

# **View** The **ew** **Restaurant** at Crab Meadow Golf Course

## **2025 CATERING MENU**

(631) 757-8800

[Crabmeadow.com/catering](http://Crabmeadow.com/catering)

220 Waterside Road

Northport, NY 11768

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.

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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

116.95 | 120.46 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

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# PREMIUM COCKTAIL PARTY

3 Hour Affair

71.95 | 74.11 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.

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# COCKTAIL PARTY

3 Hour Affair

51.95 | 53.51 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

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# SEATED DINNER

4 Hour Affair

46.95 | 48.36 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

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# BRUNCH BUFFET

3 Hour Affair

46.95 | 48.36 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

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# SWEET SIXTEEN

4 Hour Affair

47.95 | 49.39 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

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# EAGLE BUFFET

4 Hour Affair

53.95 | 55.57 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

Roasted Rosemary Potatoes

Fresh Seasonal Vegetables

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# BIRDIE BUFFET

4 Hour Affair

48.95 | 50.42 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

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# PAR BUFFET

4 Hour Affair

41.95 | 43.21 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

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# BAR SELECTIONS

All bar packages have a 4 hour duration

## Beer, Wine, & Soda Package

21.95 | 22.61 per person  
+ 20% Service Charge & NYS Tax

Draft  
Bottled Beer  
Wine  
Soft Drinks

## Open Bar

26.95 | 27.76 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

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# CATERING ADDITIONS

The following packages serve approximately 50 guests

Prices are listed by cash | credit card

## Antipasto Platter

250 | 257.50  
+ 20% Service Charge  
& NYS Tax  
Havarti with Dill  
Cheddar  
Manchego  
Pepper Jack  
Goat Cheese  
Crackers

## Shrimp Cocktail Platter

200 | 206  
+ 20% Service Charge  
& NYS Tax  
Shrimp with Homemade  
Cocktail Sauce and Sliced  
Lemons

## Passed Hors d'Oeuvres

11.95 | 12.31 per guest  
+ 20% service charge  
& NYS Tax  
Cocktail Franks  
Bruschetta  
Coconut Shrimp  
Fried Raviolis  
Buffalo Chicken Bites  
Pizza Bagels

## Cheese Platter

250 | 257.50  
+ 20% Service Charge & NYS Tax  
Hot Capicola  
Fresh Mozzarella  
Sweet Soppressata  
Hot Soppressata  
Salami  
Pepperoni  
Provolone  
Roasted Red Peppers  
Olives  
Artichokes

## Premium

### Passed Hors d'Oeuvres

21.95 | 22.61 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

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