



WESTWOOD CLUB CATERING MENU

SIGNATURE DIPS

WESTWOOD LUMP CRAB DIP grilled herb bread & crostini	\$28/qt
SPICY QUESO DIP chorizo & crips torillas	\$18/qt
SPINACH AND ROASTED ARTICHOKE grilled herb bread & crostini	\$18/qt

HORS D'OEUVRES

HICKORY SMOKED BACON WRAPPED SCALLOPS three mustard honey mustard	\$80/2dz
STUFFED CEMINI MUSHROOMS Boursin & crisp pancetta	\$40/2dz \$50/2dz
PULLED NC STYLE BBQ SLIDERS cole slaw	\$60/2dz
COUNTRY HAM AND SWEET POTATO BISCUITS blackberry butter	\$60/2dz
POACHED GULF SHRIMP bloody Mary cocktail sauce	\$60/2dz
MADRAS CURRIED CHICKEN SALAD phyllo cups	\$35/2dz
BAKED BRIE raspberry preserves	\$35
PETITE CRAB CAKES	\$80/2dz

HOMEMADE SOUPS

TOMATO BASIL	\$12/qt
CHICKEN NOODLE	\$12/qt
CHILI	\$12/qt
SEASONAL	\$12/qt

CLASSICS

TARAGON CHICKEN SALAD	\$18/qt
DILL TUNA SALAD	\$18/qt
GULF SHRIMP SALAD	\$23/qt
POPPY SEED COLE SLAW	\$12/qt
QUICHE Lorraine, Florentine, Broccoli Cheddar	\$40

PLATTERS

FRESH SEASONAL FRUIT	\$45/55/65
GRILLED ROASTED VEGETABLES	\$45/55/65
ASSORTED CHEESES	\$40/60/80
ANTIPASTO	\$50/70/90
SMOKED SALMON	\$85

ENTREES

HERB & BUTTER ROASTED TURKEY 12 - 14 lbs	\$85
TURKEY GRAVY	\$12/qt
CHICKEN POT PIE serves 15 - 30	\$40/80
MEATLOAF WITH WILD MUSHROOM GRAVY serves 12 - 15	\$85
BALSAMIC & BROWN SUGAR GLAZED ROASTED PORK LOIN serves 15 - 20	\$85
HERB & GARLIC ROASTED BEEF TENDERLOIN fresh rolls & horseradish COOKED & SLICED OR TRIMMED & TIED	\$265
WHOLE ROASTED CHICKEN serves 4 - 5	\$22

DESSERTS

HOMEMADE PIES apple, blueberry, cherry, sweet potato, pumpkin, key lime or pecan	\$14
HOMEMADE CAKES carrot or cheesecake	\$28
DESSERT PLATTER assorted cookies & brownies	\$15/dz

SIDES

CANE SYRUP CANDIED SWEET POTATOES	\$15/30 \$18/36
TRADITIONAL STUFFING	
GREEN BEANS with roasted pearl onions & crisp bacon	\$15/30
MR. COSBY'S SPOONBREAD	\$15/30
RANCH WHIPPED POTATOES	\$15/30
FRIED BRUSSELS SPROUTS with Brad's local honey & vinegar	\$20/38

TO ORDER:

Please call 381-5630 or email Emily Crawford, Events Manager, at ecrawford@westwoodclub.net at least 72 hours in advance.

Want to bring in your own platters or serving dishes? No problem. We can easily and beautifully present everything on your personal dishware.

WESTWOOD CLUB CATERING MENU

MICHAEL GRAYSON
Executive Chef

CHAMP STURGEON
Executive Sous Chef

ALEC LICHTENSTEIN
Banquet Chef

