



WESTWOOD
CATERING
CALEBING
MEDIAAOD



MENUS

Hors D' oeuvres

Seafood

Petite Lump Crabmeat Eclair with Lemon Dill Mascarpone
Petite Shrimp Eclair with Cocktail Cream Cheese

House Smoked Trout on a Toast Point with Raifort Sauce

Nova Salmon Canape with Cream Cheese, Capers and Dill

Grilled Jumbo Sea Scallop with Black Bean Sauce and Pickled
Ginger

Petite Pastry Shell filled with Curry-Crab Salad

Seared Ahi on a Wonton Crisp with Wasabi & Toasted Sesame
Seeds

Blackened Salmon Skewer with Remoulade

Parmesan Crusted Sea Scallop with Roasted Red Pepper Beurre
Blanc

Southwestern Lobster and Corn Fritters with Chipotle Aioli

Chilled Lobster Canape with Sauce Louis and Chives

Crab Stuffed Artichoke Bottom with a Bearnaise Sauce

Crispy Panko Crab cake with a Tarragon Caper Tartar Sauce

Clams Casino or Oysters Rockefeller

Southwestern

Spicy Chicken and Black bean Empanada with Creme Fraiche
Steak and Onion Empanada with Pico de Gallo

Petite Corn Shells with Buffalo Chili and Queso Fresca

Hors D' oeuvres

Duck & Onion Taquito with Avocado Cream

Mango, Red Onion and Brie Quesadilla

Roasted Red Potato with Chorizo, Salsa and Cheese

Stuffed Mushrooms

Spinach and Feta

Blue Crabmeat with Bearnaise

Wild Mushroom and Brie

Gorgonzola, Asiago and Asadero Cheese

Escargot with Garlic, Red Wine, Shallots and Butter

Spicy Italian Sausage with Aged Cheddar

Savory Pastries

Fillo Purses with Smoked Turkey and Caramelized Onion

Traditional Spanakopita

Fillo Triangles with Ricotta, Feta and Kasseri Cheeses

Wild Mushroom Savories

Pastry Puffs with Artichoke Hearts and Bleu Cheese

Mini Vol-a-Vent with Curry Chicken Salad or Smoked Salmon Mousse

Petite Moroccan Bisteeyas with Chicken, Egg and Exotic Spices

Hors D' oeuvres

Kabobs and Skewers

Chicken or Beef Satay Skewer with Spicy Thai Peanut Sauce

Indian Tandoori Chicken Skewer with Raito Sauce

Marinated Lamb Kabob with Cilantro Chutney

Blackened Filet of Beef with Gorgonzola Cream Sauce or Bearnaise

Garlic & Basil Marinated Chicken with Tomato Coulis

Teriyaki Chicken Skewer with Ginger-Soy Glaze

Hibachi Steak Kabob with Orange Tamari Sauce

Bacon Wrapped Scallop Kabob

Skewered Lamb Chop with Mint Sauce

Poached Pear with Gorgonzola Cream

Dim Sum

Shrimp or Crab Shu Mei with Spicy Chili-Soy Sauce

Kalua Pork, Chicken or Beef Gyoza with Tamari Sauce

Miniature Buns filled with BBQ Chicken or Pork

Traditional Egg rolls with Chicken, Shrimp or Pork; Spicy Mustard

California Rolls with Wasabi & Pickled Ginger

Crab & Cream Cheese Fried Wontons with Duck Sauce

Crispy Spring Rolls with Thai Ginger Sauce

Hors D' oeuvres

Crispy Coconut Shrimp with Mango Ginger Glaze

Traditional Favorites

Classic Rumaki

Water chestnuts wrapped in Bacon

Sugar Dates wrapped in Bacon

Veal Meatballs in Peppercorn Cream Sauce

Swedish Meatballs

Gorgonzola Stuffed Meatballs

Roasted Red Potatoes stuffed with Boursin or Sour Cream & Caviar

Stuffed Cherry Tomatoes with Smoked Oyster or Herb Chevre

Cucumber-Brie Canape

Pimento Stuffed Olives wrapped in Cheddar Pastry

**Petite Quiche: Snow Crab, Spinach & Red Pepper or Classic
Lorraine**

Sweet Melon wrapped in Prosciutto

Stuffed Belgian Endive with Curry Crab Salad or Cranberry

Chicken Salad

