For Your Special Day

EXTENDED COCKTAIL RECEPTION

Our Premium Wedding Package

We take great pride in our reputation for exquisite cuisine and professional presentation, and we look forward to being a part of your special day. What follows on the next several pages are simply suggestions for your planned affair. We will be pleased to customize your wedding reception in any way to ensure that your affair will perfectly reflect your needs and expectations.

Cocktail Reception

Your Guests will encounter an elaborate and beautifully decorated Cocktail Buffet
beginning with a Fresh Vegetable Crudite and a Fresh Seasonal Fruit Platter with Domestic and Imported Cheeses.

Butler Style Hot & Cold Hors D'oeuvres

Cold Hors D'oeuvres
(Choice of Three)

Maine Lobster Salad
Yellowfin Tuna Tartare
Pepper Seared Ahi Tuna
Tomato Mozzarella Bruschetta
Shredded Mexican Chicken on a corn chip
Smoked Salmon Dill Crème Fraîche
Crab Salad Phyllo Cup
Goat Cheese and Fig Cones
White Truffle Edamame Hummus, Garlic Naan
Prosciutto Wrapped Asparagus

Hot Hors D'oeuvres
(Choice of Three)

Vegetable Spring Rolls
Spiced Shrimp with Corn and Jicama Salsa
Baked Clams, Littleneck
Veal Meatballs Pomodoro
Wild Mushroom Risotto Cakes
Crispy Mozzarella Bites
Mini Burger Sliders
Maryland Crab Cakes
Vegetable Chicken Samosas
Mini Grilled Cheese (Asiago Truffle)
Sesame Chicken Satay
Steak Teriyaki Skewers
Applewood Bacon Wrapped Scallops
Artisan Flatbread Pizza
Coconut Shrimp
Assorted Mini Quiche
Peking Duck Tacos
Fried Oyster Shooters

Cocktail Service

Throughout Your affair, we will provide unlimited Premium Brand Liquors, Chilled Champagne, Domestic and Imported Draught Beer, Frozen Drinks, House Wines, Soft Drinks and Juices. Furthermore, while the Bar and Cocktail Lounge are available exclusively to You and Your Guests. Cocktail Service is accomplished primarily by our professional waitstaff as an expression of our commitment to service.

Your Wedding Cocktail Reception

Champagne Toast

Station One

(Pasta Or Asian Station)

Pasta Station

(Choice of Three)

Baked Rotini Siciliano
Penne a la vodka with Prosciutto and Onions
Eggplant Rollatini
Baked Four Cheese Lasagna
Cheese Tortellini with Alfredo or Pesto
Rigatoni Primavera with Roasted Garlic and Oil and Seasonal Vegetables
Linguine with White or Red Clam Sauce
Rigatoni Bolognese
Orecchiette with Sausage and Broccoli Rabe

Asian Station

(Choice of Three)

Sesame Chicken
Oriental Beef and Broccoli
Rainbow Pepper Stir-fry
Vegetable Lo-Mein
Chicken or Pork Fried Rice
Egg Rolls
Sweet and Sour Chicken
General Tso Chicken

Station Two

(Small Plates or Buffet)
(Choice of Three)

Beef

Filet Mignon
Caramelized Shallot Demi Glaze

Gorgonzola Crusted Filet Mignon
Merlot Sauce

Veal

Sactimbocca
Prosciutto and Mozzarella

Scallopini Forestiere
Mushroom Madeira Sauce

Chicken

Sorrentino
Prosciutto, Mushrooms, White Wine Sauce

Muzio
Stuffed with Prosciutto, Mozzarella and Spinach
with Mushroom Marsala Sauce

Florentine
Spinach, Lemon Butter Sauce

Roasted Garlic-Thyme Crusted
Rosemary Chicken Jus

Pork

Roasted Loin
Caramelized Apple and Honey Glaze

Duck

Roasted Maple Leaf Farms Duck Breast
Lingonberry Sauce

Lamb

Rosemary-Garlic Crusted
Black Truffle Lamb Jus

Dijon Glazed
Roasted Garlic-Mint Aioli

Fish

Roasted Atlantic Salmon
Dijon Herb Cream

Grilled Montauk Swordfish
Roasted Tomato Eggplant Compote

Pan Roasted Sea Scallops
Citrus Beurre Blanc

Pepper Seared Yellowfin Tuna
Mandarin - Soy Glaze

Macadamia Nut Crusted Mahi Mahi
Mango Salsa

Station Three
(Carving Station and Salads/Platters)

