

“Exceeding Your Expectations for over 50 Years”

YOUR ULTIMATE WEDDING

Cocktail Hour

Featuring Your Signature Cocktail, Created and Named Especially for You!

GOURMET STYLE BUTLER HORS D’OEUVRES

(Please Select 10)

Vegetarian Spring Roll with Oriental Dipping Sauce

Italian Sausage Stuffed Mushrooms

Gourmet Pizza

Grilled Pineapple Fan

Risotto Bites with Marinara Sauce

Baked Clams Casino

Sweet Potato Puffs

California Rolls

Cocktail Franks en Puff Pastry

Sesame Chicken

Smoked Salmon Crostini

Lemongrass and Chicken Wonton

Salmon Cakes with Cucumber and Dill Cream

Chicken Shumai with Ginger Sauce

Caramelized Onion and Goat Cheese Tarts

Brie and Cranberry Filo Cup

Crab Cakes with Cajun Mayonnaise

Miniature Chicken Cordon Bleu with Honey Mustard

Parmesan Cups with Olive Tapenade

Fried Shrimp Remoulade

Scallops Wrapped with Hickory Smoked Bacon

Marinated Ceviche Shooters

Crème Fraiche and Caviar served on Asian Spoons

Shrimp Cocktail

Parmesan Crusted Artichokes

Miniature Sausage and Cheese Calzones

Spinach Filo

Chicken and Cheese Quesadillas

Beef Empanadas with Crème Fraiche

Chicken Teriyaki Skewers

Dates Stuffed with Chorizo

Miniature Beef Wellington

Herb Crusted Baby Lamb Chops with Mint Pesto

COLD DECORATED DISPLAYS

*A Display of Imported and Domestic Cheeses featuring
Jarlsberg, Asiago, Great Lakes Cheddar, Smoked Gouda and Pepper Jack
served with English Biscuits, Garlic Flat Breads, Table Water Crackers,
Jams and Lemon Curd*

Mirror Display of Seasonal Fresh Cut Sliced Fruits

Garden Fresh Vegetable Crudités served with Assorted Seasonal Dips

TUSCAN TABLE

*Salumeria Display featuring Imported Prosciutto, Capocollo,
Genoa Salami, Domestic Ham and Provolone*

BALSAMIC SLAKED GRILLED & ROASTED VEGETABLES

*Featuring Tri-Color Peppers, Zucchini, Asparagus Spears,
Red Onions and Portabella Mushrooms*

IMPORTED OLIVE BAR

*Kalamata, Calabrese, Stuffed Bleu Cheese,
Marinated Mixed, Dolma, and Giardiniera
accompanied by
an Artisan Bread Display
with Infused Flavored Olive Oils*

FRESH MOZZARELLA

*Fresh Mozzarella Cheese with Sliced Beefsteak Tomatoes and
Roasted Red Peppers with Basil
and Virgin Olive Oil*

TAPAS STATION

*Bruschetta, Salsa Verde, Eggplant Caponata,
served with Home-made Crostini, Tri-Color Tortillas
and Crisp Pitas*

CAPTAINS STATIONS

(Please Select Four for 200 or More Guests)

(Please Select Three for 150-200 Guests)

Carving Station featuring

A Uniformed Attendant to Carve Your Choice of

Garlic and Rosemary Roast Leg of Lamb au jus

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

Honey Roasted Smoked Pit Ham

Whole Roast Tile Fish with Sliced Carrots, Potatoes, Fennel and an Avocado Aioli

Steamship Round of Beef

Whole Roast Pig

Sauté Station

Shrimp and Bay Scallops Sautéed in Garlic Wine Presented on White Rice

Chilled Seafood Bar

Display of Clams and Oysters on the Half Shell and Peeled and Deveined Shrimp

Served on a Bed of Crushed Ice with Lemon and Cocktail Sauce, Horseradish and Tabasco Sauce

