

Kosher Style
Six Hour Ceremony & Wedding Menu

Complimentary Pre-Reception
(Prior to the Cocktail Reception)

Champagne Bar

Peach, Melon & Strawberry

Passed Beverages

Westmount Sours, Lemon Water, White Cosmo

Deluxe Tuscan Trolley

*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
Smoked Turkey Salad on Endive
Blackened Tuna on Crostini w/Cajun Mayo
Caponata in Puff Pastry Cups
Vegetable Antipasto Salad
Cherry Tomato stuffed with Herb Cheese*

International Cheese Cart

<i>Herbed Goat & Boursin</i>	<i>Spanish Macheo</i>
<i>Saga Blue</i>	<i>Smoked Gouda</i>
<i>Gorgonzola, St. Andre</i>	<i>Jarlsberg</i>
<i>Cave Aged Gruyere</i>	<i>French Brie</i>
<i>Danish Fontina</i>	

Ceremony to follow

Five 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*

Cocktail Reception To Include:

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

*Potato Pancakes
Beef Filet Mignon Tips with Cherry Peppers
Boursin Mushrooms
Gourmet Cocktail Beef Franks
Zucchini Flowers stuffed with Ricotta & Spinach
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*

Pasta Station:

(Please select two items)

*Orecchiette Escarole & Cannellini Beans, Gemelli w/Fresh Chopped Tomato & Arugula,
Farfalle Primavera, Penne Tomato & Cream, Tortellini ala Panne,
Farfalle w/Homemade Pesto Sauce,
Cavatelli w/Broccoli, Garlic & Oil, Fusilli Pomodoro*

Carving Station:

(Please select two items)

*Choice of Boneless Leg of Lamb, Marinated Skirt Steak, Roast Beef,
Corned Beef, Pastrami, Turkey,
"Peter Luger" Steakhouse Station
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*

Chef's Homemade Specialties:

(Please select four items)

*Eggplant Rollatine, Stuffed Mushrooms w/Garlic, Cheese & Parsley,
Stuffed Cabbage, Chicken Scampi, Filet of Sole Tempura,
Wild Mushroom Macaroni & Cheese, Braised Beef Short Ribs*

Saute Station:

(Please select one item)

*Filet Mignon Tips w/Barolo Wine and Mushrooms, Chicken w/Harvey's Bristol Cream Sherry and Porcini Mushrooms, Monk Fish Francaise, Veal Marsala, Veal Francaise,
Above Served with Risotto Milanese*

Asian Station:

(Please select one item)

Special Asian section with Roasted Peking Duck on Moo-Shu Skin painted with Hoisin Sauce served with Scallion, Peppered Steak, Beef and Broccoli, General Tso Chicken, Sweet & Sour Chicken, Vegetable Shoumai Dumpling (steamed/fried)

All Asian Stations Include the Following:

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

Deluxe Sushi Boat to include:

*California, Spicy Tuna, Inside Out, Salmon, Cucumber, Eggplant, Smoked Salmon Rolls,
Rolls served with Pickled Ginger, Wasabi & Soy Dipping Sauce*

Authentic Tuscan Table

Designed by One & Only Westmount Country Club

From our own Salumeria with over 50 select items ranging from:

Sicilian, Oil Cured, Calamata and Gaeta Olives, House Smoked Turkey & Duck Breast, Array of Fennel Salad, Grilled Portobello Mushrooms, Baby Artichokes, Aurecio Provolone, International Cheeses, Parmigiana Reggiano, Roasted Rome Tomatoes, Broccoli Rabe, Grilled Seasonal Baby Vegetables, Red & Golden Roasted Beets, Baked Eggplant with Tomato & Granna Padana, Marinated White Eggplant, Caponata, Sliced Smoked Salmon, White Anchovies, Italian Bean Salad, Bread Display with Focaccia, Bruschetta, Frittata, Parmigiana Crisps, Grissini Sticks,

Exotic & Tropical Fruit Display

Fresh Mozzarella

Fresh and Smoked Mozzarella, Beef Steak, Yellow, Orange, and Plum Tomatoes, Fresh Basil and Oregano, Extra Virgin Olive Oil

Smoked Fish Display

Smoked Sable, Trout, Mackerel, Sturgeon, Whitefish, Salmon & Gravelox with All Traditional Accompaniments & Black Bread

Dinner to Include:

Champagne Toast

Challah

Deluxe Salad

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 Spinach & 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

*Flounder Francaise 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
Julienne Vegetables, Carrots, Yellow Squash, Zucchini*

“Venetian Hour”
Customized Wedding Cake Included
(Provided by Calandra or Palermo)

“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

This menu was designed specifically by the Del Gatto Family with over 50 years in the food industry combined with our Executive Chef & Catering Department. Could be copied but not duplicated due to the overall extensive culinary knowledge of our team.