

Four & Half Hour Sweet Sixteen Menu

Complimentary Pre-Reception

(Prior to the Cocktail Reception)

Champagne Bar

Peach, Melon, Strawberry

Passed Beverages

Westmount Sours, White Cosmo, Lemon Water

Deluxe Tuscan Trolley

Green & White Asparagus wrapped with Prosciutto

Bocconcini wrapped with Sundried Tomato & Basil

Fresh Strawberry topped with Mascarpone

Cheese & Balsamic Glaze

Smoked Salmon on Bellini topped with Dill Sour Cream

Exotic Fruit Spedini

Fresh Cucumber Slice Topped with Baby Shrimp

Genoa Salami & Herb Cheese Coronet

Smoked Turkey Salad on Endive

Imported Hot & Sweet Dried Sausage & Provolone

Caponata in Puff Pastry Cups

CilieGINE wrapped w/Sundried Tomato & Basil

Imported Pepperoni w/Pepperoncini

Sausage & Pepperoni Stuffed Breads

International Cheese Cart

Herbed Goat & Boursin, Spanish Tetilla, Saga Blue, Smoked Gouda, Gorgonzola, St. Andre, Jarlsberg, Cave Aged, Gruyere, Danish Fontina, and French Brie

“FOUR & HALF HOUR FUNCTION TO BEGIN”

Four & Half Hour Premium Open Bar Serving:

Vodka

Grey Goose, Ketel One, Tito's, Stolichnaya, Absolut, Flavored Vodkas

Gin

Bombay Sapphire, Tanqueray, Hendrick's

Rum

Myer's, Bacardi, Captain Morgan, Malibu

Tequila

Patron Silver, Jose Cuervo Gold

Scotch, Irish and Canadian Whisky

*Johnny Walker Black, Chivas Regal, Glenlivet 12-Year Old, Dewar's,
Jameson's, Powers, VO, Crown Royal*

Bourbon

Jack Daniels, Honey Jack, Maker's Mark, Bullit

Cognac

Hennessy VS

Cordials

*Disaronno Amaretto, Bailey's Irish Cream, Campari, Drambuie, Frangelico, Godiva,
Gran Marnier, Licor 43, Kahlua, Southern Comfort, Romana Sambuca
An extensive variety of Fruit Based Liqueurs.*

Cream Drinks, Sours, "Signature" & "Seasonal" Cocktails

Fresh Squeezed Orange, Grapefruit & Lemon Juice

(Shots are not permitted)

Deluxe Martini Bar

*White Cosmopolitan
Raspberry Martini
Bellini Martini
Chocolate Martini
Pomegranate Martini*

*Westmount Sour
Lychee Martini
Apple Martini
Watermelon Martini
Dirty Martini*

Red Wines

*Cabernet Sauvignon
Merlot
Pinot Noir
Chianti*

*Red Zinfandel
Malbec
Shiraz
Port*

White Wines

*Chardonnay
Pinot Grigio
Sauvignon Blanc*

*Riesling
Domestic Champagne*

Homemade Red & White Sangria

Enjoy our selection of Imported, Domestic & Light Beers

Served from Draught in a Frosted Pilsner Glass:

*Amstel Light, Heineken, Stella Artois,
Corona, Blue Moon, Coors Light, Bud Light*

Seasonal Outdoor Tropical Bar

(Memorial Day Weekend thru Labor Day Weekend)

*Pina Coladas
Margaritas*

*Strawberry Daiquiris
Miami Vice*

Virgin Tropical “Mocktail” Bar

Pina Coladas, Strawberry Daiquiris, Margaritas, Miami Vice

Cocktail Reception To Include:

Deluxe Hot Hors d'Oeuvres Butler Passed White Glove Silver Tray Service.

