One & Only
WESTMOUNT
Country Club

Five Hour 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

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 with Sundried Tomato & Basil
Imported Pepperoni with Pepperoncini
Sausage & Pepperoni Stuffed Breads

International Cheese Cart

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

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
Zucchini Flowers stuffed with Ricotta & Spinach
Sweet Gulf Shrimp Scampi
Filet Mignon Tips with Cherry Peppers
Mozzarella Encarozza
Gourmet Cocktail Franks wrapped in Puffed Pastry with Dijon Mustard & Fresh Kraut
Potato Pancakes
Bacon Wrapped Scallops
Boursin Mushrooms

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)

Penne with Vodka Sauce
Orecchiette Broccoli Rabe & Sausage,
Gemelli with Fresh Chopped Tomato Arugula & Shrimp
Farfalle Primavera
Fusilli Filetto di Pomodoro
Cheese Tortellini Ala Panna with Peas
Cavatelli with Florets of Broccoli in Garlic & Oil
Mezza Rigatoni Carbonara
Mezza Rigatoni Bolognese
Rigatoni al Amatriciana

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

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

"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