

THE WESTGATE HOTEL
HOLIDAY À LA CARTE MENU
-2019-

RECEPTION

COLD HORS D'OEUVRES

DOMESTIC CAVIAR Potato Espuma, Crème Fraîche

7 per Piece

MAINE LOBSTER MEDALLION Cucumber, Citrus Mayonnaise

7 per Piece

CRAB SALAD Mango Salsa, Herb Remoulade

7 per Piece

SEARED AHI TUNA Wasabi Aioli, Papaya Chutney

7 per Piece

TOMATO BRUSCHETTA Parmesan Reggiano, Arugula

6 per Piece

HOT HORS D'OEUVRES

GRILLED DAY BOAT SCALLOP Wrapped in Honey Cured Bacon

7 per Piece

MINI BRIE AND CANDIED WALNUT TURNOVER

6 per Piece

VEGETABLE POT STICKERS With Ponzu Sauce

6 per Piece

LOLLY POP LAMB CHOP Mint and Balsamic Vinegar Reduction

7 per Piece

COCONUT SHRIMP Wasabi Mayonnaise Dip

7 per Piece

DUNGENESS MINI CRAB CAKE With Papaya and Cilantro Chutney

7 per Piece

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RECEPTION SPECIALTY DISPLAYS

OLLI SALUMERIA

Serrano Ham, Coppa, Norcino and Calabrese Salami
Pickled Asparagus, Pearl Onions, Cremini Mushrooms, Artichokes, Baby Squash
Manchego and Parmesan Reggiano Cheese, Niçoise Olives

16 per Person

SELECTION OF DOMESTIC AND IMPORTED CHEESES

Local Honey, Tomato Pear Chutney, Artisan Bread and Crackers

16 per Person

ARTISAN VEGETABLE CRUDITÉS AND DIPS

Local Seasonal Vegetables Terrarium, Blue Cheese and Ranch
Hummus, Pomegranate Yogurt Dip, Roasted Garlic Bell Pepper Dip
Pita and Lavash Bread, Terra Root Chips

16 per Person

WARM SPINACH AND ARTICHOKE DIP,

Sheep Milk Ricotta, Burgundy Black Truffle, Sourdough Baguette

8 per Person

BAKED WHEEL OF BRIE IN PUFF PASTRY

Candied Walnuts and Bartlett Pear Chutney

70 Each

BAJA STATION

Guacamole, Pico de Gallo, Queso Fundido and Tortilla Chips

12 per Person

SMOKEHOUSE*

House Atlantic Salmon, Sturgeon, Gravlax
Chive, Crème Fraîche, Hard-Boiled Eggs, Capers and Red Onion
Mini Potato Latke, Bagels, Blinis

22 per Person

Add Caviar

Domestic Osetra, Sevruga or Hackleback Caviar

MARKET PRICE

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SOUTH OF THE BORDER*

Ecuadorian Sea Scallop Ceviche
Shrimp Empanada and Chimichurri Salsa
Shrimp Tacos, Salsa Verde, Chipotle Aioli
Carnitas Sopes, Pinto Bean, Cotija Cheese
Fire Roasted Heirloom Tomato Salsa and Guacamole
Queso Fondido, Tortillas

30 per Person

ASIAN STATION*

Assorted Dim Sum
Cha Su Bao, Shumai, Potsticker, Spring Roll
Ginger Marinated Chicken and Beef Satay with Peanut Sauce
Char Siu Baby Back Ribs
The Wok
Chicken, Beef, Shrimp, Tofu
Baby Bok Choy, Cilantro, Bamboo Shoot, Green Onion
Kimchi Fried Rice

31 per Person

FLAT BREAD

Prosciutto Arugula, Truffle
Margherita, Tomato, Mozzarella, Basil
Italian Sausage, Kalamata Olive, White Anchovies
Grilled Chicken Breast, Artichoke, Goat Cheese
Pancetta, Asparagus, Provolone

22 per Person

KOBE BUTCHER BLOCK & SAKE TASTING*

Carving Station
One Beef Tenderloin
One New York Striploin
Three "Cote de Bœuf"
Szechuan Pepper, Béarnaise, Horseradish Sauce
Japanese Sake Tasting
Ty-Ku Junmai Daiginjo
Murai Daiginjo
Shimizu No Mai Pure Night

