

Your Quinceañera  
La Carta Dorada  
(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 Puff



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## COLD DECORATED DISPLAYS

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

Mirror Display of Seasonal Sliced Fruits and Berries with Warm Chocolate Fondue

Garden Fresh Vegetable Crudités served with Seasonal Dips

Black Bean and Corn Salad with Cilantro Lime Vinaigrette

Homemade Fried Tortillas with Pico de Gallo and Guacomole

## 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

## SILVER CHAFING DISHES

(Please Select 4)

Ziti Bolonaise

Penne Pasta con Vodka

Rigatoni in Marscapone Cheese with Concasse Tomato and Bacon Bits

Sweet Italian Sausage with Sauté Bell Pepper and Onion Marinara

Marinated Pork Tips in Hoisin Barbeque with Sweet Plantains

Rolled Stuffed Eggplant Slices with Ricotta Cheese, Basil and Garlic

Tender Chicken Strips in a Tomato Cream Sauce with Sweet Vermouth

Lightly Seasoned and Fried Golden Brown Calamari

Iberian Style Tilapia presented on Basmati Rice

Paella prepared with Shrimp, Clams and Scallops presented on Saffron Rice

Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce

Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes

Prince Edward Island Mussels Marinara

Spanish Rice and Beans with Spicy Chorizo



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Dinner Presentation

## CHAMPAGNE TOAST

### SALADS

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

### INTERMEZZO

Lemon Sorbet

### ENTREES

Tableside Choice of Two

Boneless Breast of Chicken Francaise

Baked Atlantic Cod with Mint Cilantro Pesto

Apricot Orange Glazed French Breast of Chicken

Baked Salmon Filet with Champagne Sun-dried Tomato Sauce

\*Carved Oven Roasted Tenderloin of Beef

\*Duet of Beef Tenderloin and Salmon Filet aioli

\*Duet of Filet Mignon and Crab Cake with Béarnaise Sauce

\*Additional Charge Required

### SIGNATURE ENTREES

Duet of Chicken Scaloppini and Plump Shrimp with Sundried Tomato Risotto

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 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, Merlot and 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 Liqueur

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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