
The Grandview Package

Includes: Personal Wedding Coordinator, Five Hour Reception, White Chivari Chairs, Linens with Overlays and Napkins, Private Bridal Suite, Champagne Toast, Cake Cutting Service, Stationed Coffee & Tea

Stationary Hors D' Oeuvres

*Imported and Domestic Cheese Display with Gourmet Crackers
Vegetable Crudités and Assorted Fruit Display*

Salad Course ... Choose One

Served with Artisan Rolls and Butter

Garden Salad

Mixed Garden Vegetables Drizzled with Roasted Shallot Vinaigrette

Classic Caesar

Gilled Garlic and Parmesan Crostini

Mixed Green

Baby Lettuces Tossed in Raspberry Dressing ... Finished with Pickled Red Onion Apples

Entrées ... Choose Two

Served with Seasonal Vegetable & Starch

Tuscan Chicken

Breast of Chicken Stuffed with Asiago Cheese

Blackened Salmon

Blackened Fillet with Cajun Spices ... Finished with Mango Salsa

Top Round of Beef

Slow Roasted

Baked Haddock

Panko Encrusted with Lemon & Thyme

Creamy Lemon Parmesan Chicken

Sautéed and Finished Piccata Style with Capers & Parsley

Vegetarian and Vegan Options

Chef's Selection



A La Carte Options

Customize the package, or build your entire wedding day celebration menu from the a la carte options. Including ... starters/hors d'oeuvres, salads, plated entrees, buffets, stations, deserts/coffee service, late night snacks.

"Outstanding venue! The indoor/outdoor bar and covered patio added additional space ... And, set the transition for our indoor/outdoor wedding celebration. The landscape provided the perfect backdrop and every detail was executed to a T. The fireworks show was breath taking and the staff incredible."

Posted on [The Knot](#) by Eric F – October 5, 2017

"Leslie and her team were amazing, helpful and professional! The site is beautiful and the food was amazing. This night could not have been more perfect. I wanted this to be the most perfect day for my daughter and it was ... I would not have changed a thing!"

Posted on [The Knot](#) by Tonya S October 13, 2017

"Absolutely the best night of my life! Every girl always imagines the wedding of her dreams and I can honestly say that Leslie went above and beyond to make this happen for me. I had always envisioned the way my wedding would be, but I can honestly say that this was even better than I could have imagined! The Oaks was beautifully decorated ... plenty of room for dancing and all of the staff was helpful and friendly! Leslie kept the night running smoothly and took care of every little detail! Every single guest is still talking about how much fun they had" ...

Posted on [The Knot](#) by Faith C



Starters/Hors d'oeuvres

Stationary

Vegetable/Imported & Domestic Cheese Crudités

Butler Style Passed - Price per Piece ... 50 Piece Minimum

Buffalo Chicken Balls

Spinach Bits

Red Pepper Hummus In Cucumber

Arancini Di Riso

Assorted Quiche

Brushetta

Antipasto Skewers

Stuffed Mushrooms

Teriyaki Beef Skewers

Tomato Soup Shooters with Mini Grilled Cheese

Tortellini Skewers

Teriyaki Beef Skewers

Asparagus in Prosciutto

Ceviche

Mini Crab Cakes

Coconut Shrimp

Chicken & Waffle Bites

Beef Wellington

Pan Seared Scallops & Bacon

Shrimp Cocktail

Lamb Lollipops

Consuming raw or under cooked meat, poultry, fish, shell fish, or eggs may increase your risk of food borne illness.



Salads

Garden Salad

Mixed Garden Vegetables Drizzled with Shallot Vinaigrette

Classic Caesar

Gilled Garlic and Parmesan Crostini

Mixed Green

Baby Lettuces Tossed in Raspberry Dressing ...

Finished with Pickled Red Onion Apples

Roasted Beet and Goat Cheese Salad

Baby Spinach and Roasted Beets Tossed in Balsamic Vinaigrette ...

Finished with Peppered Goat Cheese

Classic Wedge

Select Iceberg Wedge ... Traditional Bacon Pieces Enhanced with

Grape Tomato and Finished with House Made Roquefort

Arugula and Berry

Peppery Arugula, Fresh Berries, Blue Cheese Crumbles, Toasted

Walnut Pieces and Drizzled with Bourbon Vinaigrette

Caprese with Balsamic Reduction

Roma Tomatoes, Fresh Mozzarella and Basil ... In Light Vinaigrette

Bibb Grilled Vegetable

Portabella, Red Pepper & Roma Tomatoes ... Over Bib Lettuce ...

