



2025 CATERING MENU

220 Waterside Road
Northport, NY 11768

631.757.8800
crabmeadow.com/catering



The View Restaurant caters to every occasion, serving delicious food with a stunning view of the Long Island Sound. Delicious Italian-inspired dishes designed to satisfy. Executive Chef Walter Rosch and Dining Room Manager Joe Walsh bring over 60 years of experience to the planning and executing of your event. Our expert staff coordinates set-up, prepares delicious food, and serves your guests. We make events easy, be a guest at your own event.

All events have a 50-guest minimum.

All catering packages are customizable.

All prices are subject to a 3% cash discount.

The service charge is for banquet administration and will not be distributed to employees as a gratuity.

BAR SELECTIONS



BEER, WINE & SODA

Wine

Bottled Beer

Draft

Soft Drinks

\$22.61 per guest + 20% Service Charge & NYS Tax



OPEN BAR

Cocktails

Liquor

Wine

Bottled Beer

Draft

\$27.76 per guest + 20% Service Charge & NYS Tax



RUNNING TAB

Draft \$5.67

Domestic Beer \$5.67

Imported Beer \$6.18

Wine By The Glass \$9.49

Mixed Drink Can \$6.63

Cocktails \$11.33

+ 20% Service Charge & NYS Tax

ALL PRICES SUBJECT TO A 3% CASH DISCOUNT

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 provide proof of legal drinking age or to any guests deemed intoxicated.

COCKTAIL PARTY

3-HOUR DURATION

BASIC

OPEN BAR

Cocktails
Premium Liquor
Wine
Bottled Beer
Draft
Soft Drinks



PASSED HORS D'OEUVRES

Steak Bruschetta
Buffalo Chicken Bites
Cocktail Franks
Caribbean Shrimp
Pizza Bagels
Assorted Spring Rolls

\$53.51 per guest

+ 20% Service Charge & NYS Tax

PREMIUM

OPEN BAR

Cocktails
Premium Liquor
Wine
Bottled Beer
Draft
Soft Drinks

PASSED HORS D'OEUVRES

New Zealand Lamb Chops
Seared Duck Breast
Bacon Wrapped Scallops
Lobster Salad On Crackers
Cocktail Franks
Caribbean Shrimp
Shrimp Cocktail
Steak Bruschetta
Assorted Spring Rolls
Chicken Quesadillas

\$74.11 per guest

+ 20% Service Charge & NYS Tax

ALL PRICES SUBJECT TO A 3% CASH DISCOUNT

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

PAR BUFFET

4-HOUR DURATION



ENTRÉES

Choose One

Chicken Marsala

Chicken Francese

Chicken Piccata

Penne a la Vodka

Sea Bass Oreganata

Roasted Rosemary Potatoes

Seasonal Vegetables

Choose One

Classic Caesar Salad

Mixed Greens

\$43.21 per guest + 20% Service Charge & NYS Tax

ADDITIONS



CARVING STATIONS

Add for an additional \$6.18 per guest

Marinated Flank Steak

Add for an additional \$11.33 per guest

Prime Rib served au Jus



BEER, WINE & SODA

Add for an additional \$22.61 per guest



PASSED HORS D'OEUVRES

Add for an additional \$8.24 per guest

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BIRDIE BUFFET

4-HOUR DURATION



CARVING STATION

Marinated Flank Steak

Upgrade to prime rib for an additional \$4.12 per guest



ENTRÉES

Choose One

Chicken Marsala

Chicken Francese

Chicken Piccata

Penne a la Vodka

Sea Bass Oreganata

Eggplant Rollatini

Roasted Rosemary Potatoes

Seasonal Vegetables

Choose One

Classic Caesar Salad

Mixed Greens

\$50.42 per guest + 20% Service Charge & NYS Tax

ADDITIONS



BEER, WINE & SODA

Add for an additional \$22.61 per guest



PASSED HORS D'OEUVRES

Add for an additional \$8.24 per guest

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EAGLE BUFFET

4-HOUR DURATION



CARVING STATION

Prime Rib served au Jus



ENTRÉES

Choose One

Chicken Marsala

Chicken Francese

Chicken Piccata

Penne a la Vodka

Shrimp Oreganata over Rice Pilaf

Eggplant Rollatini

Roasted Rosemary Potatoes

Seasonal Vegetables

Choose One

Classic Caesar Salad

Mixed Greens

\$55.57 per guest + 20% Service Charge & NYS Tax

ADDITIONS



BEER, WINE & SODA

Add for an additional \$22.61 per guest



PASSED HORS D'OEUVRES

Add for an additional \$8.24 per guest

ALL PRICES SUBJECT TO A 3% CASH DISCOUNT

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ALBATROSS BUFFET

5-HOUR DURATION

PERFECT FOR WEDDINGS!



