

Catering Menu

Breakfast



Continental	\$5.75
<i>Fresh Brewed Coffee, Fruit Juices, and Assorted Pastries</i>	
With Fresh Fruit	8.50
Scrambled Eggs	8.95
<i>Scrambled Eggs, Choice of Hickory Smoked Bacon, Sausage or Ham, Hash Brown Potatoes, Toast, Coffee, Tea, Milk and Juice</i>	
French Toast	8.95
<i>Three Slices of French Toast with Maple Syrup, Choice of Hickory Smoked Bacon, Sausage or Ham, Fresh Seasonal Fruit, Coffee, Tea, Milk and Juice</i>	
Breakfast Buffet	11.95
<i>Scrambled Eggs, French Toast with Maple Syrup, Hickory Smoked Bacon or Sausage Links, Breakfast Potatoes, Assorted Pastries, Fresh Fruit, Assorted Juices, Coffee, Tea and Milk</i>	



Westwood
CONFERENCE CENTER

A 17% SERVICE CHARGE AND 5.5% SALES TAX WILL BE ADDED TO THE FINAL BILL.
1800 WESTWOOD CENTER BOULEVARD | WAUSAU, WI 54401
715.847.9200 | FAX: 715.848.5325
www.westwoodconference.com



Appetizers

Fresh Whole Smoked Salmon	market price
Jumbo Shrimp Cocktail	market price
South of the Border Taco Tray with Tortilla Chips (Serves ~ 25)	\$35.95
Fresh Vegetable Display with Dip (Serves ~ 25)	49.95
Wisconsin Cheese & Sausage Tray (Serves ~ 25)	59.95
Deviled Eggs	9.95/dz
Russian Rye Bowl with Spinach Dip	29.95
Assorted Silver Dollar Sandwiches	19.95/dz
Shrimp Tray (Serves ~ 25)	59.95
<i>Petite Shrimp Served on Cream Cheese, Topped with Shallots and Mozzarella Cheese</i>	
HOT APPETIZERS:	\$ per dozen
Bacon Wrapped Water Chestnuts	16.95
Bacon Wrapped Scallops	22.95
Mini Quiche	19.95
Egg Rolls (Sweet and Sour Sauce or Hot Mustard)	19.95
Jalapeño Poppers (Served with Fresh Salsa)	21.95
Crab Rangoon (Served with Sweet and Sour Sauce)	22.95
Swedish or B.B.Q. Meatballs	9.95
Mushrooms Rockefeller	18.95
<i>Mushroom Caps Stuffed with Spinach, Asiago Cheese and Shallots</i>	
Bruschetta	19.95
<i>Toasted Italian Rounds Brushed with Olive Oil, Roma Tomato, Chicken Breast and Asiago Cheese</i>	



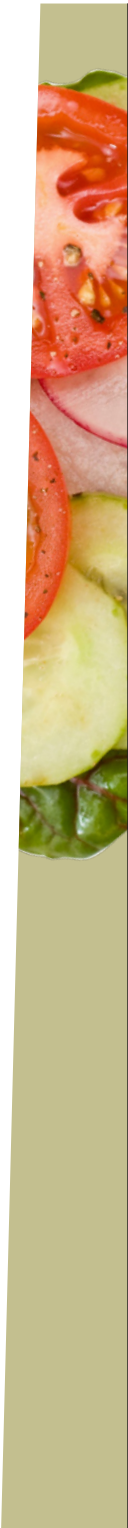
Ala Carte

SNACKS	Yogurt	\$1.75 each	BAKED GOODS	\$ per dozen	
	Granola Bars	1.00 each		Strudel Sticks	18.00
	Mixed Nuts	21.95/lb		Bagels with Cream Cheese	27.00
	Fresh Whole Fruit	1.50 each		Fruit-Filled Danish	18.00
	Gardetto's Snack Mix	9.00/lb		Cinnamon Rolls	18.00
	Tortilla Chips & Salsa	7.50/lb		Muffins	21.00
	Mini Pretzels	7.25/lb		Cake Donuts	21.00
	(with Honey Mustard Dip)			Assorted Fresh Bakery	21.00
	Potato Chips	9.50/lb			
	(with French Onion Dip)				
Fruit Tray	3.25/person				
Cheese & Sausage Tray	3.25/person				
Vegetable Tray with Dip	3.25/person				



