



# 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)

Main Lobster Salad
Yellowfin Tuna Tartare
Shrimp Cocktail
Pepper Seared Ahi Tuna
Tomato Mozzarella Bruschetta
Shredded Mexican Chicken on a corn chip
Smoked Salmon Dill Crème Fraiche
Crab Salad Phylo 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 **Pekin Duck Tacos** Fried Oyster Shooters

The following are offered for an additional charge:

Baby Lamb Chops (\$2 additional per person)
Raw Bar, Clams and Oysters Shucked To Order (\$3 additional per person)

## **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
Linguini 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 Black Forest 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

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 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