**Smoked Duck Breast Canape with Vidalia Onion Confit and
Cumberland Sauce**

Grilled Plum Tomato and Feta Bruschetta

Hors D' oeuvres

Roma Tomato, Mozzarella and Basil Bruschetta

Sauteed Foie Gras with Caramelized Onion and Merlot Sauce

Truffle Mousse on a Toast Round with Chives

Crispy Polenta Triangles topped with Tomato-Rosemary Coulis

Wild Mushroom Risotto Cakes topped with Double Devon Cream

Party Trays and Displays

**A Mascarpone Cheese Torte layered with Fresh Basil Pesto;
Standard Cracker Basket (1)**

**A Gorgonzola Cheese Torte with Standard Cracker Basket (1)
and Grapes**

**A Tray of Imported and Domestic Cheeses served with Cracker
Basket (1) and Grapes**

Domestic Cheese Tray with Cracker Basket (1)

Assorted Artisan Cheeses and Homemade Pates with Crostini

Standard Cracker Basket (200 Crackers)

**Gourmet Crackers, Crostini & Crisps (100)
Grilled Tuscan Vegetable Platter**

Make Your Own Bruschetta Platter with Crostini (100)

Market Display of Fresh Vegetables with Dip (Two Tier)

Bronzed Salmon Side (or Poached)

**Shrimp Platter presented on Ice Blocks with Cocktail Sauce and
Lemon Wedges**

Mexican Terrine with Assorted Chips

Artichoke Dip with Cracker Basket (1) & Chips

Seafood Fondue with Garlic Toast (75)

Gourmet Cocktail Sandwiches

Fresh Fruit Cascade (2 Tier)

Appetizers

Chilled Gulf Shrimp presented on a Chiffonade of Red Leaf

Lettuce with Confetti Peppers, Port Grilled Pears and Champagne Vinaigrette

Traditional Shrimp Cocktail served with Cocktail Sauce and Lemon Wedges

Cajun Seared Ahi on a Nest of Sticky Rice with Wasabi & Pickled Ginger

Parmesan Crusted Jumbo Sea Scallops on Crispy Polenta with Roasted Red Pepper Cream Sauce

Steamed Manila Clams in Court Bouillon with Garlic Toast

Baked Emerald Mussels with Roasted Peppers, White Wine and Asiago Cheese

New Orleans Andouille Jambalaya with Blackened Prawns and Watercress

Petite Back fin Crab cakes served on a Bed of Field Greens garnished with Golden Tomatoes, Cucumber Cartwheels and Remoulade Sauce

Poached King Salmon with Dill Sauce and Japanese Cucumber Salad

Our Homemade Veal, Duck & Pistachio Pate served with Pumpernickel Toast Points, Cornichon, Diced Red Onion and Creamy Caper Ravigote

Galantine of Duck on a Bed of Field Greens garnished with Grilled Young Asparagus, Beefsteak Tomatoes and Blackberry Vinaigrette

Classic Carpaccio

Salad

Assorted California Greens with Rustic Bleu Cheese, Candied Walnuts and Grilled Port Pears tossed in a Honey-Balsamic Vinaigrette

Classic Seafood Louis - Romaine topped with Chilled Gulf Shrimp, Lump Crabmeat, Asparagus, Sliced Egg and Hearts of Palm finished with Traditional Sauce Louis

Lobster Louis - Fresh Poached Lobster presented on a Chiffonade of Red Leaf Lettuce with Golden Tomatoes, Cucumber Cartwheels and Asparagus; Traditional Sauce Louis

Classic Caesar Salad presented in a Parmesan Shell with Croutons, Anchovies and Shredded Locatelli Cheese

A Romaine Salad with Mandarin Oranges, Raspberries and Almonds tossed in a Blackberry Vinaigrette

Mixed Greens with Julienne Red Pepper, Bean Sprouts, Shredded Carrots, Baby Corn and Crispy Fried Noodles; Toasted Sesame Vinaigrette

A Romaine Red Leaf and Spinach Salad with Plum Tomato, Cucumbers and Croutons tossed in a Champagne Vinaigrette