Beverages

Regular Coffee	\$18.00/gallon	Juice	1.75/bottle
Regular Coffee Pot	5.95/32oz	(Apple, Orange, Cranberry, or Grape)	
Decaffeinated Coffee	18.00/gallon	Soda	1.50/12oz
Decaffeinated Coffee Pot	5.95/32oz	Ice Tea	1.50/12oz
Hot Tea	1.00/bag	Bottled Water	1.50/16oz
Hot Chocolate	1.75/packet	Milk	1.25/8oz
Hot Cider	12.95/gallon		



Lunch

BUFFETS

Picnic Buffet <ul style="list-style-type: none"> • Grilled Chicken Breast, Bratwurst • Baked Beans, Corn O'Brien • Red Onion, Sliced Tomatoes and Cheeses • Tossed Salad with House Dressing, Pasta Salad and Fresh Fruit • Fresh Baked Kaiser Rolls, Buns and Condiments • Coffee, Pitchers of Ice Tea and Milk • Assorted Cookies 	\$13.95
Pasta Buffet <ul style="list-style-type: none"> • Penne and Colored Rotini Pasta • Meat Sauce, Marinara and Mushroom Alfredo Sauce • Steamed Vegetables • Caesar Salad, Pasta Salad and Fresh Fruit • Antipasto Tray • Coffee, Pitchers of Ice Tea and Milk • Cannoli Dessert 	12.95
Mexican Buffet <ul style="list-style-type: none"> • Seasoned Ground Beef and Marinated Chicken Fajita • Flour Tortillas and Taco Shells • Spanish Rice and Seasoned Pinto Beans • Shredded Cheese and Lettuce, Diced Onions, Tomatoes and Black Olives • Salsa and Sour Cream • Fresh Fruit • Coffee, Pitchers of Ice Tea and Milk • Cinnamon and Sugar Tortilla Dessert 	12.95
Westwood Buffet <ul style="list-style-type: none"> • Broiled Cod and Herb Chicken Breast • Parsley Buttered Potatoes and Gravy • Seasonal Steamed Vegetable • Tossed Salad with House Dressing, Pasta Salad and Fresh Fruit • Coffee, Pitchers of Ice Tea and Milk • Assorted Cookies 	13.95
Executive Sandwich Buffet <ul style="list-style-type: none"> • Sliced Ham, Turkey and Roast Beef • Croissants and Fresh Baked Kaiser Rolls • Soup of the Day • Tossed Salad with House Dressing, Pasta Salad and Fresh Fruit • Assorted Cheeses, Lettuce and Sliced Tomatoes • Onions and Pickle Spears • Coffee, Pitchers of Ice Tea and Milk • Assorted Cookies 	12.95
Soup and Salad Bar <ul style="list-style-type: none"> • Assortment of Fresh Vegetables and Toppings • Choice of Dressings • Pasta Salad and Potato Salad • Two Choices of Soup of the Day • Bread Sticks and Butter • Coffee, Pitchers of Ice Tea and Milk • Assorted Cookies 	8.95

ENTRÉES

INCLUDES TOSSED SALAD, BAKED DINNER ROLL, AND PITCHERS OF ICE TEA AND MILK	
Roast Pork Loin <i>Slow Roasted Sliced Pork Roast Seasoned with Garlic and Spices, Served with Mashed Potatoes and Gravy, Chef's Choice Vegetable and Cranberry Sauce</i>	\$11.95
Roast Turkey Breast <i>Oven Roasted Turkey Breast Served with Mashed Potatoes, Dressing, Gravy and Chef's Choice Vegetable</i>	11.95
Twin Medallions of Beef <i>Two Medallions of Sirloin Topped with a Mushroom Demi Glaze and Served with Roasted Baby Red Potatoes and Chef's Choice Vegetable</i>	13.95
Stuffed Sole with Scallops and Crab <i>Tender Sole Stuffed with Seafood, Laced with Hollandaise Sauce, and Served with Rice Pilaf and Chef's Choice Vegetable</i>	12.95
Chicken Virginia <i>A Marinated Boneless Chicken Breast, Topped with Virginia Ham and Swiss Cheese, Enhanced with a Sweet Onion Demi Glaze, and Served with Roasted Baby Red Potatoes and Chef's Choice Vegetable</i>	12.95
Chicken Oscar <i>A Marinated Boneless Chicken Breast Topped with Baby Asparagus and Crab Meat, Laced with Hollandaise Sauce, and Served with Chef's Choice Potato and Vegetable</i>	12.95
Chicken Marsala <i>Marinated Chicken Breast Enhanced With Marsala Demi Glaze Over Pasta, Topped with Fresh Mushrooms, and Served with Seasonal Select Vegetables</i>	12.95