Drizzled with Pesto Vinaigrette

Asian

Green Leaf Lettuces, Mandarin Orange Pineapple, Wonton Crisps ...

Finished with Toasted Sesame Dressing



Plated Entrees *(Accompanied with Your Choice of Seasonal Vegetable & Chef's Starch)*

Tuscan Chicken

Breast of Chicken Stuffed with Asiago Cheese

Blackened Salmon

Fillet ... Blackened with Cajun Spices and Finished with Mango Salsa

Blackened Salmon

Fillet ... Blackened with Cajun Spices and Finished with Mango Salsa

Top Round of Beef

Slow Roasted

Baked Haddock

Panko Encrusted with Lemon & Thyme

Creamy Lemon Parmesan Chicken

Sautéed and Finished Piccata Style with Capers & Parsley

New York Strip Steak

Prime Hand Cut

Frenched Pork Chop

Cranberry/Apple Relish and Finished with Cyder Syrup

Fillet Mignon

Roasted Shallot and Cabernet Herb Butter

Prime Rib of Beef

Au Jus

Vegetarian or Vegan

Chef's Choice

Kid's Meal

Seasonal Vegetable Selections

Grilled Asparagus ... Stem on Carrots ... Green Beans

Roasted Root Vegetables ... Grilled Summer Squash and Zucchini

Chef's Starch Selections

Roasted Red Potatoes ... Garlic Mashed Potatoes ... Duchess Potatoes

Rice Pilaf ... Garlic & Parmesan Risotto Cakes (Upcharge)

Consuming raw or under cooked meat, poultry, fish, shell fish, or eggs may increase your risk of food borne illness.



Buffet Selections

Option 1

Garden Salad

Artisan Rolls & Butter

Seasonal Vegetable (Choose One)

Grilled Asparagus ... Stem on Carrots --- Green Beans

Roasted Root Vegetables ... Grilled Summer Squash and Zucchini

Chef's Starch (Choose One)

Roasted Red Potatoes ... Garlic Mashed Potatoes ... Duchess Potatoes ... Rice Pilaf

Entrée (Choose Two)

Sliced Top Round of Beef ... Chicken Marsala ... Pasta Prima Vera with Pesto Cream

Option 2

Garden Salad

Artisan Rolls & Butter

Seasonal Vegetable (Choose One)

Grilled Asparagus ... Stem on Carrots --- Green Beans

Roasted Root Vegetables ... Grilled Summer Squash and Zucchini

Chef's Starch (Choose One)

Roasted Red Potatoes ... Garlic Mashed Potatoes ... Duchess Potatoes ... Rice Pilaf

Entrée (Choose Two)

Carved Prime Rib of Beef ... Broccoli Cheddar Stuffed Chicken ... Broiled Haddock

Option 3

Garden Salad

Artisan Rolls & Butter

Seasonal Vegetable (Choose One)

Grilled Asparagus ... Stem on Carrots --- Green Beans

Roasted Root Vegetables ... Grilled Summer Squash and Zucchini

Chef's Starch (Choose One)

Roasted Red Potatoes ... Garlic Mashed Potatoes ... Duchess Potatoes ... Rice Pilaf

Entrée (Choose Two)

Roast Tenderloin w/Red Wine Demi Glace ... Brie/Spinach Stuffed Chicken ...

Baked Stuffed Shrimp w/Chive Hollandaise

Buffet options include linen, but do not include champagne toast, coffee/tea service or cake cutting.

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Coffee/Desserts/Extras

Champagne Toast

Coffee & Tea Service ... Cake Cutting

Late Night Snacks *Price per Piece - 50 Piece Minimum*

Mini Calzones

BBQ Pulled Pork or Beef with Cheese & Pickle

Chicken Wings

Hot ... Honey ... BBQ ... Buffalo

Chicken Fingers

Honey Mustard ... Buffalo ... Sweet & Sour Asian

French Fries with a Special Twist

Parmesan ... Sweet Potato ... Steak Fries

Mini Hot Dogs

With All the Fixings

White Cheddar Mac & Cheese

With Bacon Bits ... Broccoli ... Tomatoes ... Chives

Soft Pretzels

With Mustard Cheese ... Yellow & Dijon Mustard

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