Mixed Greens with Roasted Peppers, Kalamata Olives, Feta Cheese, Plum Tomato and Cucumbers tossed in a Greek Vinaigrette

A Fan of Mango and Papaya presented over Frisse and Drizzled with a Passion fruit Vinaigrette

Entrees

A Grilled Boneless Chicken Breast on a Bed of Wild Rice Pilaf topped with a Mango Veloute and Tropical Salsa

A Parmesan Crusted Chicken Breast topped with a Roasted Red Pepper Cream Sauce

A Paneeed Breast of Chicken topped with Blackened Prawns, Lump Crabmeat and a Spicy Creole Sauce

Stuffed Boneless Chicken Breast with Spinach, Feta Cheese and Pine nuts; topped with Bechamel Sauce. Chicken Breast Roulades stuffed with Artichoke Hearts, Shitake Mushrooms and Sun-Dried Tomatoes; topped with Sun-Dried Tomato Pesto

Grilled Boneless Chicken Breast stuffed with Prosciutto and Fontina Cheese; Topped with a Creamy Garlic & Asiago Cheese Sauce

Teriyaki Marinated Chicken Breast, prepared on the Char Grill, garnished with a Grilled Pineapple Slice, Pickled Ginger and Sesame Ginger Sauce

Sauteed Boneless Duck Breast flamed in Grand Marnier and finished with Caramelized Onions and a Bigarade Sauce

Roasted Game Hens stuffed with Wild Rice and Tropical Fruits. Roasted Garlic Crusted Filet of Beef, sliced in Medallions, topped with a Gorgonzola Mushroom Sauce

Classic Steak Diane - Tenderloin Steaks with Pomerey Mustard and Worcestershire Sauce flamed in Cognac and topped with a Merlot Sauce

Grilled Filet of Beef finished in Cognac, Green Peppercorns and Cream

Char Grilled Rib Eye served over a Red Potato Hash and topped with a Garlic Balsamic Glaze

Entrees

Tender London Broil, marinated on Olive Oil, Garlic, Red Wine and Soy, seared on the Char Grill and Thinly Sliced. Classic Bordelaise Sauce

Frenched Lamb Racks marinated in Garlic, Rosemary and Red Wine. Char Grilled and Topped with a Madeira Sauce

Classic Rack of Lamb crusted in Pomerey Mustard and Panko Bread Crumbs. Lamb Chops marinated in Olive Oil and Moroccan Spices topped with a Homemade Olive Tapenade

Lamb Shanks slowly simmered with Tomato, Garlic and Stock. Served over A bed of Ratatouille

Lamb Loins encased in a Pate of Spinach and Pine nuts topped with A Zinfandel and Caramelized Onion Sauce

Roasted Pork Tenderloin sliced in Medallions and topped with Brandied Apples, Onions and Cream

Char Grilled Chili Rubbed Pork Chops topped with Mango, Papaya & Guava Salsa

Double Pork Loin Chop stuffed with an Apple-Walnut Stuffing and topped with A Dried Cherry, Port and Cream Sauce

Parmesan Crusted Veal Scaloppini flamed in Marsala and finished in A Red Wine and Shitake Mushroom Demi Glaze

Tender Veal Cutlets sauteed with Lemon, White Wine and Capers.

Grilled Veal Chop topped with Sauteed Shitake and Chanterelle Mushrooms. Drizzled with Forestierre Sauce

Classic Veal Saltimbocca with Prosciutto and Mozzarella

Veal Osso Buco alla Milanese

Fresh Northwest Salmon char broiled with Bearnaise or Poached with Cucumber Dill Sauce

Entrees

Potato Crusted Hawaiian Mahi Mahi or Ono griddled and topped with A Choron Sauce

Chilean Sea Bass prepared on the Char Grill and topped with a Blackberry Beurre Blanc

Blackened Swordfish Steak with Artichoke Hearts, Lemon, Capers and Chardonnay

Baked Dover Sole stuffed with Shrimp, Lump Crabmeat and Cream Cheese

Back fin Crab Cakes served over shaved country ham and topped with Bearnaise

Desserts

Our Homemade Chocolate Decadence served with a Raspberry Cognac Sauce and Topped with Whipped Cream

Baileys Chocolate Mousse presented in a Chocolate Shell garnished with Chocolate Shavings and Fresh Berries

