

V The
ew
Restaurant
at Crab Meadow Golf Course

2026 CATERING MENU

(631) 757-8800

crabmeadow.com/theview

Crab Meadow Golf Course

220 Waterside Road

Northport, NY 11768

GENERAL INFORMATION

All events have a 50-guest minimum.

—

We do not have any banquet administration fees, service charges, required gratuity, or any other hidden fees.

—

All food is prepared in-house under the supervision of Executive Chef Walter Rosch.

—

All packages include coffee, tea, & soft drinks.

—

We permit all outside vendors for decorations & entertainment.

—

We allow outside vendors for desserts only.

—

We accept cash or check payments for banquets.

—

All banquet packages and menus are completely customizable.

—

The rates provided do not include gratuity.

—

Dates are not guaranteed without receipt of deposit and a signed agreement.

COCKTAIL PARTY

3 HOUR AFFAIR

OPEN BAR

Top-shelf Liquor, Beer, & Wine
Available for the full duration of your event

PASSED HORS D'OEUVRES

Cocktail Franks	Caribbean Shrimp
Buffalo Chicken	Fried Mac & Cheese
Steak Bruschetta	Assorted Spring Rolls
Assorted Pizza Bagels	Chicken Quesadillas

COLD ANTIPASTO

Assorted Italian Meats & Cheeses
Served on platters to all your guests.

\$62.99 + NYS Sales Tax

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have medical conditions. Please alert our staff of any guests with food allergies.

PREMIUM COCKTAIL PARTY

3 HOUR AFFAIR

OPEN BAR

Top-shelf Liquor, Beer, & Wine
Available for the full duration of your event

PREMIUM PASSED HORS D'OEUVRES

New Zealand Lamb Chops	Seared Duck Breast
Bacon-wrapped Scallops	Rib Eye Sliders
Steak Bruschetta	Buffalo Chicken
Cocktail Franks	Shrimp Cocktail
Chicken Quesadillas	Assorted Spring Rolls
Crab Cakes with Remoulade	Caribbean Shrimp

COLD ANTIPASTO

Assorted Italian Meats & Cheeses
Served on platters to all your guests.

CHIP & DIP PLATTERS

Assorted Chips with Assorted Dips
Served on platters to all your guests.

\$86.99 + NYS Sales Tax

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have medical conditions. Please alert our staff of any guests with food allergies.

BRUNCH BUFFET

3 HOUR AFFAIR

MIMOSA BAR

Bottomless Mimosas with Fresh Berries

Available for the full duration of your event

ENTRÉES

Challah French Toast with Fresh Berries
Blueberry Bread Pudding with Whiskey Sauce
Fluffy Scrambled Eggs
Broccoli & Cheddar Quiche
Bacon & Breakfast Sausage
Home Fries with Onions & Peppers
Crumb Cake & Assorted Bagels
Seasonal Fruit Display
Chicken Francese, Marsala, or Piccata
Sea Bass Oreganata
Penne alla Vodka
Mixed Vegetables
Classic Caesar Salad

\$56.99 + NYS Sales Tax

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have medical conditions. Please alert our staff of any guests with food allergies.

PREMIUM BRUNCH BUFFET

4 HOUR AFFAIR

MIMOSAS & BLOODY MARYS

Bottomless Mimosas & Bloody Marys
Available for the full duration of your event

PASSED HORS D'OEUVRES

Deviled Eggs	Shrimp Cocktail
Assorted Spring Rolls	Mini Potato Pancakes
Crab Cakes with Remoulade	Mini Pistachio Pancakes

CARVING STATION

Honey Baked Ham

ENTRÉES

Steak & Eggs on English Muffins
Challah French Toast with Fresh Berries
Blueberry Bread Pudding with Whiskey Sauce
Fluffy Scrambled Eggs
Broccoli & Cheddar Quiche
Bacon & Breakfast Sausage
Home Fries with Onions & Peppers
Crumb Cake & Assorted Bagels
Seasonal Fruit Display
Chicken Francese, Marsala, or Piccata
Sea Bass Oreganata
Penne alla Vodka
Mixed Vegetables
Classic Caesar Salad

\$74.99 + NYS Sales Tax

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have medical conditions. Please alert our staff of any guests with food allergies.

