

The Westport Inn

SINCE 1960

Sample Bar & Bat Mitzvah Package

Winter 2012

Adult Hors d'oeuvres

Displayed

- Artisanal Cheese Tray
- Local & Specialty Cheeses
- Baguettes & Flatbreads
- Fruit Garnish
- Grilled Vegetable Display

Passed

- Butternut Bisque Shooters
- Tandoori Eggplant Skewers
- Norwegian Smoked Salmon & Cucumber canapés
- Spicy Chicken Peanut Skewers
- Roast Beef Crostini
- Bocaccini Mozzarella, Tomato & Basil Skewers
- Popcorn Oyster with Mango Salsa
- Belgium Endive Spears with Pear, Stilton Cheese & Candied Walnut

Attended Station

- Braised Brisket of Beef Carving Station
- Served with Assorted Fresh Rolls

Adult Plated Dinner

Millstone Farms (Westport, CT) Organic Greens Salad Or Caesar Salad
The Inn's Fresh Baked Brioche with Organic Honey Butter (Mill Stone Farms, Wilton, CT)

Seasonal Appetizer Course

Choice of Two Entrees:

Grilled Striped Bass, Saffron Rice & Seasonal Vegetable

Filet Mignon with Red Wine Demi-Glace, Potato Gratin & Farm Fresh Vegetable

Seared Duck Breast with Orange Supremes & Cognac Sauce, Potato Gratin & Farm Fresh Vegetables

Adult Dessert

Mini Cheesecakes, Gourmet Chocolates, Chocolate Covered Strawberries, Mini Éclairs & Cream puffs for the table

Ultra-Premium Bar

Grey Goose Vodka, Bombay Sapphire, Mount Gay Rum, Don Julio, Maker's Mark Bourbon, Johnnie Walker Black, Chivas Regal, Kahlua, Triple Sec

Bottled Beer – Chose 2 Domestic, 2 Imported and 1 Specialty:

Domestic: Budweiser, Bud Light, Coors Light, Miller Genuine Draft

Imported: Corona, Heineken, Becks, Guinness, Amstel Lights

Specialty: Michelob Ultra, Sam Adams, Blue Moon

Wine:

Cabernet Sauvignon, Pinot Noir, Merlot,

Chardonnay, Pinot Grigio, Sauvignon Blanc, Prosecco

Child Hors d'oeuvres

Displayed

- Tortilla Chips & Fresh Salsa
- Fresh Vegetable Crudité
- Cheddar & Brioche Grilled Cheese
- Sliders with Ketchup & Pickles
- Mac and Cheese in Demi Cup
- Teriyaki Beef Skewer

Lemonade Stand

Pink Lemonade, Fresh Squeezed Lemonade, Ice Tea & Fruit Punch displayed in glass dispensers on our classic neighborhood stand.

Child Dinner Buffet

- Penne Pomodoro
- Fettuccini Alfredo
- Chicken Fingers
- French Fries
- Caesar Salad
- Garlic Bread

Child Dessert

- Ice Cream Sundae Buffet (Vanilla, Chocolate and Choice)
- Assorted Candy Toppings and Sauces

Make Dessert a Chocolate Fondue Station for \$8.00 more per person!

Minimum 50 Adults and 50 Children

Adults \$135.00 Children \$45.00

Pricing Subject to Service Charge & Tax

Event Subject to \$1500.00 Room Rental Fee