Our Chambord Chocolate Cheesecake served with Creme Anglaise and Whipped Cream (Other Flavors also available)

Classic Zabaglione - Assorted Fresh Berries served in a Sherry Cream Sauce and Topped with Whipped Cream

Deep Dish Apple Pie topped with Vanilla Ice Cream and Grated Chocolate

Our Homemade Apple-Peach Crisp served Warm with Hard Sauce

**New Orleans Bread Pudding topped with Irish Whisky Sauce
Warm Pecan Tart with Whipped Cream**

Classic Cherries Jubilee or Bananas Foster, prepared at the buffet, Served over Ice Cream

Hazelnut Genoise layered with Raspberry Coulis and Dark Chocolate Mousse

Melting Lemon Moments served in a Chocolate Shell

An Assortment of Fresh Pastries including Eclairs, Cream Puffs, Lemon-Berry Bars, Hello Dollies, Mini Tartelletes and Party Cookies (3/pp)

Traditional Tiramisu with Hazelnut Cream and Shaved Chocolate

Luncheon Buffet's

The WestWood

Rare Roast Beef presented on Crusty Rolls Served with a Tangy Horseradish Sauce

Char-grilled Boneless Chicken Breast Topped with a Dijonaise Sauce

Our Homemade Rice Pilaf with toasted Orzo

A Beautiful Cascade of Fresh Fruits and Berries

A Mixed Green Salad with Plum Tomatoes, Cucumbers and Croutons served with a Choice of Dressings

The Elegant Luncheon Buffet

Select 2.....

A Selection of Gourmet Sandwiches including Honey Ham with Muenster, Herb Turkey, Chicken Salad with Grapes and Grilled Tuscan Vegetable

An Assortment of Homemade Quiche including Spinach-Red Pepper, Ham & Cheese and Chicken with Green Chili

Traditional Eggs Benedict

Sherry Chicken with Water chestnuts and Scallions

Chilled Poached Salmon with Dill Sauce

Chicken Marsala

Sliced Top Round of Beef with Merlot Sauce

Grilled Pork Loin Chops with Mango Salsa

Select 3.....

Luncheon Buffet's

Our Homemade Red Potato Salad with Dill

A Beautiful Display of Fresh Fruits & Berries

Al Dente Penne Pasta Salad

Rice Pilaf with Toasted Orzo

Rotini Marinara

Field Greens Salad with Balsamic Vinaigrette

Caesar Salad

Bagels with Smoked Salmon & Cream Cheese

Assorted Fresh Muffins and Croissants

Bread Display with Butter

Dinner Buffets

Entrees (Select Two)

