

Greenview's

Sit down Package

Passed Hor D'oeuvres

(Please choose 6)

Quesadillas

Chicken Satay

Coconut Shrimp

Seared Ahi Tuna

Stuffed Mushrooms

Mini Beef Wellington

Vegetable Spring Rolls

Franks in a Puff Pastry

Bruschetta on Toast Points

Mac & Cheese served on mini spoons

Shrimp Cocktail (\$5.00 Per Person) Baby

Lamb Chops (\$5.00 Per Person)

Tuscan Table

(Included)

Italian Antipasto, Vegetable Crudite with assorted dressings,

International Cheese Board, Hummus & Pitas

Dinner Reception

Duet Course

(Please Choose One)

Fresh Mozzarella & Tomato

Served with Mixed Greens, Sundried Tomato & Heart of Palm, tossed in a White Balsamic Vinaigrette

Port Wine Poached Pear

Served with Warm Goat Cheese on a toast Point, Mixed Greens, Candied Walnuts and Craisins, Tossed in a White Balsamic Vinaigrette

Grilled Vegetable Tower

Heirloom Tomato Bruschetta on Toast Point and Prosciutto Wrapped Bread stick Served with Mixed Greens, Sun Dried Tomatoes, Hearts of Palm, tossed in a White Balsamic Vinaigrette

Fresh Burrata

Topped with a Balsamic Glaze, served with Mixed Greens, Toasted Pignoli Nuts & Sundried Tomatoes, Tossed in a White Balsamic Vinaigrette

Entree Selections

(Choice of three plus a Vegetarian Dish)

Beef Entrees

Grilled NY Strip

topped with Merlot Butter and Fried Leek Straws served with Truffled Red Bliss Mashed Potatoes and an Asparagus and Baby Carrot Bundle

Grilled Rib Eye

topped with Sautéed Onions and Mushrooms served with Purple Peruvian Mashed Potatoes and an Asparagus and Baby Carrot bundle

Braised Beef Short Rib

served over a Parsnip Puree and Roasted Brussels Sprouts, topped with a Red Wine Reduction

Grilled Filet Mignon

served with Garlic Red Bliss Mashed Potatoes and an Asparagus and Baby Carrot Bundle, topped with a Merlot Demi-Glace
\$6.00 Per Person

Grilled Filet Mignon

served with Truffle Red Bliss Mashed Potatoes, and a Haricot Vert Bundle, topped with an Herb Shallot Butter
\$6.00 Per Person

Entree Selections

Poultry Entrees

Chicken Milanese

topped with Baby Arugula, Heirloom Tomatoes, Red Onion, and a Balsamic Glaze

Roasted French Cut Chicken Breast

stuffed with Spinach, Sundried Tomato and Fresh Mozzarella, served over a Mélange of Roasted Vegetables and Potatoes, topped with a White Wine Reduction

Herb Crusted French Cut Chicken Breast

served over a Mélange of Roasted Vegetables and Potatoes topped with a White Wine Reduction

Roasted French Cut Chicken Breast

Stuffed with Mushroom Duxelle and Gournay Cheese, served over Sweet Mashed Potatoes and Roasted Vegetables, topped with a White Wine Reduction

Chicken Roulade

filled with Prosciutto and Fresh Mozzarella served over Rice Pilaf and Julienned Vegetables

Long Island Duck Breast

served over Sweet Mashed Potato, a Haricot Vert Bundle and topped with a Raspberry Pinot Noir Reduction

Entree Selections

Fish Entrees

*Panko & Herb Crusted Pacific Sea Bass
Served over Lobster Risotto and Broccolini,
topped with a Citrus Beurre Blanc*

*Pan Seared Sesame Crusted Arctic Char
Served over Sticky Rice and
a Vegetable Stir Fry,
topped with a Teriyaki Miso Glaze*

*Panko Crusted Atlantic Salmon
Served over Wild Rice and Broccolini,
topped with a Citrus Beurre Blanc*

*Atlantic Salmon Dijonae
Served over an Israeli Couscous & Sauteed Spinach*

*Herb Crusted Branzino
served over Rice Pilaf and Sautéed Asparagus, topped with a Citrus
Beurre Blanc*

Entree Selections

Vegetarian Entrees

Eggplant Rollatini
filled with Ricotta and topped with a Pomodoro Sauce

Portobello Wellington
served with Julienned Vegetables and
topped with a Balsamic Glaze

Zucchini Linguine
with Artichoke Hearts, Heirloom Tomatoes
and Chickpeas in a Garlic and Oil Broth

Butternut Squash Ravioli
in a Brown Butter Sage Sauce

Wild Mushroom Ravioli
in a Porcini Cream Sauce

Vegetable Lasagna
topped with a Béchamel Sauce

Dessert Course

*Platters of Cookies & Pastries
Fresh Brewed Coffee & Tea*

Liquor Service

*A Full Open bar of Ultra Premium wines and Spirits,
Soft Drinks & Juices Included*

Services & Amenities

*For your special Occasion we offer an expert Maitre'D
to orchestrate every aspect of your affair.*

*Our professional Services Also Includes
Coat Check & Linens*

Dessert Enhancements

Chocolate Dipping Station

Strawberries, Golden Pineapple, Marshmallows, Rice Krispy Treats, Graham Crackers, Pound Cakes & Pretzels Gently Dipped in Gourmet Belgium Semi-Sweet Milk & Dark Chocolate

\$5.00 Per Person

Old Fashioned Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream, Chocolate Syrup, Strawberry Syrup, Caramel Sauce, Rainbow Sprinkles, Reese's Pieces, Oreo Pieces, Mini Chocolate Chips, Heath Bar Crunch, Toasted Coconuts, Mini Marshmallows, Gummy Bears, Mini M&M's, Maraschino Cherries and Whipped Cream

\$5.00 Per Person

Milk & Cookies Bar

Homemade Freshly Baked Assorted Cookies

Served with Ice Cold Flavored Milk

\$5.00 Per Person

International Coffee & Cordial Bar

Espresso, Cappuccino, Fresh Whipped Cream with Assorted Liquors & After Dinner Drinks

\$5.00 Per Person