

# *Greenview's*

## *Wedding Package*

*Elaborate Cocktail Hour Including  
Butler Service Passed Hors D'oeuvres*

*(Please Choose 10)*

<i>Spanakopita</i>	<i>Beef Satay</i>
<i>Pommes Frites</i>	<i>Chicken Satay</i>
<i>Stuffed Mushrooms</i>	<i>Pork Dumplings</i>
<i>Lobster Spring Rolls</i>	<i>Tomato Bruschetta</i>
<i>Mac &amp; Cheese Bites</i>	<i>Beef Negimaki</i>
<i>Coconut Fried Shrimp</i>	<i>Spicy Tuna Tartar</i>
<i>Vegetable Spring Roll</i>	<i>Vegetable Tempura</i>
<i>Mini Beef Wellington</i>	<i>Kobe Beef Sliders</i>
<i>Bacon Wrapped Scallops</i>	<i>Thai Chili Crab Cakes</i>
<i>Gourmet Pizza Triangles</i>	<i>Baked Clams Oreganata</i>
<i>Smoked Salmon with Crème Fraise</i>	<i>Seared Ahi Tuna on a Wonton Crisp</i>
<i>Sesame Chicken with Oriental Duck Sauce</i>	<i>Franks in Puff Pastry with Dijon Mustard</i>
<i>Shrimp Cocktail- \$5.00 Per Person</i>	<i>Baby Lamb Chops \$5.00 Per Person</i>

# *A Taste of Tuscany*

*(All Included)*

*International Cheese Board*

*Fresh Fruit Displays*

*Italian Antipasto*

*Assorted Marinated Olives Vegetable*

*Crudite with assorted dips Fresh*

*Mozzarella & Tomato Assorted*

*Hummus & Pitas*

*Italian roasted Peppers*

*Marinated Grilled Vegetables*

*Hearts of Palm*

*Artichoke Salad*

# *Hot Gourmet Stations*

## *\*Pasta Station\**

*(Please choose 3 Pastas & 3 Sauces)*

### *Pastas*

*Farfalle, Tortellini, Rigatoni, Penne, Fusilli, Wild  
Mushroom Ravioli, Lobster Ravioli*

### *Sauces*

*Ala Vodka, Pesto, Bolognese, Garlic & Oil, Marinara, Broccoli  
Rabe & Sausage  
Fresh Garlic Bread*

## *A Taste of Italy*

*(Choice of 3)*

*Chicken Scarpariello, Chicken Franchese, Chicken Piccata,  
Eggplant Rollatini, Veal Marsala, Gnocchi with Pesto*

## *Katz Deli*

*Carved Corned Beef & Pastrami, Potato Knishes,  
Fresh Rye Bread, Mustard, Sauerkraut*

# *Hot Gourmet Stations*

## *South of the Border*

*Chicken & Steak Fajitas made to order, Quesadillas,  
Fiesta Rice, Black Beans, Chips & Salsa, Fresh Guacamole, Pico de Gallo*

## *Asian Wok Station*

*(Choice of 4)*

*Peking Duck, Crispy Mongolian Beef, Thai Chicken Lettuce Wraps. Dim  
Sum, Pot Stickers, Korean BBQ Short Ribs,  
Lo-Mein Noodles, Pad Thai Noodles, Fried Rice*

## *The Grill Station*

*(Choice of 3)*

*Assorted Beef & Chicken Kebabs, Salmon, Tuna, Swordfish, London  
Broil, Assorted Sausage  
Grilled Vegetables Included*

# *Hot Gourmet Stations*

## *Coney Island Station*

*(Choice of 4)*

*Mac & Cheese, Kobe Beef Sliders, Potato Knishes, Mozzarella Sticks,  
Mini Rueben's, Hotdogs, French Fries*

## *Carving Station*

*(Choice of 2)*

*Romanian Strip Steak, London Broil, Corned Beef  
Fresh Young Turkey Breast, Honey Baked Ham, Stuffed Pork Loin,  
Pastrami, Sirloin*

## *It's all Greek to me!*

*Chicken & beef kebabs, Spanakopita, Grape Leaves,  
Israeli Salad, Couscous, Tzatziki Sauce*

## *Seafood Station*

*(Choice of 3)*

*Fried Calamari, Seafood Risotto, Zuppa Di Clams & Mussels,  
Miso Glazed Salmon, Shrimp Scampi*

# *Dinner Reception*

*Champagne Toast Included*

*Duet Course  
(Choice of 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 Pineapple*

*Served with Summer Berries, Mixed Greens, Candied Walnuts, Dried Cranberries and Granny Smith Apples 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 a Roasted Plum Tomato & Prosciutto di Parma, served with Mixed Greens, Toasted Pignoli Nuts & Sundried Tomatoes, Tossed in a White Balsamic Vinaigrette*

# *Entrée 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*

# *Entree Selections*

## *Chicken Entree*

### *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 Broccoli, 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 Broccoli,  
topped with a Citrus Beurre Blanc*

*Atlantic Salmon Dijonae  
Served over an Israeli Couscous & Sautéed 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*

*Your Own Custom Designed Wedding Cake with choice of Luscious  
Fillings & Assorted Passed Mini Desserts  
Fresh Brewed Coffee & Tea*

## *Liquor Service*

*A five Hour Affair Open Bar with Premium Selections of Top Shelf  
Liquor, Domestic & Imported Beer, Red & White Wines, Assorted Juices  
& Sodas Throughout Your Celebration*

## *Service & Amenities*

*For Your Special Occasion We Offer a Five Hour Party with an Expert  
Maitre'D to Orchestrate Every Aspect of Your Affair*

*Our Services Also Include a Bridal Attendant, Coat Check Services &  
Linens of your choice*

## *Ceremony Fee-\$1,500.00*

*Includes 1/2 Hour Hospitality of Passed Wine, Champagne  
& Sparkling Water*

## *Extra Hour with Open Bar*

*\$10.00 Per Person*

# *Cocktail Hour Enhancements*

## *Vodka Bar*

*Flavored Vodka with Succulent Fresh Fruit Flavors Displayed Elegantly  
in a Hand Carved Ice Sculpture*

*\$750*

## *Martini Bar*

*Ultra-Premium Vodka Martinis with a unique menu*

*\$500*

## *Raw Bar*

*Fresh Littleneck Clams, Blue Point Oysters, Shrimp Cocktail and Maine  
Lobsters -\$30.00 Per Person*

*Includes Shrimp, Clams & Oysters - \$20.00 Per Person*

*Includes Shrimp Cocktail Only \$15.00 Per Person*

*Served on Crushed Ice Displayed in a Personalized Hand Carved Ice  
Sculpture Alongside Cocktail Sauce, Horseradish and Mignonette*

## *Sushi Bar*

*Professional Sushi Chef with Made to Order Sushi, Sashimi &  
Assorted Condiments*

*\$25.00 Per Person*

# *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 & Cookie 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*