



2024 CATERING MENU

(631) 757-8800

TheView.CrabMeadow@gmail.com

220 Waterside Road

Northport, NY 1176

We cater to every event, whether it is a birthday party or a wedding we are prepared to deliver fantastic meals. The View Restaurant's team will provide you with professional service and quality food in a venue with a stunning view of the Long Island Sound.

Head Chef Walter Rosch and Dining Room Manager Joe Walsh bring over 60 years of experience to planning and executing your next event.

Our expert staff will prepare delicious food, handle set-up, serve your guests, and manage all of the details in between.

We can customize any package to meet your specific needs.

All parties require a 50 person minimum.

Please inform us of any guests with food allergies.

All packages include coffee, tea, and soft drinks

Our Service Charge is for the administration of the banquet, special function, or package deal and is not to be reported as a gratuity. The Service Charge will not be distributed as gratuities to the employees providing service to guests.

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.

WEDDING BUFFET

5 Hour Affair

114.95 | 118.40 per guest

+ 20% Service Charge & NYS Tax

Open Bar

Does not include Shots

Available for one hour

Draft

Bottled Beer

Wine

Premium Liquor

Passed Hors d'Oeuvres

Served for one hour

Steak Bruschetta with Horseradish Sauce

Grilled New Zealand Lamb Chops

Bacon Wrapped Scallops

Seared Duck Breast with Roasted Pepper Remoulade

Caribbean Shrimp

Shrimp Cocktail

Cocktail Franks

Vegetable Spring Rolls

Lobster Salad Served on Crackers

Hot Entrées

Includes your choice of Caesar Salad or Mixed Greens

Served with hot dinner rolls

Sliced Prime Rib

Chicken Marsala, Francese, or Piccata

Eggplant Rollatini with Spinach

Roasted Rosemary Potatoes

Fresh Seasonal Vegetables

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.

PREMIUM COCKTAIL PARTY

3 Hour Affair

69.95 | 72.05 per guest

+ 20% Service Charge & NYS Tax

Open Bar

Shots are Not Included

Draft

Bottled Beer

Wine

Premium Liquor

Passed Hors d'Oeuvres

Served for 1 Hour

Steak Bruschetta with Horseradish Sauce

Grilled New Zealand Lamb Chops

Bacon Wrapped Scallops

Seared Duck Breast with Roasted Pepper Remoulade

Caribbean Shrimp

Shrimp Cocktail

Cocktail Franks

Vegetable Spring Rolls

Lobster Salad Served on Crackers

Please be advised that the New York State Liquor Authority does not allow any customers or events to bring their own alcohol.

The View Restaurant reserves the right to refuse alcohol to any guests unable to prove proof of legal drinking age or to any guests deemed intoxicated.

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.

COCKTAIL PARTY

3 Hour Affair

49.95 | 51.45 per guest

+ 20% Service Charge & NYS Tax

Open Bar

Shots are Not Included

Draft

Bottled Beer

Wine

Premium Liquor

Passed Hors d'Oeuvres

Served for 1 Hour

Cocktail Franks

Bruschetta

Coconut Shrimp

Fried Raviolis

Buffalo Chicken Bites

Pizza Bagels

Please be advised that the New York State Liquor Authority does not allow any customers or events to bring their own alcohol.

The View Restaurant reserves the right to refuse alcohol to any guests unable to prove proof of legal drinking age or to any guests deemed intoxicated.

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.

SEATED DINNER

4 Hour Affair

44.95 | 46.30 per guest

+ 20% Service Charge & NYS Tax

Sides

All Entrées are served with the following

Roasted Potatoes or Rice Pilaf

Fresh Seasonal Vegetables

Dinner Rolls

First Course

Mixed Greens

Fresh Mozzarella and Tomato with Balsamic Glaze

Second Course

Choose any of the following combinations

Chicken Francese and Stuffed Bass

Grilled Sirloin and Chicken Florentine

Grilled Sirloin and Shrimp Oreganata

Optional Third Course

Served as the First Course for an additional 6 per guest

Penne a la Vodka

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.

BRUNCH BUFFET

3 Hour Affair

44.95 | 46.30 per guest

+ 20% Service Charge & NYS Tax

Mimosa Bar

Bottomless Mimosas served with Fresh Strawberries and Blueberries

Hot Entrées

Served with fresh orange and cranberry juice

Includes your choice of Caesar Salad or Mixed Greens

Blueberry Bread Pudding served with Whiskey Sauce

Fresh Assorted Bagels

Scrambled Eggs

Quiche

Bacon

Sausage

Challah Bread French Toast with Fresh Berries

Seasonal Fruit Display

Roasted Potatoes with Onions and Peppers

Your choice of Chicken Marsala, Francese, or Piccata

Penne a la Vodka

Sea Bass Oreganata

Fresh Seasonal Vegetables

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.

