



Distinctive Dinner Package by Westin Lombard

Offerings

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Prices quoted are based on a minimum of (50) guests.
A 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added.
This includes a 18.48% gratuity for banquet employees.

Dinner Package Information

Four hours of Familiar Brands bar service
~ Appreciated Brands upgrade available

White glove butler passed hors d'oeuvres

Elegant four-course dinner

Wine service with dinner

Coffee service following dinner

Complimentary self-parking ~ Valet service available for a fee

Floor length ivory hotel linen accented with votive candles

Westin hospitality will exceed all of your expectations
Our knowledgeable catering staff will be delighted to discuss your corporate dinner

~ Ice sculptures ~ Custom Linens ~ Limousines ~ Decorations ~ Photographers ~
Entertainment ~ Retirement dinners ~

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Hors D'oeuvres

Select up to four varieties

Cold

Wild Mushroom Bruschetta with Pesto and Parmesan on a Garlic Baguette

Homemade Antipasto Skewer

Grilled Beef Tenderloin Crostini with Blue Cheese and Fig Jam

Seared Tuna Nicoise Chip with Caper Crème Fraiche and Olive Tapenade

Chilled Chicken Pad Thai Spoon

Lobster Roll Sliders

Heirloom Tomato Caprese Skewer

Salmon Tataki on a Crispy Wonton Chip with Pineapple Relish

Hot

Andouille Sausage and Cheddar Cheese Fritter with Creole Remoulade

Pork Belly and Potato Pancake Canapé with Rosemary Apple Butter

Vegetable Egg Rolls with Ginger Soy Reduction

Mini Beef Wellington with Rosemary Peppercorn Sauce

Creole Crab Cakes with Grilled Scallion Mayo

Honey Sriracha Chicken Meatball

Mini Cuban Sandwich Cigar with Tabasco Aioli

Peking Duck Spring Roll with Hoisin Sauce

Artichoke & Boursin Beignet

Coconut Lobster Skewer with Mango Dipping Sauce



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Dinner Menu

Includes Soup or Appetizer; Salad; Entrée with Chef's selection of Market Fresh Vegetables and Starch; Dessert, Starbucks Coffees and Tazo teas

Soup

Lobster Bisque

Tomato Basil Soup

Carrot Ginger Soup

Portuguese Kale and White Bean Stew with Smoked Ham

Sweet Corn Chowder with Pancetta and Chive Oil (Spring/Summer Only)

Butternut Squash with Apple Walnut Relish (Fall/Winter Only)



Appetizer

Caramelized Onion and Gruyere Tart with Fresh Thyme and Warm Asparagus Salad

Apple and Fennel Braised Pork Belly with Pan Gravy and Micro Arugula -\$5 additional

Wild Mushroom Ravioli with Prosciutto, Fried Sage and Parmesan Cream -\$5 additional

Pan Seared Sea Scallop on Pancetta Chip with Lemon Butter-\$7 additional

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Salads

Gem Romaine Caesar Salad with Focaccia Croutons, Parmesan Cheese and Creamy Caesar Dressing

Wild Spinach & Red Leaf Lettuce Salad with Strawberry, Feta Cheese, Red Onion Pretzel Croutons and Lemon Poppy Vinaigrette

Artisan Green Salad with Roasted Pecans, Thick-Cut Bacon, Dried Cranberry and Bleu Cheese with Honey Dijon Dressing

Lola Rosa, Bibb lettuce and Frissé, Sherry Poached Pear, Candied Walnuts and Bleu Cheese wedge with a Creamy Rosemary Vinaigrette

Tender Baby Greens with Heirloom Tomato, Ribboned Cucumber Matchstick Carrot and Goat Cheese with Peppercorn Ranch Dressing

Desserts

Flourless Chocolate Cake with Chocolate Ganache and Raspberry Coulis

Two Layer Spiced Carrot Cake with Cream Cheese Icing

Chocolate Hazelnut Mousse Martini

Dixieland Bread Pudding with Bourbon Apple Caramel



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Dinner Entrées

Pan Roasted Airline Chicken Breast with Basil Cream and Tomato Jam
Roasted Potatoes and Roasted Carrots \$90

