

“Exceeding Your Expectations for over 50 Years”

YOUR WINTER WEDDING

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

Chicken and Cheese Quesadillas

Homemade Potato Pancake with Apple Chutney

COLD DECORATED DISPLAYS

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

Mirror Display of Seasonal Sliced Fruits

Garden Fresh Vegetable Crudités served with Seasonal Dips

Homemade Tomato Bruschetta served with Crisp Crostinis

HAND CARVED STATION

Your Choice of

Apple Wood Smoked French Turkey Breast with Herb Cranberry Glaze

House Smoked Pit Ham with Honey Mustard Glaze

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!



The Westwood

SILVER CHAFING DISHES

(Please Select 4)

Penne Primavera with Seasonal Grilled Vegetables
Penne Pasta con Vodka
Bowtie Pasta in Marsala Cream
Beef Stroganoff with Buttered Egg Noodles
Petite Beef Meatballs in a Sweet and Spicy Sauce
Seared Tofu Stir-Fry
Beef Bourguignon with Garlic Mashed Potatoes
Chole (Curried Chickpea Stew)
Sweet Italian Sausage with Peppers and Onions

Asian Style Pork Tips
Chicken Portobello in a Balsamic Demi Glace
Winter Ratatouille
Prince Edward Island Mussels Fra Diavolo
Tender Chicken in a Tomato Cream Sauce
Lightly Seasoned and Fried Golden Brown Calamari
Pierogies with Sour Cream
Kielbasa and Sauerkraut
Roasted Garlic Chicken Tips

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

Dessert

Wedding Cake
Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea



The Westwood

Five Hour Beverage Service

Champagne

Chardonnay, White Zinfandel and Merlot Wines

Premium Liquors to include

Smirnoff, Beefeater, 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