Bread Display

Carving Station
(Choice of Two)

Roast Sirloin Au Poivre
Roasted Turkey Breast
Pineapple Glazed Virginia Ham
Ginger Glazed Pork Loin
Loin of Lamb Roasted Garlic Mint Aioli
Filet Mignon Caramelized Shallot Demi-glace
Prime Rib of Beef Horseradish Cream

Salads / Platters
(Choice of Three)

Mesclun Greens with Gorgonzola and Balsamic Vinaigrette
Classic Caesar Salad with Garlic Croutons and Parmesan Cheese
Hot Spinach Salad with Bayou Bacon
Shredded Iceberg Salad with Bacon, Gorgonzola, Tomato and Onion
Tossed Garden Greens with Italian Vinaigrette
Sliced Tomato and Fresh Mozzarella with Aged Balsamic Vinegar
Fresh Fanned Melon with Imported Prosciutto and Mission Figs
Seafood Antipasto with Peppers, Onions and Vinaigrette

Station Four
(Optional - $6 Per Person)

Sushi Station
Assorted Sushi Rolls and Sashimi

Vegetarian Entree is Always Available
Our Chef Will Garnish All Plates with Potatoes and Seasonal Vegetables

Once again, we will be pleased to offer alternative preparations for the menu items listed above.
We are also open to your suggestions and specific needs

Dessert

Coffee and Tea Service

Customized Cake from Rolling Pin Bakery

Also Included In Our Wedding Package

The View is devoted to serving one wedding at a time.
You and your guests will enjoy the entire restaurant and its surroundings exclusively.

A Maitre 'D and Captain will see to every detail
and give you the personalized service that you deserve.

Direction Maps for Your Invitations.

Place Cards for All of Your Guests.

View is primarily a fine dining a la carte restaurant, and as such, employs a professional and knowledgeable staff.

Free docking for any size boat.

A Banquet Manager to help you plan your reception.

Other Presentations and Services to Enhance Your Reception

Custom Made Ice Sculptures Starting at $200.
Fresh Littleneck Clams and Oysters Shucked to Order; Market Price.
Chilled Jumbo Gulf Shrimp; Market Price. Japanese Sushi and Sashimi; Market Price.
Valet Parking.
Ceremonies in our Gazebo overlooking the Great South Bay. Interfaith Ministers and Judges to Officiate Your Ceremony.
For your information and guidance, the management of the View Restaurant
makes available the following list of services:

Flowers
Oakdale Flower Shop
1312 Montauk Highway
Oakdale, New York 11769
(631) 589-3041

Bakery
Rolling Pin Bakery
184 West Main Street
Bay Shore, NY 11706
(631) 647-5112

Photographer
Park Avenue Studios, Inc.
8 St. John's Street
Sayville, New York 11782
(631) 589-7735

Limousine Service
A Class Act Limousine, Ltd.
1 Eastover Road (corner of Lakeland Ave.)
Sayville, New York 11782
(631) 244-3907

Clergy Services
Please ask your
Banquet Manager
for our list of all
clergy denominations

Management has authorized only the above vendors to contact you and use our name VIEW.
Our reputation is your assurance that the services mentioned above will reflect
a pleasant memory of your affair for years to come. Our experience is at your disposal.
For additional information, please contact our banquet office at (631) 589-2694.

We are pleased to also offer the following alternative Wedding Reception styles:

Grand Buffet Wedding Reception

Open Bar

Cocktail Hour

Butler Style Hors D'oeuvres
Fresh Vegetable Crudite, with Dipping Sauce
Fresh Seasonal Fruit Platter with Domestic and Imported Cheeses

Champagne Toast

Buffet Dinner

Choice of Three Cold Platters and Salads
Choice of Two Entrees Served from Chafing Dishes
Choice of Vegetable, Potato and Pasta Served from Chafing Dishes
Choice of Two Roasts Carved to Order

Dessert

Tiered Wedding Cake
Coffee and Tea Service

Overlooking the Great South Bay, the View is easily accessible from all major highways. Deepwater docking available. Open 7 days for lunch, dinner, Sunday brunch, weddings and catering for all occasions.

Major credit cards accepted.

3 Consuelo Place • Oakdale • New York, 11769 • 631.589.2694 • viewoakdale.com