LUNCHEON BUFFET

3 HOUR AFFAIR

ENTRÉES

Chicken Francese, Marsala, or Piccata
Sea Bass Oreganata
Penne alla Vodka
Roasted Rosemary Potatoes
Mixed Vegetables
Classic Caesar or House Salad
Bread & Butter

ENHANCEMENTS

Beer & Wine	\$26.99
Open Bar	\$32.99
Passed Hors d'Oeuvres	\$9.99
Premium Passed Hors d'Oeuvres	\$19.99
Carving Station	\$4.99
Antipasto Platter	\$299.99
Assorted Cheese Platter	\$299.99
Shrimp Cocktail Platter	\$274.99

+ NYS Sales Tax

\$51.99 + NYS Sales Tax

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have medical conditions. Please alert our staff of any guests with food allergies.

SEATED DINNER

4 HOUR AFFAIR

FIRST COURSE

Fresh Mozzarella & Tomato over Mixed Greens with a Balsamic Glaze

SECOND COURSE

A combination plate served to all of your guests.

Select any two entrées:

6oz Grilled Sirloin

Chicken Florentine

Chicken Francese

Sea Bass with Crab Meat Stuffing

Shrimp Oreganata

Grilled Salmon

served with a side of Roasted Potatoes & Mixed Vegetables

ENHANCEMENTS

Additional Pasta Course	\$4.99
Beer & Wine	\$26.99
Open Bar	\$32.99
Passed Hors d'Oeuvres	\$9.99
Premium Passed Hors d'Oeuvres	\$19.99
Antipasto Platter	\$299.99
Assorted Cheese Platter	\$299.99
Shrimp Cocktail Platter	\$274.99

+ NYS Sales Tax

\$56.99 + NYS Sales Tax

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have medical conditions. Please alert our staff of any guests with food allergies.

BIRDIE BUFFET

4 HOUR AFFAIR

CARVING STATION

Marinated Flank Steak

ENTRÉES

Chicken Francese, Marsala, or Piccata
Sea Bass Oreganata
Eggplant Rollatini
Penne alla Vodka
Roasted Rosemary Potatoes
Mixed Vegetables
Classic Caesar or House Salad
Bread & Butter

ENHANCEMENTS

Beer & Wine	\$26.99
Open Bar	\$32.99
Passed Hors d'Oeuvres	\$9.99
Premium Passed Hors d'Oeuvres	\$19.99
Prime Rib Substitution	\$4.99
Antipasto Platter	\$299.99
Assorted Cheese Platter	\$299.99
Shrimp Cocktail Platter	\$274.99
+ NYS Sales Tax	

\$58.99 + NYS Sales Tax

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have medical conditions. Please alert our staff of any guests with food allergies.

EAGLE BUFFET

4 HOUR AFFAIR

CARVING STATION

Prime Rib

ENTRÉES

Chicken Francese, Marsala, or Piccata
Shrimp Oreganata over Rice Pilaf
Eggplant Rollatini
Penne alla Vodka
Roasted Rosemary Potatoes
Mixed Vegetables
Classic Caesar or House Salad
Bread & Butter

ENHANCEMENTS

Beer & Wine	\$26.99
Open Bar	\$32.99
Passed Hors d'Oeuvres	\$9.99
Premium Passed Hors d'Oeuvres	\$19.99
Antipasto Platter	\$299.99
Assorted Cheese Platter	\$299.99
Shrimp Cocktail Platter	\$274.99

+ NYS Sales Tax

\$64.99 + NYS Sales Tax

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have medical conditions. Please alert our staff of any guests with food allergies.

