

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 Pommedore 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



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### 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



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