*Sweet Gulf Shrimp Scampi
Potato Pancakes
Filet Mignon Tips with Cherry Peppers
Boursin Mushrooms
Gourmet Cocktail Franks
Zucchini Flowers stuffed with Ricotta & Spinach
Bacon Wrapped Scallops
Mozzarella Encarozza*

Classic American Grill:

*Kobe Beef Sliders
Hand-formed Grilled Kobe Beef Sliders topped with
American Cheese served on a potato slider bun
accompanied by Pickles, Ketchup & Mustard*

*Mini Sabrett Hot Dogs
A miniature version of the Classic Sabrett Hot Dog steamed &
then griddled served with Sabrett's Famous Onion Sauce,
Sauerkraut, Ketchup & Mustard*

Taco Bar:

Crunchy & Soft Tacos served with Traditional Condiments

Chef's Specialty for Young Adults:

(Choose 3 items)

*Chicken Fingers, Buffalo Wings, Mozzarella Sticks, Potato Skins,
Pizza Bagels, Vegetable Spring Rolls*

Carving Station

(Please select two items)

*Stuffed Loin of Pork
Roast Suckling Pig
Baked Glazed Virginia Ham
Pastrami*

*Leg of Lamb
Corned Beef
Turkey*

“Peter Luger” Steakhouse Station to include:

*40 oz. Hand-Select Cowboy Steaks carved to
order and served with all the Traditional sides: Creamed Spinach,
Beer-Battered Onion Rings and Hash Brown Potato,
Thick-Cut Applewood Smoked Bacon*

Chef's Homemade Specialties

(Please select four items)

*Fried Calamari
Oysters Rockefeller
Clams Casino
Stuffed Mushrooms with Garlic,
Cheese, Parsley & Breadcrumbs
Eggplant Rollatine
Braised Short Ribs*

*Baked Clams Oreganato
Mussels Vin Blanc
Escargot En Bouchee
Tripe
Sole Tempura
Lobster Mac & Cheese*

Saute Station

(Please select one item)

*Veal Francaise
Filet Mignon Tips with Barolo Wine & Mushrooms
Chicken with Harvey's Bristol Cream Sherry & Porcini Mushrooms
Monk Fish Francaise
Veal Marsala
Above served with Italian Arborio Risotto of Milano.
Variety of Luganica Sausage sautéed with Garlic & Oil & Fryer Peppers
Accompanied by Homemade Polenta*

Asian Station

(Please select one item)

*General Tso Chicken
Roasted Peking Duck
Pepper Steak
Beef & Broccoli
General Tso Shrimp
Sweet & Sour Shrimp*

**All above served with steamed or fried dumplings and white or fried rice*

All Asian Stations Include the Following:

*Marinated Bean Sprouts, Seared Tuna, Baby Bok Choy with Red Pepper Garlic Dressing,
Wakame Seaweed Salad, Soba Noodles with Dressing, Thai Baby Shrimp Salad,
Stir Fried Beef & Straw Mushroom Salad, Sesame String Beans*

Deluxe Sushi Display

*Inside Out Philadelphia
California
Cucumber
Carrot*

*Inside Out California
Salmon
Eggplant
Tuna Roll*

Rolls served with wasabi, pickled ginger and soy dipping sauce

Authentic Tuscan Table

Over 100 Items

*Sicilian, Oil Cured, Calamata and Gaeta Olives,
Hot Cherry Peppers Stuffed with Prosciutto & Provolone, House Smoked Turkey & Duck Breast,
Fennel Salad, Grilled Portobello Mushrooms, Baby Artichokes Aurecio Provolone,
International Cheeses, Parmigiana Reggiano, Roasted Rome Tomatoes, Broccoli Rabe,
Green & White Pencil Asparagus Vinaigrette, Grilled Seasonal Baby Vegetables,
Red & Golden Roasted Beets, Baked Eggplant with Tomato & Granna Padana Marinated White
Eggplant, Caponata, White Anchovies, Italian Bean Salad, Bread Display with Focaccia,
Bruschetta, Frittata, Parmigiana Crisps, Grissini Sticks
Array of Imported Sliced Meats to include:
Prosciutto Di Parma, Prosciutto Cotto, Genoa Salami, Cappicola, Sopressata Mortadella, and
Pepperoni*

Exotic & Tropical Fruit Display

Deluxe Seafood Station to include:

*Italian-Style Squid & Scungilli with Extra Virgin Olive Oil
Grilled Pulpo Salad with Extra Virgin Olive Oil
Norwegian Smoked Salmon
Poached Ahi Tuna with Onion, Capers & Kalamata Olives
Gulf Shrimp tossed in Extra Virgin Olive Oil & Fresh Lemon
Sicilian-Style Tuna Salad*