BOXED

\$12.95 each BOXED LUNCHEAS ARE DELIVERED TO THE MEETING ROOM AND INCLUDE A CHEF'S SELECTION OF SIDE SALAD, BOTTLE SODA OR WATER, POTATO CHIPS AND COOKIE
Nutty Chicken Croissant <i>Diced Chicken, Slivered Almonds, Celery, and Crispy Red Grapes Combined with Seasoned Mayonnaise and Served on a Buttery Croissant with Leaf Lettuce</i>
Farmer's Wrap <i>A Mixture of Fresh Carrot, Cucumber, Onion, Tomato, Black Olive, Lettuce, Mozzarella Cheese and Sunflower Seeds Wrapped In A Honey Wheat Tortilla and Served with Fat Free Italian Dressing</i>
Chicken Caesar Wrap <i>Sliced Grilled Chicken Breast, Romaine Lettuce, Shredded Parmesan Cheese, Diced Tomatoes and Caesar Dressing Wrapped in a Flour Tortilla with a Pickle Spear</i>
Westwood Sub <i>Shaved Roast Beef, Turkey, Ham, Cheese, Lettuce, Tomato and Onion with a Hint of Italian Vinaigrette and Served on a Parisian Roll</i>
Deli Assortment <i>Turkey, Roast Beef, Ham, Cheese and Leaf Lettuce Served on a Freshly Baked Kaiser Roll with Condiments</i>

SALADS

EACH SELECTION INCLUDES COFFEE, ICE TEA OR MILK	
Chef Salad, \$9.95 <i>Lean Ham, Tender Turkey, Swiss and Cheddar Cheese on a Bed of Iceberg Lettuce, Garnished with Croutons, Cucumbers, Tomato Slices, and Served with Choice of Dressing and a Fresh Baked Bread Stick</i>	
Chicken Caesar Salad, 9.95 <i>Romaine Lettuce, Strips of Grilled Chicken Breast, Tomato Wedges, Black Olives, Shredded Parmesan Cheese, and Seasoned Croutons, Served with Caesar Dressing and a Fresh Bread Stick</i>	

