One & Only
WESTMOUNT
Country Club

Kosher Style
Six Hour Ceremony & Wedding Menu

Complimentary Pre-Reception
(Prior to the Cocktail Reception)
NO PORK/NO SHELLFISH

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

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

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

Classic Sliders
Hand-formed Grilled 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 Beef 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:

Sesame-Crusted Ahi Tuna
Wakame Seaweed Salad
Sweet & Spicy Thai Noodle Salad

Deluxe Sushi Display

Inside Out Philadelphia
California
Cucumber
Carrot
Inside Out California
Salmon
Spicy Tuna
Tuna Roll
Nigiri – Shrimp, Salmon, Tuna & White Fish

Served with Wasabi, Pickled Ginger and 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

Risotto Primavera
Julienne Vegetables, Carrots, Yellow Squash, Zucchini

"Viennese Hour"

Customized Wedding Cake Included
(provided by Calandra or Palermo)

Deluxe Pastry Table:
Traditional and Chocolate Cannoli
Cheesecake Drop in Dark Chocolate
Raspberry Mousse Tartlet
Cream Puff
Chocolate Éclair
Mini Fruit Tart
Napolean

N.Y. Style Cheesecake

Tiramisu

Chocolate Ganache Cake

Authentic Italian Gelato Cart

Seasonal Crepe topped with
Chocolate Sauce and Whipped Cream

Macedonia di Frutta (Italian Fruit Salad)

Passing Sugar & Cinnamon Zeppole

Chocolate Fountain

Cookies:
House-Baked Chocolate Chip
Raspberry Linzer
Tri Color Rainbow
Pignoli

Hand-Dipped Chocolate Covered Driscoll Strawberries

Viennese Trolley:
A display of over 100 customized Sweet Bites to include:
Brownie & Cheesecake Bite, Mini Cupcake
Dark Chocolate & Cinnamon Rice Pudding
Crème Brulee, Strawberry Shortcake Parfait
Assorted Exotic Petit Four
Espresso Mousse Cup
Chocolate-Dipped Cheesecake Lollipop
Chocolate, Lemon, Tiramisu and Raspberry Dessert Cup
Cappuccino and Espresso Bar with Italian Biscotti
Coffee and Tea Service