12oz Delmonico Ribeye with Bleu Cheese Crust and Red Wine Shallot Reduction
Truffle Potato Salad and Haricot Vert \$105

Herb Marinated Grilled Filet Mignon with Caramelized Cipolini Onion Demi Glace
Yukon Gold Mashed Potatoes and Grilled Asparagus \$107

Cedar Plank Salmon with Grain Mustard Cream and Sweet Pea Pancetta Relish
Wild Rice Pilaf and Tri Color Baby Carrots \$104

Cider Brined Berkshire Pork Chop with Cherry Thyme Demi-Glace
Kennebec Potato Hash and Caramelized Brussel Sprouts- \$96



Vegetarian Choices

Couscous and Vegetable Chile Rilleno with Drunken Black Bean Sauce and Queso Fresco \$90

Vegetarian Wellington with a mix of Roasted Vegetables, folded with Boursin Cheese, Wrapped with Puff Pastry, baked and served with Roasted Red Pepper Sauce

Pan Seared Tofu Masala with Jasmine Rice and Cilantro

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Inspiring Enhancements

Country Bread Service

Crusty French Breads, Boules, Ciabatta and Breadsticks
Sea Salt Butter, Sundried Tomato Tapenade and Fresh Herb Oil
\$6 per person

Entrée Enhancements

Lemon Garlic Shrimp (3) \$8 per person
Crab Cake (2oz) \$10 per person
Half Lobster Tail (2oz) \$12 per person

Sweets Station

Assorted Petit Fors, Cheese Cakes Lollipops, Caramel Apple Crumble,
Carrot Cake with Cream Cheese Icing, Micro Chocolate Pots de Crème, Key Lime Mousse,
Mini Cupcakes, Fresh Seasonal Fruit and Continental Coffee Service
\$16 per person
(125 guest minimum)

Custom Candy Table

Choice of (6) Candies \$16 per person
Choice of (8) Candies \$18 per person
(125 guest minimum)

Late Night Snacks

Mini Beef Sliders (50 pieces) **\$350**
Chicken & Waffles Stack **\$200**
Grilled Cheese Dippers with Tomato Soup (50 pieces) **\$175**
Build Your Own Tacos (50 pieces) **\$175**
Fries with Assorted Dipping Sauces **\$150**
Warm Soft Pretzels Bites with Cheese and Mustard Dipping Sauce (50 pieces) **\$175**
Piglets in a Blanket (50 pieces) **\$175**
Cookies & Milk **\$200**

12" Thin Crust Pizza (Cheese, Pepperoni, Sausage)
\$24 each



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Open Bar Selection

Familiar Brands

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Johnnie Walker Red Scotch, Jim Beam White Label, Seagram's 7 Whiskey, Sauza Gold Tequila, Peach Schnapps, Amaretto, Heineken, Corona, Miller Lite, Bud Light, Sam Adams Boston Lager, Non-alcoholic Beer, Assorted Sodas and Juices
Four Varietals of Wine included in bar package: Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot

Appreciated Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Johnnie Walker Black Scotch, Jack Daniel's, Crown Royal Whiskey, Cuervo Gold Tequila, Peach Schnapps, Amaretto, Heineken, Corona, Miller Lite, Bud Light, Sam Adams Boston Lager, Non-alcoholic Beer, Assorted Sodas and Juices
Four Varietals of Wine included in bar package: Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot
\$6 per person

Upgraded Vodka

(Select 1 Special Vodka to be Served the Entire Evening)
Ketel One, Belvedere, Grey Goose, Tito's
\$2 per person

1 Hour Open Bar Extension

\$8 per person

Cordial Package

Hennessey VS Cognac, Bailey's Irish Cream, Kahlua, Amaretto Disaronno, Port, Midori, Sambuca, Grand Marnier, Frangelico, Drambuie, B&B, Campari
(1 hour of service)
\$12 per person

Martini Bar

Specialty Martinis served with a Customized Ice Luge during Cocktail Hour
\$10 per person
(150 guest minimum) (Replaces 1 bar)

Upgraded Wine

Canyon Road
Moscato, Chardonnay, Cabernet Sauvignon, & Merlot
\$2 per person

One bartender is scheduled per 100 guests



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