

"Exceeding Your Expectations for over 50 Years"

## YOUR STATION WEDDING

Prior to Introductions

### GOURMET STYLE BUTLER HORS D'OEUVRES

(Please Select 10)

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

After Introductions

### CHAMPAGNE OR SPUMANTE TOAST

#### 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

Herb Crusted NY Strip Steak Carver

Steamship Round of Beef

(Additional Charge Required)

Whole Roast Pig

(Additional Charge Required)



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### **Italian Antipasto**

Salumeria Display featuring Imported Prosciutto, Capocollo, Genoa Salami, Mortadella  
Accompanied by Provolone, Hot and Sweet Stuffed Peppers  
Balsamic Slaked Grilled & Roasted Vegetables featuring  
Tri-Color Peppers, Zucchini, Asparagus Spears and Portabella Mushrooms  
Assorted Imported Olives accompanied by an Artisan Bread Display with Infused Flavored Olive Oils  
Featuring Focaccia, Olive Bread, Semolina Rolls, Tuscan Bread and Sweet Rolls

### **Jersey Tomato Station**

Fresh Picked Yellow and Red Jersey Tomatoes (in season) served with  
Fresh Mozzarella, Fire Roasted Peppers, Basil and a  
Balsamic Glaze

### **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

### **Southwestern Station**

Tex-Mex Marinated and Grilled Chicken or Beef served with Onions and Peppers  
Warm Fajitas and Accented with Sour Cream and Guacamole

### **Pasta Station**

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

### **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

### **Asian Wok Station**

Hibachi Shrimp, Chicken, Steak or Hoisin Pork Tips  
served with Vegetable Fried Rice



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### **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!

### **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)

### **Slider Station**

Wisconsin Cheddar Cheese Burgers on Mini Rolls with Fried Pickles  
Pulled Pork Sliders with Homemade Cole Slaw  
Maryland Crab Cakes on Miniature Rolls with Cajun Remoulade

### **Boardwalk Station**

Boardwalk Italian Sausage and Peppers served on a Miniature Roll

### **Wine Tasting**

Choose Three Wines from Our Wine List  
Paired with Cheeses, Dried Fruit, Dark Chocolate and Crackers

### **Beer Tasting**

Choose Three Beers from Our Extensive List of Imported and Domestic Ales, Ambers and Lagers  
Served with Beer Nuts and Pretzels



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## 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 Rubed 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

### 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

### Five Hour Beverage Service

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



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## Enhancements

Seating and Direction Cards  
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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