

"Exceeding Your Expectations for over 50 Years"

YOU'RE ELITE WEDDING

GOURMET STYLE BUTLER HORS D'OEUVRES

(Please Select 8)

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
Mini Chicken Cordon Bleu with Honey Mustard
Miniature Sausage and Cheese Calzones
Spanakopita
Chicken and Cheese Quesadillas

Dinner Presentation

CHAMPAGNE TOAST

APPETIZER

Traditional Tossed Greens with Merlot Vinaigrette or
Classic Caesar Salad

INTERMEZZO

Lemon Sorbet

ENTREES

Tablesides Choice of Two

Boneless Breast of Chicken Francaise
Baked Tilapia with Pesto Butter
Signature Smoked Roast Prime Ribs of Beef au jus
*Apricot Orange Glazed French Breast of Chicken
*Duet of Chicken Scaloppini and Plump Shrimp
*Baked Salmon Filet with Champagne Sun-dried Tomato Sauce
*Carved Oven Roasted Tenderloin of Beef

*Additional Charge Required

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch
Freshly Baked Bread Served with Whipped Butter



The Westwood

Dessert

Wedding Cake

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

Four Hour Beverage Service

Champagne

Chardonnay, White Zinfandel and Merlot Wines

Premium Liquors to include

Smirnoff, Beekeeper, Bacardi, Dewar's, Seagram's 7 and Jack Daniels

Beer to include Budweiser, Yeungling, Miller Lite and Coors Lite

Soda and Non-Alcoholic Beer

Enhancements

Seating and Direction Cards

Customized Menus for each Guest Table

White Gloved Service

Crisp Table Linens to the Floor

Coordinating Chair Covers

Candlelit Silver Candelabras on each Guest Table

Complimentary Bridal Suite

Seasonal Coat Room Attendant

Vendor Dinners Provided at Discounted Rate



The Westwood