Pate Station

Poached Salmon Tapenade, Chicken Liver and Smoked White Fish served with

English Biscuits, Garlic Flat Breads and Table Water Crackers

Southwestern Station

Grilled Chicken or Beef served with Onions, Peppers and Picante Rice

Presented on Warm Fajitas and Accented with Sour Cream and Guacamole

Pasta Station featuring

Your Choice of

Linguini with White Clam Sauce

Grilled Chicken and Chorizo over Orecchiette

Cheese Ravioli with Sambuca Cream

Penne a la Pink Vodka Sauce with Peas and Prosciutto

Gnocchi Bolognese

Miniature Rigatoni in Marscepone Cheese with Concasse Tomato and Bacon Bits

Vol au Vent

Flakey Pastry Shells Topped with

Shrimp and Scallop Alfredo and Wild Mushroom Cream

Martini Bar

Choose Two Martinis with Appropriate Garnishes served from an Ice Luge

Brew Sampler

Choose Three Beers from our List

Accompanied by Official Westwood Beer Tasting Score Sheets

Gourmet Grillers

A Gourmet Spin on the Traditional Grilled Cheese

Your Choice of

*Grilled Plum Tomato, Fresh Basil, American and Mozzarella Cheeses
Classic Cuban featuring Sliced Ham Pickles, Mustard and Swiss Cheese
Sautéed Spinach and Diced Tomato with Feta Cheese
Brie with Sliced Turkey Breast and Cranberry Sauce
Grilled Portabella Mushroom with Pepper Jack Cheese*

Asian Wok Station

Vegetable Fried Rice with Coconut Foam

Served with

Hibachi Shrimp, Chicken, Steak or Hoisin Pork Tips

Mashed Potato Bar featuring

*Fresh Whipped Idaho and Sweet Potatoes served Martini Style
with Brown Gravy, Frizzled Onions, Roasted Corn, Green Spring Onions,
Bits of Bacon, Sweet Whipped Butter, White Cheddar Cheese,
Brown Sugar, Cinnamon, Toasted Pecans and Miniature Marshmallows*

Demi-Tasse Soup Station

Served in Espresso Cups and Topped with a Parmesan Twist

Chicken Corn Chowder, Cream of Mushroom

Watermelon Gazpacho, Butternut Squash,

Asian Kombu Broth, New England Clam Chowder,

Or Let our Chef's Prepare One of Your Favorites!

SILVER CHAFING DISHES

(Please Select Four)

Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella finished with White Brandy Sauce

Pecan Crusted Tilapia with Pineapple Beurr Blanc presented on Basmati Rice

Italian Sausage Stuffed with Basil and served with Bell Peppers and Onions

Chicken Breast with Dried Apricots and Cranberries

Veal Meatballs in a Cream and Caper Sauce

Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes

Cointreau Marinated Julienne Duck presented on Wild Rice

Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce

Mussels Marinara

Fried Calamari served with a Fresh Tomato Sauce

Eggplant Rolatini

Steamed Clams in Bianco Pesto

Seared Pork Tips served with Yellow Rice and Beans

Baby Osso Buco

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

Pierogies served with Sautéed Onions and Sour Cream

Kielbasa and Sauerkraut

Dinner Presentation

CHAMPAGNE OR SPUMANTE TOAST

APPETIZER

Honey Tomato Bruchette with Ricotta Cheese
Melon Ball Sunrise, Melon and Prosciutto
Tuna Tartare with Diced Cucumber and Pistachio and Crème Fraiche
Stuffed Rigatoni with Fresh Tomato Sauce, Cheese Filled Crepe
Lobster and Shrimp Bisque
Stuffed Portobello Mushroom with Diced Tomato and Feta Cheese

SALAD

Classical Caesar Salad
Iceberg Wedge with Crumbled Bleu Cheese, Grape Tomatoes, Diced Cucumber, Red Onion and Ranch Dressing
Baby Field Greens, Julienne Beets, Goat Cheese and Pomegranate Vinaigrette
Insalata Mista

INTERMEZZO

Iced Seasonal Sorbet

ENTREES

Guest Selection at the Table

Poultry

Boneless Breast of Chicken Francaise
Apricot Orange Glazed French Breast of Chicken
Rosemary Roast French Breast of Chicken with Roasted au jus

Seafood

Crab Meat Stuffed Flounder
Baked Salmon Filet with Champagne Sun-dried Tomato Sauce or Orange Balsamic Glaze
Red Snapper with Ginger Lime Beurr Blanc

