Cocktail Franks en Puff Pastry

Sesame Crusted Chicken

Norwegian Smoked Salmon Crostini

Salmon Cakes with Red Pepper Coulis

Chicken Shumai with Ginger Sauce

Caramelized Onion and Goat Cheese Tarts

Brie and Cranberry Filo Cup

Miniature Chicken Cordon Bleu with Honey Mustard

Miniature Sausage and Cheese Calzones

Spanakopita

Chicken and Cheese Quesadillas

Beef Empanadas with Cilantro Crème Fraiche

Chicken Teriyaki Skewers

Homemade Potato Pancake with Apple Chutney

Chicken Marsala

Grand Buffet

CHAMPAGNE TOAST

SALADS

(Please Select 1)

Classic Caesar Salad

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

COLD DECORATED DISPLAYS

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

Mirror Display of Seasonal Sliced Fruits

Garden Fresh Grilled Vegetables

Black Bean and Corn Salad with Cilantro Lime Vinaigrette

Homemade Fried Tortillas with Pico de Gallo and Guacomole



The Westwood

CARVING STATION

(Please Select 1)

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
House Smoked Pit Ham with Honey Mustard Glaze
Whole Roast Tile Fish with Sliced Carrots, Potatoes, Fennel with an Avocado Aioli

PASTA STATION

(Please Select 1)

Orecchiette and Chicken with Spicy Chorizo and White Wine Garlic Sauce
Penne Primavera with Seasonal Grilled Vegetables
Penne a la Pink Vodka Sauce with Peas and Prosciutto
Ziti Bolognese

ENTREES

Steak Giambottí or
Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes

Chicken Francaise, Breast of Chicken Pomodoro or
Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce

Iberian Style Tilapia presented on Basmati Rice,
Sole Florentine, Paella or Seafood Newburg over White Rice

Vegetable du Jour

Freshly Baked Bread Served with Whipped Butter

Dessert

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



The Westwood

Five Hour Beverage Service

Chardonnay, White Zinfandel and Merlot Wines

Homemade Red Sangria

Premium Liquors to include

Smirnoff, Beefeater, Bacardi, Dewar's, Seagram's 7, Jack Daniels,
Apple Pucker, Amaretto, Apricot Brandy, Peach Schnapps and Coffee Liquor

Domestic and Imported Beers to include:

Corona, Budweiser, Yeungling, Miller Lite and Coors Lite

Soda and Non-Alcoholic Beer

ENHANCEMENTS

Complimentary Seating Cards and Directions

White Gloved Butler Service

Crisp Table Linens to the Floor

Chair Covers with Coordinating Sash

Complimentary Suite for the Court

Two Rehearsals



The Westwood