

"Exceeding Your Expectations for over 50 Years"

YOUR EXQUISITE WEDDING

Fall and Winter Menu

Upon Their Arrival, Your Guests will be Greeted with Your Signature Cocktail,
Created and Named Especially for You!

Cocktail Hour

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

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

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

Homemade Tomato Bruschetta served with Crisp Crostinis

ACTION STATIONS

Hand Carved Station

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



The Westwood

Pasta Station

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

Southwestern Station

Tex-Mex Marinated and Grilled Chicken or Beef served with Onions and Peppers

Warm Fajitas and Accented with Sour Cream and Guacamole

Asian Wok Station

Hibachi Shrimp, Chicken, Steak or Hoisin Pork Tips

served with Vegetable Fried Rice

Mashed Potato Bar

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

Classic Cuban featuring Sliced Ham, Pickles, Mustard and Swiss Cheese

Turkey and Brie with Cranberry Spread

Sauté Station

Broccoli Rabe in Garlic Infused Olive Oil

Prince Edward Island Mussels Fra Diavolo

Shrimp and Bay Scallops Sautéed in a Scampi Sauce Presented on White Rice



The Westwood

Comfort Foods

Gourmet Meatloaf with Chipotle Ketchup
Bourbon Braised Short Ribs atop Garlic Mashed Potatoes
Chicken Pot Pie
*Lobster Mac and Cheese

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
or
Pulled Pork Sliders with Homemade Cole Slaw

SILVER CHAFING DISHES

Tender Chicken Strips in a Tomato Cream Sauce with Sweet Vermouth
Lightly Seasoned and Fried Golden Brown Calamari
Prince Edward Island Mussels sautéed in Garlic, White Wine and Fresh Basil
Whole Wheat Penne Pasta with Spinach Pesto
Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella finished with White Brandy Sauce
Iberian Style Tilapia presented on Basmati Rice
Italian Sausage Stuffed with Basil with Bell Peppers and Onions
Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce
Pierogies served with Sautéed Onions and Sour Cream
Kielbasa and Sauerkraut
Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes
Eggplant Rolatini
Seared Spice Rubbed Pork Tips served with Yellow Rice and Beans
Pan Seared French Breast of Chicken with Cippolini Balsamic Demi Glaze and Creamy Pancetta Polenta
Baby Osso Buco with Natural Pan Gravy



The Westwood

Dinner Presentation

CHAMPAGNE OR SPUMANTE 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

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

INTERMEZZO

Granny Smith Apple Sorbet

ENTREES

Tableside Choice of Three

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

Wedding Cake

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

Your Signature Selection

Choose a Selection from Our Dessert or Late Night Munchie Menu



The Westwood

Five Hour Beverage Service

Champagne, Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Port
Homemade Red Sangria

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

Enhancements

Complimentary Food Tasting for Bride and Groom
Seating and Direction Cards
Customized Menus for each Guest Table
White Gloved Service
Crisp Table Linens to the Floor

Chair Covers with Coordinating Sash
Candlelit Silver Candelabras on each Guest Table
Complimentary Bridal Suite
Seasonal Coat Room Attendant
Vendor Dinners Provided at Discounted Rate

Personal Bridal Attendant

On your wedding day, a professionally trained member of our staff will be with you
upon your arrival to attend to your every need!



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