7,500 for 50 People

All of the Specialty Stations are Offered for 25 Guests Minimum

**80 per Hour Specialty Chef Fee*

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PLATED DINNER

SOUP SELECTION

WILD MUSHROOM BISQUE Parmesan Puff and Black Truffle Essence

12

BUTTERNUT SQUASH AND JULIAN APPLE VELOUTÉ “Sous Vide” Short Ribs, Mustard Seed Oil

12

SEAFOOD CHOWDER Bay Shrimp, Scallop, Manila Clams and Burgundy Black Truffle

14

SWEET YAM BISQUE Point Reyes Blue Cheese, Crème Fraîche

12

SALAD SELECTION

BABY SPINACH AND ARUGULA SALAD Asian Pears, Pomegranate, Gorgonzola Cheese, Pecan Nuts and
Champagne Vinaigrette

11

BABY FRISÉE AND MACHE SALAD Hudson Valley Duck Prosciutto, Feta Valbreso, Grapes and Chestnuts

11

CAESAR SALAD Artisan Romaine Hearts, Sourdough Garlic Croutons and Parmesan Reggiano Chip

11

PETITE ARTISAN LETTUCE AND WARM GOAT CHEESE Black Mission Figs, Pancetta, Pine Nuts,
Grapes, Aged Balsamic Vinegar

14

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PLATED DINNER

COLD APPETIZER SELECTION

DAY BOAT SEA SCALLOP Shaved Fennel, Zucchini Tempura, Grapefruit Gastrique
18

BAJA PRAWN COCKTAIL Jicama, Cucumber, Guacamole, Chipotle Cocktail Sauce
17

PROSCIUTTO DI PARMA Cantaloupe "Sous Vide," Black Mission Fig, Sandeman Port Wine
18

HOT APPETIZER SELECTION

ALASKAN KING CRAB CAKE WITH SAFFRON LEEK FONDUE Lobster Coulis and Lemon Grass Cappuccino
19

KUROBUTA PORK BELLY Butternut Squash Mousseline, Mini Crown Kale, Maui Sweet Onion
17

SANTA BARBARA SPOT PRAWNS WITH PESTO RISOTTO Roasted Heirloom Cherry Tomato and Smoked Tomato
Coulis
18

INTERMEZZO SELECTION

MOET AND CHANDON CHAMPAGNE GRANITE AND RASPBERRY GELEE

GREEN APPLE SORBET, APPLE CHIP AND CALVADOS

BLOOD ORANGE AND CAMPARI SORBET

7 per Person

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MAIN COURSE

ATLANTIC SALMON Risotto, Beurre Rouge, Grilled Artichokes

49

CHILEAN SEA BASS Bhutanese Red Rice, Curried Fennel Puree, Yuzu Lime

58

MISO MARINATED BLACK COD Baby Bok Choy, Shiitake Mushroom, Broken Rice

50

BEEF TENDERLOIN King Oyster Mushroom, Yukon Gold Potato Gratin, Rossini Sauce

56

BEEF TENDERLOIN Pee Wee Potato, Brussels Sprouts, Pancetta, Port Wine Reduction

56

“SOUS VIDE” SHORT RIBS Celery Root, Shallot Marmalade, Red Wine Demi

51

VEAL TENDERLOIN Macaire Potato, Glazed Baby Turnip, Sage Jus

59

NEW ZEALAND VENISON CHOP Szechuan Pepper, Quince, Parsnip Mousseline, Cranberry Chutney

62

DESSERT

EGGNOG CRÈME BRÛLÉE Pistachio Ice Cream

12

PUMPKIN CRÈME FRAÎCHE CHEESE CAKE Caramel Ice Cream

12

WARM PECAN AND CHOCOLATE TARTE Bourbon and Vanilla Ice Cream

12

CHOCOLATE SWEET POTATO CAKE Ivory Cinnamon Pastry Cream and Poached Cranberries

12

HOLIDAY YULE LOG Bailey’s Anglaise

12