Beef

Carved N.Y. Strip topped with Cilantro Butter
Roast Prime Ribs of Beef au jus
Carved Oven Roasted Tenderloin of Beef

Duets

Duet of Chicken Scaloppini and Plump Shrimp
Duet of Tenderloin and Shrimp with Lobster and Sun-dried Tomato Butter
Duet of Tenderloin Medallion and Salmon Filet ailio
**Duet of Filet Mignon and Crab Cake with Béarnaise Sauce*
**Surf and Turf*

**Additional Charge Required*

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch
Vegetarian Dinners Always Available Upon Request
Freshly Baked Dinner Rolls and Whipped Butter

THE WEDDING CAKE

We are pleased to offer a variety of styles and fillings or bring us a design you might like!

COFFEE AND TEA SERVICE

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

FOR YOUR SWEET TOOTH

Please Select Two Action Stations to Accompany Your Grand Viennese Display

Gelato Station

Two Gourmet Flavored Gelatos scooped to order and served on Hand-dipped Cones

Wine and Truffles

Assorted Gourmet Chocolates will be paired with Two Dessert Wines Chosen from our Wine List

Cannoli Station

*Our Uniformed Chef Filling this Delicious Treat By Hand
Chocolate and Traditional Filling Piped to Order*

Root Beer Floats

A&W Root Beer served with Vanilla Ice Cream

Zeppole Station

Traditional "Boardwalk Style" Zeppoles served with Powdered Sugar

Hot Apple Cider a la Mode

Hot Apple Cider and Vanilla Ice Cream served in a Glass Rimmed with Cinnamon Sugar

Bananas Foster

Sliced Bananas Sautéed in Rum and Brown Sugar served over Vanilla Ice Cream

Cookies and Milk

*Fresh Baked Chocolate Chip, Macadamia Nut and Sugar Cookies served Warm and
Accompanied by Chocolate and Whole Milk*

Chocolate Fountain

*Tiers of Warm Flowing Milk Chocolate served with all the Necessary Dippables to please the
Ultimate Chocolate Lover!*

*Accompanied By Cream Puffs, Marshmallows, Strawberries, Pretzel Sticks,
Pound Cake, Rice Crispy Pops and Double Stuffed Oreos*

Grand Viennese Display

Belgian Chocolate Cups filled with an After Dinner Liqueur accompanied by

Freshly Brewed Espresso with Lemon Twists

Whole Seasonal Fresh Fruits and

Your Choice of Six of the Following:

Miniature Cheesecake Squares, Red Velvet Cake, Carrot Cake,

Lemon Triangles, Raspberry Bars, Key Lime Tartlettes, Crème Brulee, Tiramisu Martinis

Chocolate Eclairs, Sfogliatelle, Cannolis

Fresh Baked Italian Cookies, Gourmet Brownies, Petit Fours

SIX HOUR BEVERAGE SERVICE

*Champagne and Cabernet Sauvignon, Merlot, White Zinfandel,
Chardonnay and Pinot Grigio Wines*

Premium Liquors to include:

*Absolut, Ketel One, Stolichnaya Orange, Smirnoff,
Beefeater, Bombay, Bacardi, Malibu, Captain Morgan, Apple Pucker,
Dewar's, Johnnie Walker Red, Seagram's 7, Jack Daniel's*

Domestic and Imported Beers to include:

Heineken, Corona, Yuengling, Budweiser, Miller Lite, Coors Lite and O'Douls

AFTER DINNER CORDIAL SERVICE

*Amaretto Di Saronno, Anisette, Baileys, Grand Marnier,
Kahlua, Frangelico, Hennessey and Sambuca Romano*

EXCLUSIVELY YOURS

*When You Choose "Your Ultimate Wedding"
You and Your Guests Will Be the Only Event that Evening*

ENHANCEMENTS

Complimentary Food Tasting for the Bride, Groom and Parents

Complimentary Ice Carving

Seating and Direction Cards

Customized Menus for each Guest

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

Musician and Photographer Dinners Provided at Discounted Rate

150 Guest Minimum