



WESTBURY MANOR
"A MANOR OF TASTE"

Cocktail Reception

Passed Hors d'oeuvres

Butler Style Passed by White Glove Attendants

Asparagus Tips Suzette	Spinach & Feta Pastry
Franks en Croûte	Stuffed Mushroom Caps
Salmon Florentine	Mozzarella en Carrozza

Elaborate Cold Displays

International Cheese Board

Gouda, Fontina & Jarlsberg, Wisconsin
Cheddar & Bleu, English crackers & rustic breads

Baker's Bread Basket

French and brick oven breads, stuffed Italian specialties,
torta rustica, hot focaccia, Italian breadsticks & semolina rolls

Garden Vegetable Mélange

Carrots, zucchini, red & yellow roasted peppers, grilled eggplant,
Marinated mushrooms, Italian olives, pickled peppers & sun dried tomatoes

Fruit Fantasy

Carved watermelon, cantaloupes, & honeydew melons, red & green
Grapes, Cayenne pineapples, kiwi & California strawberries

Pasta Duet

Tri-color tortellini salad served with fresh baby artichokes & hearts of palm
Cavatappi Primavera spiral pasta tossed with garden fresh vegetables



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Menu

Appetizer

Italian Antipasto Salad

Grilled Eggplant, Zucchini, Roasted Red Peppers, Provolone Cheese,
Genoa Salami, Fresh Tomato, Marinated String Beans, Gaeta olives & Fresh Mozzarella
served on a Bed of Baby Greens

Entrée Selection

(4 Choices)

Stuffed Shrimp New England

Jumbo Prawns stuffed with Maryland Crab Meat
Served with a Lobster sauce

Filet Mignon Bordelaise

Tender cut enhanced by Fresh Shallots and Burgundy Wine sauce

Pollo Princess

Chicken breast topped with Asparagus Spears &
Mozzarella in a Sherry Wine glaze

Grilled Norwegian Salmon

Fresh Norwegian Salmon Fillet rubbed with Fine Herbs,
Garlic & Extra Virgin olive oil

Dessert

Cookie Craze

Layers of Vanilla Ice Cream & Crushed Cookies topped with
Chocolate Fudge & Fresh Whipped Cream
Freshly Brewed Lav Azza Regular & Decaffeinated Coffee,
Herbal Tea Assortment