



A wedding venue where the food and service are as spectacular as the day

There is no more important event than a wedding and Westminster promises the ultimate setting for any ceremony from the intimate to the extravagant.

In addition, Chef Siversen prides himself on working with couples to create a customized culinary experience to match the indulgence of the big day. This way, you can enjoy your special event knowing our warm and attentive staff has anticipated every need and will care for your guests with thoughtfulness and elegance.



COCKTAIL HOUR

BUTLER PASSED HORS D' OEUVRES

ASPARAGUS CROSTINI

Garlic Parmesan, Preserved Lemon

SCALLOP CEVICHE

Avocado Pudding, Bacon, Cucumber Salsa

MARINATED BLACK PEPPER TUNA

Ginger, Soy and Scallion

LOBSTER MAC AND CHEESE FRITTER

MUSHROOM AND GOAT CHEESE TART

PULLED BBQ CHICKEN EMPANADA

Chipotle Cream

PIG IN A BLANKET

Traditional Mustard

SCANDINAVIAN SPICED MEATBALL

Elderberry Preserves Sour Cream

CORN AND KALE SPRING ROLLS

Bacon-Maple Jam

DUCK CONFIT RISOTTO

Parmesan, Truffle Oil

COCKTAIL STATIONS

All of the following are included

CHEESE AND CHARCUTERIE TABLE

American and International Cheeses

Manchego – Morbier – Le Chevrot – Humboldt Fog – Pecorino Romano

Platters Of Sliced Cured Meats

Soppressata – Prosciutto - Bresaola

subject to change based on availability

BRUSCHETTA AND CRUDITÉ TABLE

Fava Bean - Tomato - White Bean and Spinach - Cauliflower, Raisin and Pine Nut

Eggplant Puree - Roasted Red Pepper Hummus

Assorted Crudités and Marinated Seasonal Vegetables

PASTA STATION

Select Three from the List Below

Orecchiette- Pancetta, Leeks, Mushrooms, Cream, Parmesan Cheese

Farfalle- Winter Squash, Spinach, Roasted Garlic, Herb Pesto

Ditalini- Duck Confit Gratin, Cognac, Béchamel, Dried Berries, Caramelized Onions

Bucatini- Olives, Capers, Roasted Tomato, White Anchovy

Rigatoni- Sausage, Shallot Confit, Fresh Basil Pesto Cream

Penne- Pulled Chicken, Tarragon, Cured Lemon, Braised Fennel

Farfalle- Oyster Mushrooms, Roasted Garlic and Rosemary, Walnut Pesto



COCKTAIL STATIONS – SELECT TWO

GRILLING STATION

Slow Roasted Fall off the Bone Ribs

Ginger BBQ Sauce

Tarragon Mustard Chicken Brochettes

Cilantro Skirt Steak

Green Tomato Jam

Mini Cedar Plank Salmon Steaks

Horseradish Cream

BARBEQUE STATION

Pork Sliders

Cole Slaw and Buttered Bun

Sweet Potato and Corn Salad

Spicy Red Pepper Sauce

Crispy Honey Glazed Chicken

KOREAN BARBEQUE STATION

Traditional Beef Bulgogi and Chicken Skewers

Barbequed On A Hot Skillet

*Lettuce Wraps, Green Onion Salad, Kimchi, Cucumber,
and Hot Pepper Garlic Sauce*

Bi Bim Bop Sizzling Rice Bowl

Garnished with Assorted Vegetables and Korean Spices

FRESH TACO STATION

Crispy Battered Fish

Pulled Chicken

Roasted Pork

*Warm Corn Tortilla, Shredded Cabbage, Lime Wedges,
Radish, Avocado Tomatillo Salsa, Crema, Hot Sauces*

ASIAN STATION

“Bahn Mi” Style Pork Meatballs

Mango and Duck Summer Rolls

Thai Beef Stir Fry

Star Anise Infused Jasmine Rice

Sesame Style Chicken

Pad Thai Noodles

Lime, Peanuts and Bean Sprouts

TAPAS TABLE

Patatas Bravas

Spicy Aioli Potatoes, Garlic

Sautéed Chorizo with Sherry

Gambas a la Plancha

Tortilla Espanola

Potato, Egg, Onion, and Manchego Cheese

Piquillo Peppers

Stuffed with Marinated White Tuna

MEDITERRANEAN STATION

Grilled Octopus

Lemon, Oregano and Olive Oil

Salt Crusted Whole Roasted Fish

Charmoula Sauce

Chickpea Fritters

Red Pepper Mayonnaise

Feta and Orzo Salad with Roasted Tomato and Herbs

Warm Olives, Cured Lemon, Chili Flakes

TUSCAN TABLE

Country Bread and Olive Oil

Florentine Sliced Steak

Italian Kale and Bread Salad

Zucchini and Rosemary Tarts

Crispy Breaded Artichokes

lemon aioli

Pasta e Fagioli

classic pasta and bean salad

CARVING STATION

Accompanied with Herbed Focaccia Bread

Select Two to be Carved in front of your guests

NY Strip Steak, Horseradish Sauce

Turkey Ballontine, Seasonal Fruit Chutney

Pork Tenderloin, Apple, Spice Compote

Leg of Lamb, Olive, Citrus Tapenade

Whole Fresh Ham, Bourbon Maple Mustard

Thai Basil Crusted Tuna, Ginger Red Chili Remoulade



BEVERAGE SERVICE

BUTLER PASSED SPECIALTY COCKTAIL

Please select one

Maritime Punch

Diplomatico Reserva Rum, Sauvignon Blanc, Cinnamon Agave, St. Germaine, Lemon Juice, Pinot Noir Float

