



For Your Special Day

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 with Dipping Sauce
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)

Main Lobster Salad
Yellowfin Tuna Tartare
Shrimp Cocktail
Pepper Seared Ahi Tuna
Tomato Mozzarella Bruscetta
Tomato Mozzarella Skewer
Anti-Pasta Skewer
Asparagus Asiago Phylo
Prosciutto Asparagus

HOT HORS D'OEUVRES

(Choice of Three)

Spring Rolls
Cheese Straws
Franks in Pastry
Spanikopita
Shrimp Arancini
Dim Sum
Beef Empinadas
Mini Crab Cakes
Chicken Cornicopia
Mini Grilled Cheese (asiago truffle)
Sesame Chicken Satay
Steak Teriyaki Skewers
Applewood Bacon Wrapped Scallops
Pineapple Glazed Shrimp
Beef Duxelle Encroute
Coconut Shrimp
Assorted Mini Quiche
Pekin Duck Tacos
Crab Rangoons

The following are offered for an additional charge:

Coconut Shrimp

Grilled Shrimp with Pineapple Glaze

Baby Lamb Chops

SELECTIONS SERVED FROM CHAFING DISHES

(Choice of Four)

Eggplant Rollatini
Sausage and Peppers
Sesamee Chicken with Broccoli
Baked Rotini Siciliano
Baked Four Cheese Lasagna
Linguine with Red or White Clam Sauce
Pepper Steak Stir Fry with Jasmine Rice
Chicken Breast Strips Francaise, Piccata, or Marsala,
Roast Pork with Apples and Sundried Cherries
Paella; Saffron Rice with Clams, Mussels, Chicken and Andouille Sausage
Penne ala Vodka with Onions and Imported Prosciutto
Cheese Tortellini with Alfredo Sauce or Pesto Sauce
Rigatoni Primavera with Roasted Garlic and Oil
Rigatoni Bolognese

CARVING STATION

(Choice of Two)

Roast Sirloin
Herb Roasted Turkey Breast
Pineapple Glazed Virginia Ham
Marinated London Broil
Ginger Glazed Pork Loin

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 DINNER

CHAMPAGNE TOAST

APPETIZER

(Select One)

Rigotoni Bolonese

Thai Calimari

Cheese Tortelleni Alfredo

Penne a la Vodka

Seafood Antipasto with Peppers, Onions and Vinaigrette

Long Island Baked Stuffed Clams

Sliced Tomato and Fresh Mozzarella with Aged Balsamic Vinegar

Fresh Fanned Melon with Imported Prosciutto and Mission Figs

Seared and Chilled Tuna with Soy-Ginger and Wasabi

Marinated Grilled Portabello Mushroom with Fresh Mozzarella and Roasted Red Pepper

Jumbo Gulf Shrimp Cocktail or Jumbo Lump Crab Cakes (\$3 additional)

SALAD

(Select One)

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

COMBINATION SALAD

Try these single courses in lieu of both Salad and Appetizer

(Select One)

Grilled Baby Vegetables with Prosciutto & Fresh Mozzarella

Pesto Shrimp over Field Greens, Tomato, Cucumber, Onion

Grilled Sirloin (served chilled) with Gorgonzola & Bacon over Bibb Lettuce

Sliced Tomato & Fresh Mozzarella over Field Greens, Balsamic Vinaigrette

Chilled Pan Seared Scallops over Arugula Salad, Meyer Lemon Vinaigrette

Smoked Chicken, Baby Greens, Goat Cheese, Tarragon Vinaigrette

ENTREES

(Select Three)

BEEF

Filet Mignon

Caramelized Shallot Demi Glaze

Gorgonzola Crusted Filet Mignon

Merlot Sauce

Prime Rib of Beef

Horseradish Cream

NY Strip

Brandy-Peppercorn Sauce

Surf N Turf

Mushroom Cabernet Sauce

VEAL

Sactimbocca

Prosciutto and Mozzarella

Porterhouse

Rosemary Veal Glaze

Scallopini Forestiere

Mushroom Madiera 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

Stuffed Chop

Prosciutto, Fontina, Mushroom Madiera Sauce

DUCK

Roasted Maple Leaf Farms Duck Breast

Lingonberry Sauce

LAMB

Rosemary-Garlic Crusted

Black Truffle Lamb Jus

Dijon Glazed

Roasted Garlic-Mint Aioli

FISH

Miso Glazed Chilean Sea Bass

Roasted Atlantic Salmon

Dijon Herb Cream

Grilled Montauk Swordfish

Mango Salsa

Pan Roasted Sea Scallops

Citrus Beurre Blanc

Pepper Seared Yellowfin Tuna

Mandarin - Soy Glaze

Macadamia Nut Crusted Mahi Mahi

Mango Salsa

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 Black Forest Bakery

Sliced Tableside

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.

Choice of Table Linen Colors.
Direction Maps for Your Invitations.

Place Cards for All of Your Guests.

View is primarily a fine dining ala 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 Riverview Restaurant
makes available the following list of services:

FLOWERS

OAKDALE FLOWER SHOP
1312 Montauk Highway
Oakdale, New York 11769
(631) 589-3041

BAKERY

BLACK FOREST BAKERY
155 N. Wellwood Ave.
Lindenhurst, New York 11757
(631) 226-0570

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

EXTENDED COCKTAIL 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
Extended Cocktail Reception**

Three Buffet Stations Open Continuously for Three Hours
Carving Station - Two Carving Items and Three Salads
Pasta Station - Three Pastas Served from Chafing Dishes
Continental Station - Three Chafing Dishes

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
lessings.com