Dinner

ENTRÉES

ALL ENTRÉES ARE ACCOMPANIED BY A GARDEN SALAD WITH HOUSE DRESSINGS, DINNER ROLLS, COFFEE, TEA OR MILK

Roast Pork with Cranberry & Raspberry Salsa <i>Slow Roasted Sliced Pork Roast Seasoned with Garlic and Spices, Served with a Side of Cran-Raspberry Salsa and Sage Dressing, Chef's Select Vegetable, Dinner Roll, and Butter</i>	\$17.95
Seared Salmon with Lemon Dill Sauce <i>Seasoned Salmon Fillet Seared In Lemon Zest and Olive Oil, Laced with Lemon Dill Cream Sauce, and Served with Wild Rice and Seasonal Fresh Vegetables</i>	18.95
Chicken Oscar <i>A Marinated Boneless Chicken Breast Topped with Baby Asparagus and Crab Meat, Laced with Hollandaise Sauce, and Served with Baby Red Potatoes and a Seasonal Vegetable</i>	17.95
Prime Rib <i>8oz. Petite Slow Roasted to Perfection and Served with a Baked Potato, Seasonal Fresh Vegetables, and Au Jus on the Side</i>	17.95
12oz King	23.95
New York Strip <i>Broiled 10oz. Center Cut Strip Steak smothered with Sautéed Onions and Mushrooms and Served with Baby Red Potatoes and Seasonal Fresh Vegetables</i>	19.95
Sirloin Filet <i>8oz. Top Sirloin Broiled to Perfection, Topped with Fresh Sautéed Mushrooms, and Served with Baked Potato and Seasonal Fresh Vegetables</i>	17.95
Garlic Shrimp <i>Six Large Shrimp Sautéed in Butter, Lemon Juice, and Fresh Garlic, Served with Rice Pilaf and Seasonal Fresh Vegetables</i>	21.95
Chicken Virginia <i>A Marinated Boneless Chicken Breast Topped with Virginia Ham and Swiss Cheese, Enhanced with a Sweet Onion Demi Glaze, and Served with Roasted Baby Red Potatoes and Seasonal Fresh Vegetable</i>	17.95
Sirloin and Shrimp Scampi <i>5oz Broiled Sirloin Steak and three Shrimp Sautéed In Garlic Butter and Served with Baby Red Potatoes and Seasonal Fresh Vegetables</i>	19.95
Chicken Marsala <i>Marinated Chicken Breast Enhanced with Marsala Demi Glaze over Pasta, Topped with Fresh Mushrooms, and Served with Seasonal Select Vegetables</i>	17.95

CARVING STATIONS

Inside Round (Serves ≈ 50)	\$195.00
Turkey Breast (Serves ≈ 25)	125.00
Prime Rib (Serves ≈ 50)	295.00
Tenderloin (Serves ≈ 20)	295.00
Pit Ham (Serves ≈ 25)	125.00
Pork Roast (Serves ≈ 20)	125.00

CARVING STATIONS CAN BE SUBSTITUTED FOR BUFFET ENTRÉES FOR INSIDE ROUND, TURKEY, HAM, AND ROAST PORK LOIN FOR A FEE OF \$100

BUFFETS

\$18.95 each, includes two entrees

ACCOMPANIED BY GARDEN SALAD, CHEF'S SELECTION OF VEGETABLES, DINNER ROLLS, WESTWOOD LAYER TORTE, COFFEE, TEA, OR MILK

- Herb Chicken Breast
- Roast Turkey Breast
- Baked Cod
- Braised Beef Tips
- Honey Glazed Ham
- Roast Pork Loin
- Chicken Marsala

Sides (Choose One)

- Rice Pilaf
- Baby Red Potatoes
- Mashed Potatoes with Gravy
- Twice Baked Potatoes
(Additional Charge of \$1.75 per Meal)



Desserts

Assorted Bars	\$22.00/dz
Carrot Cake	4.95 each
Chocolate Cake	5.95 each
Chocolate Cake with Raspberry Topping	6.95 each
Cheese Cake	4.95 each
Cheese Cake with Fruit Topping	5.95 each
Lemon Meringue Pie	4.95 each
Apple, Pecan, or Cherry Pie	2.95 each
Pie Ala Mode	3.95 each
Strawberries Grand Marnier <i>Fresh Strawberries Enhanced with Grand Marnier and Served in a Chocolate Boat</i>	6.95/person
Flaming Banana's Foster <i>Presentation by the Chef: Bananas, Cinnamon and Jamaican Rum in a Rich Butter Sauce Served over Ice Cream</i>	7.95/person

Bar

LIQUOR

House Brands	
High Ball	\$3.00
Cocktail	3.50
Call Brands	
High Ball	3.25
Cocktail	4.00
Premium Brands	
High Ball	3.50
Cocktail	4.00

HOUSE WINE

White Zinfandel, Chardonnay, Burgundy, Cabernet Sauvignon, Chablis, Rhine, and Merlot

Glass	3.75
Carafe	16.00

HOUSE CHAMPAGNE

Spumanti	
Tosti Asti	21.95/bottle
Santini or J. Roget	14.95/bottle

BEER

Domestic Bottle	3.25
Premium Bottle	3.75
Import Bottle	4.00
½ BARRELS:	
Domestic	\$195.00
Premium	235.00
Imported	275.00

OTHER

Wine Coolers	4.00 each
Soda	1.50/glass
Champagne Punch	35.00/gallon