ALBATROSS BUFFET

5 HOUR AFFAIR

OPEN BAR

Top-shelf Liquor, Beer, & Wine
Available for the full duration of your event

CARVING STATION

Prime Rib

PREMIUM PASSED HORS D'OEUVRES

New Zealand Lamb Chops	Seared Duck Breast
Bacon-wrapped Scallops	Rib Eye Sliders
Steak Bruschetta	Buffalo Chicken
Cocktail Franks	Shrimp Cocktail
Chicken Quesadillas	Chicken Empanadas
Crab Cakes with Remoulade	Assorted Spring Rolls
Assorted Cheese Plates	Caribbean Shrimp

ENTRÉES

Chicken Francese, Marsala, or Piccata
Sea Bass with Crab Meat Stuffing
Eggplant Rollatini
Penne alla Vodka
Roasted Rosemary Potatoes
Mixed Vegetables
Classic Caesar or House Salad
Bread & Butter

\$123.99 + NYS Sales Tax

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have medical conditions. Please alert our staff of any guests with food allergies.

SWEET SIXTEEN

4 HOUR AFFAIR

MOCKTAILS

Creative Signature Mocktails

Available for the full duration of your event

PASSED HORS D'OEUVRES

Cocktail Franks
Buffalo Chicken
Steak Bruschetta
Assorted Pizza Bagels

Caribbean Shrimp
Fried Mac & Cheese
Assorted Spring Rolls
Chicken Quesadillas

TACO BAR

Beef & Chicken Tacos

Served with Cheese, Lettuce, Tomato, Pico de Gallo, & Sour Cream

ENTRÉES

Chicken Parmigiana
Chicken Tenders
French Fries
Penne alla Vodka
Classic Caesar Salad
Bread & Butter

\$59.99 + NYS Sales Tax

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have medical conditions. Please alert our staff of any guests with food allergies.

BAR SELECTIONS

RUNNING TAB

Individual drinks added to your bill.
Available for the full duration of your event.

Final Tab + NYS Sales Tax

BEER & WINE

Wine, Draft Beer, & Bottled Beer
Available for the full duration of your event.

\$24.99 + NYS Sales Tax

OPEN BAR

Premium Liquor, Wine, & Beer
Available for the full duration of your event. Does not include shots.

\$31.99 + NYS Sales Tax

Be advised that the New York State Liquor Authority does not permit outside alcohol. The View Restaurant reserves the right to refuse alcohol to any guests unable to provide proof of legal drinking age or to any guests deemed intoxicated.

CATERING ADDITIONS

PASSED HORS D'OEUVRES

Cocktail Franks
Buffalo Chicken
Steak Bruschetta

Caribbean Shrimp
Fried Mac & Cheese
Assorted Spring Rolls

Chicken Quesadillas
Assorted Pizza Bagels
Assorted Empanadas

\$9.99 + NYS Sales Tax

PREMIUM PASSED HORS D'OEUVRES

Seared Duck Breast
Rib Eye Sliders
Buffalo Chicken
Shrimp Cocktail

New Zealand Lamb Chops
Bacon-wrapped Scallops
Assorted Spring Rolls
Crab Cakes with Remoulade

Cocktail Franks
Steak Bruschetta
Caribbean Shrimp
Chicken Quesadillas

\$19.99 + NYS Sales Tax

SHRIMP COCKTAIL PLATTER

Fresh Shrimp with Homemade Cocktail Sauce
Serves approximately 50 guests. Billed by the platter.

\$274.99 + NYS Sales Tax

ANTIPASTO PLATTER

Salami, Pepperoni, Soppressata, Capicola, Mozzarella, Artichokes, Olives, & Peppers
Serves approximately 50 guests. Billed by the platter.

\$299.99 + NYS Sales Tax

CHEESE PLATTER

Havarti, Goat Cheese, Manchengo, Cheddar, Mozzarella, & Pepperjack on Crackers
Serves approximately 50 guests. Billed by the platter.

\$299.99 + NYS Sales Tax

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have medical conditions. Please alert our staff of any guests with food allergies.