OPEN BAR

Cocktails

Liquor

Wine

Bottled Beer

Draft



PASSED HORS D'OEUVRES

Chicken Quesadillas

New Zealand Lamb Chops

Steak Bruschetta

Cocktail Franks

Seared Duck Breast

Lobster Salad

Assorted Spring Rolls

Bacon Wrapped Scallops

Caribbean Shrimp



ENTRÉES

Prime Rib served au Jus

Choose One

Sea Bass with Crab Meat Stuffing

Choose One

Chicken Marsala

Penne a la Vodka

Classic Caesar Salad

Chicken Francese

Eggplant Rollatini

Mixed Greens

Chicken Piccata

Roasted Rosemary Potatoes

Seasonal Vegetables

\$103.33 per guest + 20% Service Charge & NYS Tax

ALL PRICES SUBJECT TO A 3% CASH DISCOUNT

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SEATED DINNER

4-HOUR DURATION

1

FIRST COURSE

Served with roasted potatoes and vegetables

Mixed Greens

Fresh Mozzarella & Tomato with Balsamic Glaze

2

SECOND COURSE

Served with roasted potatoes and vegetables

Choose two of the following

Chicken Francese

Chicken Florentine

Grilled Sirloin

Stuffed Bass

Shrimp Oreganata

\$48.36 per guest + 20% Service Charge & NYS Tax

ALL PRICES SUBJECT TO A 3% CASH DISCOUNT

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BRUNCH BUFFET

3-HOUR DURATION



MIMOSA BAR

Bottomless Mimosas served with Fresh Strawberries and Blueberries

Upgrade to beer, wine and soda for an additional \$5.15 per guest



ENTRÉES

Blueberry Bread Pudding with Whiskey Sauce

Fresh Assorted Bagels

Scrambled Eggs

Quiche

Bacon & Sausage

Challah French Toast with Fresh Berries

Seasonal Fruit Display

Home Fries with Onions & Peppers

Penne A La Vodka

Sea Bass Oreganata

Seasonal Vegetables

Choose One

Chicken Marsala

Chicken Francese

Chicken Piccata

\$48.36 per guest + 20% Service Charge & NYS Tax

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SWEET SIXTEEN

4-HOUR DURATION



PASSED HORS D'OEUVRES

Buffalo Chicken Bites
Pizza Bagels

Steak Bruschetta
Coconut Shrimp

Cocktail Franks
Assorted Spring Rolls



TACO BAR

Beef & Chicken

Served on hard and soft shells with

Cheese

Lettuce

Tomato

Pico De Gallo

Sour Cream



ENTRÉES

Chicken Tenders with French Fries

Penne a la Vodka

Grilled Chicken Caesar Salad



DESSERT

Assorted Fresh Baked Cookies

\$49.39 per guest + 20% Service Charge & NYS Tax

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CATERING ADDITIONS

PASSED HORS D'OEUVRES

Steak Bruschetta

Cocktail Franks

Buffalo Chicken Bites

Caribbean Shrimp

Pizza Bagels

Assorted Spring Rolls

\$8.24 per guest + 20% Service Charge & NYS Tax

PREMIUM PASSED HORS D'OEUVRES

Chicken Quesadillas

New Zealand Lamb Chops

Steak Bruschetta

Cocktail Franks

Seared Duck Breast

Lobster Salad

Assorted Spring Rolls

Bacon Wrapped Scallops

Caribbean Shrimp

\$15.45 per guest + 20% Service Charge & NYS Tax

ANTIPASTO PLATTER

Hot Capicola

Sweet & Hot Soppressata

Fresh Mozzarella

Salami

Roasted Red Peppers

Provolone

Pepperoni

Olives

Artichokes

Serve approximately 50 guests for \$257.50 + 20% Service Charge & NYS Tax

CHEESE PLATTER

Havarti with Dill

Manchego

Goat Cheese

Cheddar

Pepper Jack

Crackers

Serve approximately 50 guests for \$257.50 + 20% Service Charge & NYS Tax

SHRIMP COCKTAIL PLATTER

Shrimp with Homemade Cocktail Sauce served with Fresh Lemons

Serve approximately 50 guests for \$200.60 + 20% Service Charge & NYS Tax

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