



# THE WESTIN HUNTSVILLE

## reception packages

based on 2 hour service

all pricing is per person

### package 1

#### hot hors d' oeuvres

guest to select three (3):

phyllo crisp with mushroom spinach and feta cheese  
vegetable spring roll with appropriate sauces  
fried mozzarella with tomato basil sauce  
chicken wings- naked, barbecue, mild or hot  
barbecue pulled pork with mango sauce on a silver dollar roll

#### cold hors d' oeuvres

guest to select three (3):

jerk chicken tartlet with grilled pineapple salsa  
bruschetta with boursin cheese and oven roasted tomato  
white bean bruschetta with manchego cheese  
stuffed cherry tomatoes with tapenade  
snow peas stuffed with boursin cheese  
herbed goat cheese and sundried tomato tartlets

#### honey glazed ham carving station

\*\$75.00 chef's attendant fee will be applied to each station

passion fruit whole grain mustard,  
pesto aioli, fresh sliced rolls

#### pasta station

\*\$75.00 chef's attendant fee will be applied to each station

penne pasta, bowtie pasta, and linguini with pesto, alfredo,  
marinara sauces, fresh vegetables, mushrooms, and fine herbs,  
parmesan cheese, pine nuts, and crushed red peppers

grilled chicken breast, add 4

rock shrimp or bay scallops, add 5

#### international and domestic cheese display

brie, gorgonzola, sharp cheddar, manchego  
swiss, smoked gouda and pepper jack  
assorted crackers and italian breads

fruit punch and seasonal lemonade

water

# THE WESTIN HUNTSVILLE

## reception packages, continued

based on 2 hour service

all pricing is per person

### package 2

hot hors d' oeuvres

guest to select three (3):

green curry chicken satay with peanut dipping sauce  
pork pot stickers with appropriate sauce  
andouille sausage with peppers and onions in puff pastry  
spicy buffalo tenders with blue cheese  
coconut chicken tenders with grilled pineapple dipping sauce  
chicken quesadilla with cilantro sour cream  
black bean and corn quesadilla with roasted tomato salsa  
wild mushroom strudel

cold hors d' oeuvres

guest to select three (3):

jerk chicken tartlet with grilled pineapple salsa  
bruschetta with boursin cheese and oven roasted tomato  
white bean bruschetta with manchego cheese  
stuffed cherry tomatoes with tapenade  
snow peas stuffed with boursin cheese  
herbed goat cheese and sundried tomato tartlets

top round of beef carving station

\*\$75.00 chef's attendant fee will be applied to each station

mushroom jus, fresh sliced rolls

risotto station

aborio rice, parmesan cheese, marscapone cheese,  
chopped italian herbs and wild mushrooms medley

grilled chicken breast, add 4

shredded beef, add 4

rock shrimp or bay scallops, add 5

international and domestic cheese display

brie, gorgonzola, sharp cheddar, manchego

swiss, smoked gouda and pepper jack

assorted crackers and italian breads

fruit punch and seasonal lemonade

water

38

all prices subject to 8% sales tax and 22% service charge



# THE WESTIN

HUNTSVILLE

## reception packages, continued

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all pricing is per person

### package 3

#### hot hors d' oeuvres

guest to select three (3):

beef satay with cilantro mint dipping sauce  
smoked gouda and asparagus strudel  
cornmeal crusted scallops wrapped in bacon  
coconut shrimp with orange marmalade  
crab cakes with spicy remoulade  
coconut chicken tenders with grilled pineapple dipping sauce  
pork pot stickers with soy rice vinegar dipping sauce

#### cold hors d' oeuvres

guest to select three (3):

spicy tuna tartar with avocado on a wonton crisp  
thai crab salad on endive leaves  
shrimp cocktail with cognac sauce  
strawberries with boursin cheese and almonds  
snow peas stuffed with boursin cheese  
smoked salmon with shaved red onion on cream cheese toast points

#### roast prime rib of beef carving station

\*\$75.00 chef's attendant fee will be applied to each station

horseradish cream, au jus, fresh sliced rolls

#### shrimp scampi station

\*\$75.00 chef's attendant fee will be applied to each station

rock shrimp, diced tomatoes, garlic, italian herbs  
& white wine sautéed with angel hair pasta

#### caesar salad station

\*\$75.00 chef's attendant fee will be applied to each station

crisp romaine lettuce, grilled chicken breast,  
parmesan cheese, herbed croutons,  
classic caesar dressing

#### international and domestic cheese display

brie, gorgonzola, sharp cheddar, manchego  
swiss, smoked gouda and pepper jack  
assorted crackers and italian breads

#### fruit punch and seasonal lemonade

water