SWEET SIXTEEN

4 Hour Affair

45.95 | 47.33 per guest

+ 20% Service Charge & NYS Tax

Passed Hors d'Oeuvres

Served for 45 Minutes

Cocktail Franks

Bruschetta

Coconut Shrimp

Fried Raviolis

Buffalo Chicken Bites

Pizza Bagels

Hot Entrées

Includes Grilled Chicken Caesar Salad

Served with hot dinner rolls

Chicken Tenders with French Fries

Penne a la Vodka

Fresh Seasonal Vegetables

Taco Bar

Both Hard and Soft Shells

Beef and Chicken Tacos

Served with Cheddar Cheese, Lettuce, Tomato, Pico de Gallo, and Sour Cream

Dessert

Assorted Fresh Baked Cookies

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.

EAGLE BUFFET

4 Hour Affair

51.95 | 53.51 per guest

+ 20% Service Charge & NYS Tax

Carving Station

Prime Rib served Au Jus

Hot Entrées

Includes your choice of Caesar Salad or Mixed Greens

Served with hot dinner rolls

Your choice of Chicken Marsala, Francese, or Piccata

Shrimp Oreganata with Rice

Eggplant Rollentini

Penne a la Vodka

Sea Bass Oreganata

Roasted Rosemary Potatoes

Fresh Seasonal Vegetables

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.

BIRDIE BUFFET

4 Hour Affair

46.95 | 48.36 per guest

+ 20% Service Charge & NYS Tax

Carving Station

Marinated Flank Steak

Hot Entrées

Includes your choice of Caesar Salad or Mixed Greens

Served with hot dinner rolls

Your choice of Chicken Marsala, Francese, or Piccata

Eggplant Rollentini

Penne a la Vodka

Sea Bass Oreganata

Roasted Rosemary Potatoes

Fresh Seasonal Vegetables

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.

PAR BUFFET

4 Hour Affair

39.95 | 41.15 per guest

+ 20% Service Charge & NYS Tax

Hot Entrées

Includes your choice of Caesar Salad or Mixed Greens

Served with hot dinner rolls

Your choice of Chicken Marsala, Francese, or Piccata

Penne a la Vodka

Sea Bass Oreganata

Roasted Rosemary Potatoes

Fresh Seasonal Vegetables

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.

BAR SELECTIONS

All bar packages have a 4 hour duration

Beer, Wine, & Soda

Package

19.95 | 20.55 per person
+ 20% Service Charge & NYS Tax

Draft

Bottled Beer

Wine

Soft Drinks

Open Bar

24.95 | 25.70 per person
+ 20% Service Charge & NYS Tax

This package does not include shots

Draft

Bottled Beer

Wine

Premium Liquor

Open Tab

Draft — 5.50 | 5.67

Domestic Bottled Beer — 5.50 | 5.67

Imported Bottled Beer — 6.00 | 6.18

Wine by the Glass — 9.21 | 9.49

Mixed Drink Can — 6.44 | 6.63

Shot — 6.00 | 6.18

Cocktails — 11.00 | 11.33

+ 20% Service Charge & NYS Tax

Please be advised that the New York State Liquor Authority does not allow any customers or events to bring their own alcohol.

The View Restaurant reserves the right to refuse alcohol to any guests unable to prove proof of legal drinking age or to any guests deemed intoxicated

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.

CATERING ADDITIONS

The following packages serve approximately 50 guests

Prices are listed by cash | credit card

Antipasto Platter

225 | 292.50
+ 20% Service Charge
& NYS Tax
Havarti with Dill
Cheddar
Manchego
Pepper Jack
Goat Cheese
Crackers

Shrimp Cocktail Platter

225 | 292.50
+ 20% Service Charge
& NYS Tax
Shrimp with Homemade
Cocktail Sauce and Sliced
Lemons

Passed Hors d'Oeuvres

9.95 | 10.25 per guest
+ 20% service charge
& NYS Tax
Cocktail Franks
Bruschetta
Coconut Shrimp
Fried Raviolis
Buffalo Chicken Bites
Pizza Bagels

Cheese Platter

225 | 292.50
+ 20% Service Charge & NYS Tax
Hot Capicola
Fresh Mozzarella
Sweet Soppresata
Hot Soppresata
Salami
Pepperoni
Provolone
Roasted Red Peppers
Olives
Artichokes

Premium

Passed Hors d'Oeuvres

19.95 | 20.55 per guest
+ 20% service charge and NYS Tax
Steak Bruschetta with Horseradish Sauce
Grilled New Zealand Lamb Chops
Bacon Wrapped Scallops
Seared Duck Breast with Roasted Pepper
Remoulade
Caribbean Shrimp
Shrimp Cocktail
Cocktail Franks
Vegetable Spring Rolls
Lobster Salad Served on Crackers

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses especially if you have medical conditions.