Fresh Mozzarella Display

Fresh, Smoked & Stuffed Mozzarella

*Beefsteak, Yellow, Orange, & Plum Tomatoes with
Fresh Basil, Oregano & Extra Virgin Olive Oil*

Prosciutto Di Parma Station

*The pride of Parma, Italy, this Cured and Dried Ham sliced transparently
thin to order by our “Berkel” slicing machine accompanied by
Honeydew & Cantaloupe Melon, and Figs*

Young Adults Dinner

*Sliced Steak
Chicken Parmigiana
Penne Tomato & Basil
French Fries
Seasonal Vegetable
Caesar Salad
Freshly Baked Rolls & Butter*

Adults Dinner

Champagne Toast

Deluxe Salad

(Please select one)

Burrata & Tomato:

*Fresh Italian Burrata with Baby Arugula,
Heirloom Tomato, Balsamic & Extra Virgin Olive Oil*

Tri-Color:

*Baby Arugula, Radicchio, Red & White Endive,
Extra Virgin Olive Oil & Fresh Lemon*

WCC Garden:

*California Bibb, Lola, Radicchio, Kalamata
Olives, Red Grape Tomatoes, Persian Cucumbers with
Balsamic Vinaigrette Dressing*

Caesar:

*Hearts of Romaine in a Classic Caesar Dressing with
Croutons & Parmesan Crisp*

Choice of (4) Entrees:

Beef:

*14 oz. Roasted Prime Rib served off the bone with natural juices
Seasonal Vegetable & Potato*

Poultry:

Select One

*Chicken Rollatini with Prosciutto di Parma, Fresh
Mozzarella, Marsala Wine-Mushroom Sauce,
Seasonal Vegetable & Potato*

*Medallions of Chicken served with Exotic Mushrooms &
Artichoke with Roasted Fingerling Potatoes in a Natural
Chicken Jus with Rosemary*

*Vermont Roasted Chicken served over Polenta with
Broccoli Rabe & Roasted Tomato & Rosemary*

Fish:

Select One

*Jumbo Gulf Shrimp Sautéed White Wine, Lemon, Butter, Risotto Milanese,
Julienne Vegetables Carrots, Yellow Squash, Zucchini*

*Grilled Atlantic Salmon sautéed with Swiss Chard,
Shaved Baby Artichokes, Tomato and Gaeta Olive Vinaigrette*

*Grilled Swordfish with Maître D' Butter, Shallots, Garlic, Chives, Lemon and Parsley, Sautéed
Escarole and Roasted Fingerling Potatoes*

Vegetarian:

Homemade Eggplant Parmigiana al Forno

Gluten Free & Vegan Free

Vegetable Risotto

Sweet Sixteen Cake Included

ADULTS DESSERT:

“Dessert Tower”

(Two per table)

Pastries

Traditional & Chocolate Cannoli
Cream Puff
Raspberry Mousse

Chocolate Eclair
Napoleon
Mini Fruit Tart

Cookies

Tri-Color Rainbow
Chocolate Chip
Hand-Dipped Chocolate Driscoll Strawberries
Mint

Pignoli
Raspberry Butter
Assorted Chocolate Truffles

Viennese Trolley

*A display of over 100 Customized Sweet Bites
by our Chef Filippo to include:*

Cannoli Parfait
Dark Chocolate & Cinnamon Rice Pudding
Lemon, Chocolate, Tiramisu & Raspberry Mini Dessert Cups
Seasonal Berry Tartlet
Espresso Mousse Cups
Peach Melba
Chocolate Dipped Cheesecake Lollipops
Mini Cupcakes
Cappuccino Opera Strip
Assorted Petit Fours
Brownie & Cheesecake Bites

Also served:

Passing Zeppole & Sfogliatelli
Chocolate Fountain
Macedonia di Frutta - Italian Fruit Salad
Coffee & Tea Service

Authentic Italian Gelato Cart
Italian Biscotti
Cappuccino & Espresso Bar

YOUNG ADULTS DESSERT:

Sundae Bar

Assorted Ice Creams w/Various Toppings & Sauces

*Fresh Baked Chocolate Chip Cookies & Brownies
NY Style Pretzels*