Crystal Wave

Aperol Liqueur, Sparkling Rose, Orange Bitters, Mint

San Saba

El Jimador Tequila, Pineapple Puree, Jalapeño, Fresh Lime Juice

Mocktails available upon request

FIVE HOUR PREMIUM OPEN BAR

LIQUOR

VODKA: Ketel One, Titos Handmade, Three Olives Citrus

BOURBON: Bulleit, Jack Daniels, Bushmills Irish Whiskey

SCOTCH: McCallan 12yr, Dewars White Label, Johnnie Walker Black

GIN: Hendricks, Tangueray, Prairie

TEQUILA: Espolon Reposado, El Jimador

RUM: Captain Morgan, Coconut Jack, Cruzan

CORDIALS: Kahlua, Tres Leches Triple Cream, Amaretto DiSaronno

BEER

House selection of domestic and imported beers

WINE

Seasonal Selection of Red and White Wine

Prosecco Toast provided for dinner reception

DINNER RECEPTION

FIRST COURSE



Select One from the List Below

HEIRLOOM TOMATO, BURRATA CHEESE

Olive Oil and Micro Greens Seasonal Only

HEIRLOOM TOMATO CONFIT, ARUGULA, BURRATA CHEESE

Olive Oil and Micro Greens Seasonal Only

BABY BEETS SALAD, MILK RICOTTA

Baby Lettuces and Crispy Pistachios

MIXED BABY GREENS

Garlic Crouton, Cucumber, Basil Vinaigrette

BABY ARUGULA

Valdeon Blue Cheese, Poached Pears, Spiced Pecans, Hazelnut-Black Pepper Vinaigrette

RADICAL FARMS LIVING GREENS SALAD

Seasonal Fruit, Fennel, Ricotta Salata, Green Goddess Dressing

SMOKED SALMON

Corn Blini, Horseradish Vinaigrette, Lemon Crème Fraiche

SEASONAL CHOPPED VEGETABLE SALAD

Garlicky Herb Dressing

SAKE AND BRAISED PORK BELLY

“Kung Bao” Style, Peanuts, Butternut Squash, Honey

As 1st Course- \$4.50 Additional

As 2nd Course- \$7.50 Additional

OCTOPUS A LA PLANCHA

Crispy Potatoes, Pork Belly, Leek Puree

As 1st Course- \$7.00 Additional

As 2nd Course- \$10.00 Additional

LOBSTER COCKTAIL

Citrus Fruit, Avocado and Tarragon Coulis

Additional Fee, Priced Seasonally

****Please note, menu items can be subject to change based on seasonality and availability****

Selection of Three Entrees- \$10.00 Additional per Guest

ENTRÉE COURSE

Select Two from the List Below

VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST



FRESH STRIGOLI SEAFOOD PASTA
Scallops, Crab, Shrimp, Lemon Thyme Reduction

BRINED SALMON
Leek and Potato Hash, Spice Glazed Baby Carrots, Grainy Mustard Beurre Blanc

GINGER GLAZED SEA BASS
Tea Poached Shitake, Baby Bok Choy, Coconut Broth

CHATHAM COD
Tasso, Crawfish and Cockle Ragout

PAN SEARED BRANZINO
Broccoli Rabe, Chanterelle Mushroom, Farro, Sorrel Sauce

RED SNAPPER
Citrus-Basil Relish, Braised Bok Choy- \$7.00 Additional

PORCINI DUSTED TUNA
Crispy Potato, Rosemary, Red Wine Sauce - \$7.00 Additional

ROASTED CHICKEN
Basil Potato Puree, Braised Fennel, Green Olive and Shallot Sauce

ROASTED GARLIC CHICKEN BREAST
Corn – Wild Mushroom Spoon Bread, Brussels Sprouts, Chive Demi-Glace

DUO OF BEEF
NY Strip Steak, Braised Short Rib, Creamed Spinach, Truffle Potato Puree

DESSERT

~ Coffee and Tea Service ~

BUTLER PASSED SWEETS

Included

Pecan Tartlet

Pistachio Financier

*New York Cheesecake
Graham Crust, Citrus Jelly*

Fudge Brownies

Red Velvet Cupcakes



Cream Cheese Frosting

Sugar Donut Holes

CUSTOM WEDDING CAKE

Included

Choice of Round or Square Cake

Simple Piping and Choice of Fondant Color is Included

Three to Five-Tiered Cake - Sizing Dependent Upon Guest Count

Specialty Cakes Available Upon Request, Pricing To Be Determined Per Cake

SELECT ONE FLAVOR, FILLING & SAUCE

FLAVORS

*Vanilla, Chocolate, Almond, Carrot, Spiced,
Lemon, Coconut, Pistachio, Red Velvet*

FILLINGS

*Vanilla Pudding, Milk Chocolate Ganache, Dark Chocolate Ganache,
Espresso Mousse, Lemon Curd, Cream Cheese Frosting, Peanut Butter Cream,
Raspberry Confit, Praline, Macadamia Nut*

SAUCES

*Raspberry, Strawberry, Mango, Lime, Caramel,
Chocolate, White Chocolate*

\$135.00 per Guest

Subject to 24 % Service charge and 6.625% NJ sales tax