Rare Roasted Prime Ribs of Beef Carved at the Buffet with Merlot Sauce

Char-Grilled London Broil in a Ginger-Soy Marinade

Rare Roasted Filet of Beef with Bearnaise or Bordelaise

Char-Grilled New York Strip with Cognac, Peppercorns and Cream

Rare Roasted Round of Beef with Rosemary Au Jus and Horseradish Sauce

Grilled Veal Chop with Forestiere Sauce

Roast Leg of Lamb with Madeira Sauce

Roasted Pork Loin with Brandied Apples, Onions and Cream

Koloa Style Pork Loin with a Ginger-Tamari Glaze

Jamaican Style Pork Tenderloin with Caramelized Onions

Chilled Poached Salmon Fillets with Dill Sauce

Bronzed Salmon Fillets with Remoulade

Char-Grilled Salmon Fillet with Bearnaise

Parmesan Crusted Halibut with Tomato Confit

Macadamia Crusted Mahi Mahi or Ono with Cocoanut-Curry Sauce

Shrimp and Scallop Kabobs

Shrimp, Scallops and Snow Crab in Sherry-Cream Sauce

Dinner Buffets

Griddled Crab cakes with Ravigote Sauce

Broiled Lobster Tail with Drawn Butter and Lemon Wedges

Oriental Stir Fry with Shrimp and Scallops

Hawaiian Style Orzo with Rock Shrimp

Parmesan Crusted Chicken Breast, flamed in Marsala, with Mushroom Sauce

Broiled Chicken Breast topped with Mango Veloute and Tropical Salsa

Chicken Roulades with Artichoke Hearts, Mushrooms and Sun-Dried Tomatoes

Bronzed Chicken Breast with Remoulade Sauce

Parmesan Crusted Chicken Breast with Tomato Confit

Macadamia Crusted Chicken Breast with Coconut-Curry Sauce

Chilled Chicken Breast stuffed with Spinach Souffle; Ravigote Sauce

Mediterranean Style Penne Pasta

Bowtie Pasta, Chicken, Caramelized Onions and Broccoli in Asiago Cream

Rainbow Tortellini in a Tomato-Cream Sauce with Shaved Locatelli

Veal, Chicken and Spinach Cannelloni with Marinara & Bechamel

Classic Pasta Primavera

The Silver Buffet

Dinner Buffets

Rare Roasted Prime Ribs of Beef, Carved at the Buffet, served with Rosemary Au Jus and Horseradish Sauces

Parmesan Crusted Boneless Chicken Breast topped with a Savory Mushroom Sauce

Our Homemade Rice Pilaf with Toasted Orzo

A Melange of Fresh Seasonal Vegetables Sauteed with Herbs

A Romaine, Red Leaf and Spinach Salad with Mandarin Oranges, Almonds and Raspberry Vinaigrette

A Display of Crusty Hard Rolls, Petite Croissants and Rustic Breads with Butter

The Gold Buffet

Rare Roasted Filet of Beef, carved at the Buffet, served with a Wild Mushroom, Peppercorn & Cream Sauce

Bronzed Fresh Salmon Fillet topped with Fresh Basil Pesto and Toasted Pine Nuts

Rosemary Roasted Potatoes

Fresh Steamed Asparagus with Lemon Butter

A Classic Caesar Salad

A Display of Crusty Hard Rolls, Petite Croissants and Rustic Breads with Butter

Appetizer Buffets

The Ritz

A Rare Roasted Round of Beef, carved at the buffet, served with Cocktail Rolls and Condiments

Our Signature Antipasto Platter including Grilled Tuscan Vegetables, Gorgonzola Cheese Torte, Crudites. Salami, Capicola, Prosciutto, Fresh Mozzarella, Ages Provolone and sliced Baguettes

A Topiary of Fresh Fruit Kabobs served with a Spiced Yogurt Sauce

Spicy Chicken Empanadas with Pico de Gallo and Sour Cream

Roasted Red Potato Halves filled with Boursin

Steamed Shrimp Shu-Mei with Tamari and Pickled Ginger

The Perfect Touch

An Assortment on Gourmet Cocktail Sandwiches including Rare Roast Beef with Boursin, Honey Ham & Muenster, Grilled Vegetable with Pesto and Herb Turkey Breast with Provolone presented on Petite Rolls and Croissants with Condiments

A Three Tier Display of Market Vegetables served with Dip

Tender Asparagus Spears wrapped in Cho-Cho Beef

Our Homemade Shrimp and Crab Eclairs filled with Mascarpone

Red Pepper and Leek Tartelettes in a Cheddar Pastry

A Sun-Dried Tomato and Goat Cheese Torta with Sliced Baguettes

International Stations

Dim Sum - 2 Shrimp Shu-Mei, 2 Gyoza and 1 Egg roll or California Roll per person

Little Italy -Choice of 2 pastas prepared at the Buffet. Assorted Antipasti and Bread

A Taste of India - Chicken Curry, Basmati Rice, 2 Samosas and 2 Pakoras

Old Mexico - Assorted Quesadillas, 2 Taquitos, Mexican Terrine and Assorted Chips

Mardi Gras - Shrimp & Sausage Jambalaya, Blackened Chicken Strips and Baguettes

Sautee Stations

Tequila Lime Shrimp - Jumbo Gulf Shrimp sauteed with Confetti Peppers, Garlic and Butter. Finished with Tequila and fresh Lime.

Steak au Poivre - Filet of Beef Medallions with Green Peppercorns finished with a Brandy-Cream Sauce.

Mini Reubens - Made the traditional way with Shaved Corned Beef, Sauerkraut, Russian Dressing and Swiss on mini Rye.

Baby Clams and Green Lip Mussels steamed in White Wine, Garlic, Scallions and Fennel. Served with Garlic Toast.

Macadamia Crusted Chicken Strips finished in a Thai Coconut-Curry Sauce

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