

Greenview's

Wedding Package

Elaborate Cocktail Hour Including

Butler Service Passed

Hors D'oeuvres

(Please Choose 10)

Spanakopita

Pommes Frites

Stuffed Mushrooms

Lobster Spring Rolls

Mac & Cheese Bites

Coconut Fried Shrimp

Vegetable Spring Roll

Mini Beef Wellington

Bacon Wrapped Scallops

Gourmet Pizza Triangles

*Smoked Salmon with Crème
Fraise*

*Sesame Chicken with Oriental
Duck Sauce*

*Shrimp Cocktail
(\$5.00 Per Person)*

Beef Satay

Chicken Satay

Pork Dumplings

Tomato Bruschetta

Beef Negimaki

Spicy Tuna Tartar

Vegetable Tempura

Kobe Beef Sliders

Thai Chili Crab Cakes

Baked Clams Oreganata

*Seared Ahi Tuna on a Wonton
Crisp*

*Franks in Puff Pastry with Dijon
Mustard*

*Baby Lamb Chops
(\$5.00 Per Person)*

A Taste of Tuscany

(All Included)

International Cheese Board

*Consisting of Imported and Domestic Cheese Served with
Assorted Cracker and Flat Bread*

Fresh Fruit Displays

Fresh Sliced Seasonal Fruit

Italian Antipasto

*Sopressata, Genoa Salami, Pepperoni, Provolone, Roasted
Peppers and Giardiniera*

Assorted Marinated Olives

Outstanding Mix of Black and Green Mediterranean Olives

Fresh Vegetable Crudite

*Carrots, Celery, Tricolor Bell Peppers, Green & Yellow
Squash, Cherry Tomatoes with Assorted dips*

Mozzarella & Tomato

*Thin Sliced Fresh Mozzarella and Vine Ripened Tomatoes
Drizzled with a Balsamic Glaze*

Hummus & Pitas

Assorted Hummus Spreads Served with Warm Pita Bread

Italian roasted Peppers

Finished with Virgin Olive Oil, Basil & Garlic

Marinated Grilled Vegetables

Served with Goat Cheese & Balsamic Vinegar

Artichoke Salad

With Oregano Vinaigrette

Hot Gourmet Stations

Pasta Station

(Please choose 3 Pastas & 3 Sauces)

Includes Fresh garlic Bread

Pastas

Farfalle, Tortellini, Rigatoni, Penne,

Fusilli, Wild Mushroom Ravioli

Sauces

Ala Vodka, Pesto, Bolognese, Garlic & Oil, Marinara,

Broccoli Rabe & Sausage

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

Seafood Station

(Choice of 3)

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

Dinner Reception
Champagne Toast Included

First Course
(Choice of One)

Fresh Fruit “Kebabs”
Seasonal Ripe Fruit served with a Mango coulis

Classic Caesar Salad Garnished with Parmesan Croutons

Farmers Market Salad with Seasonal ingredients

*House Salad Served with Tomato, Red Onion, Ricotta Salata & Aged
Red Wine Vinaigrette*

Second Course
(Choice of One)

*Burratta & Vine Ripened Tomatoes with Basil Oil & Balsamic
Reduction*

Mezza Rigatoni Ala Vodka with Fresh Basil

Penne filetto Di Pomodoro

Wild Mushroom Risotto finished with Aged Parmesan

Seafood Risotto
Petite Bay Scallops, Gulf Shrimp and Seasonal Vegetables

Dinner Reception

Duet Course

(In lieu of a first & Second 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*

Complimentary Passed Intermezzo

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*

\$8.00 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

\$5.00 Per Person

Entree Selections

Fish Entrees

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

*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*

*Panko Crusted Chilean Seabass
Over Lobster Risotto & Broccolini
Topped with a Citrus Beurre Blanc and Tomato Concasse
(\$7.00 per person)*

*Sesame Crusted Chilean Seabass
Served over Sticky Rice & Vegetable Stir-fry
With a miso Glazed Teriyaki Glaze
(\$7.00 per person)*

Entree Selections

Vegetarian Entrees

Eggplant Rollatini

filled with Ricotta and topped with a Pomodoro Sauce

Portobello Wellington

served with Julienned Vegetables

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

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 Including a Full 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-\$2,000.00

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

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*

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
\$6.00 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
\$6.00 Per Person*

Milk & Cookie Bar

*Homemade Freshly Baked Assorted
Cookies Served with Ice Cold Flavored
Milk
\$6.00 Per Person*

International Coffee & Cordial Bar

*Espresso, Cappuccino, Fresh Whipped Cream with Assorted
Liquors & After Dinner Drinks
\$5.00 Per Person*

Deluxe Viennese

(All Included)

*Grand Display of Mini Turnovers, Assorted Cakes, Pies, Mousses
and Chefs Selection of Desserts*

Chocolate dipping Station

*Strawberries, Golden Pineapple, Marshmallows, Rice Crispy
Treats, Graham Crackers, Pretzels, Gently Dipped in Semi-Sweet
Milk & Dark Chocolate*

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*

Milk & Cookie Bar

*Homemade Freshly Baked Assorted Cookies Served with Ice Cold
Flavored Milk*

International Coffee & Cordial Bar

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

\$20.00 per person

Includes additional 30 minutes

Additional Enhancements

Valet Parking

\$10.00 per person

Extra Hour with Open Bar

\$15.00 Per Person

After Party

Not ready for the night to end? Consider an afterparty! Enjoy an additional 1.5 hours of your celebration! A full open bar of top shelf liquor included in addition to 5 “Late Night” Snacks such as, chicken fingers, hot dogs, soft pretzels, French fries, sliders, popcorn, sausage & peppers, Mozzarella Sticks, Churros

\$3,500.00

Bourbon & Cigar Bar

Artistically displayed ultra-premium bourbon, Whiskey & Scotch accompanied by assorted cigars ranging from light to robust.

50 Cigars-\$500.00

100 Cigars- \$1,000.00

Additional Enhancements

Exit Stations

Includes complimentary Bottled Water

Hot Pretzels & Popcorn

\$6.00 per person

Fresh Baked Cookies & Churros

\$6.00 Per Person

Pizza Party!

Neapolitan Pizza & Garlic Knots

\$8.00 Per Person

Are you a DIY-ER?

We offer in-house day of coordinating services! Our expert coordinator will handle all your décor needs! From centerpiece assembly, chair covers, party favors etc. We are happy to help in any way we can to make your day as seamless as possible!

\$500.00