
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 Homemade Focaccia Bread and Whipped Butter

Garden Salad

Iceberg, Romaine, Grape Tomato, Crouton Finished with Balsamic Vinaigrette

Classic Caesar

Crisp Baby Romaine, Parmesan, Crouton

Mixed Green

Field Greens, Grape Tomatoes, Cucumber, Crouton, Finished with Zinfandel Vinaigrette

Entrées ... Choose Two

Served with Seasonal Vegetable & Starch

Tuscan Chicken

Roasted Red Pepper, Asiago Cheese, Baby Spinach

Blackened Salmon

Finished with Mango Salsa

Bourbon Steak Tips

Marinated BBQ Sauce

Baked Haddock

Citrus Cream, Garlic Panko Crumbs

Chicken Picatta

Lemon, White Wine, Capers, Fine Herb

Vegetarian and Vegan Options

Chef's Selection

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



Starters/Hors d'oeuvres

	Al a Carte	Package Up Charge
Stationary		
<i>Vegetable/Imported & Domestic Cheese Crudités</i>	-	-
Butler Style Passed - Price per Person (Two to Four Options)		
<i>Buffalo Chicken Bites with Blue Cheese</i>	-	-
<i>Coconut Chicken Bites with Sweet Chili</i>	-	-
<i>Red Pepper Hummus In Cucumber</i>	-	-
<i>Arancini Di Riso - Sun Dried Tomato and Mozzarella Risotto</i>	-	-
<i>Fried Ravioli with Marinara</i>	-	-
<i>Bruschetta Crostini with Balsamic Caviar</i>	-	-
<i>Deconstructed Spanakopita</i>	-	-
<i>Caprice Skewers with Balsamic Reduction</i>	-	-
<i>Korean BBQ Beef Skewers</i>	-	-
<i>Tomato Soup Shooters with Mini Grilled Cheese</i>	-	-
<i>Tortellini Skewers</i>	-	-
<i>Wild Mushroom Tartlet</i>	-	-
<i>Asparagus in Prosciutto</i>	-	-
<i>Mini-Crab Cakes with Remoulade</i>	-	-
<i>Steak and Cheese Spring Roll</i>	-	-
<i>Coconut Shrimp with Sweet Chili</i>	-	-
<i>Steak Frite with Ranch Aioli</i>	-	-
<i>Pan Seared Scallops & Bacon</i>	-	-
<i>Shrimp Cocktail (Two per Person)</i>	-	-
<i>Lamb Lollipops</i>	-	-

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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.

"We could not have asked for a better wedding and it is all because we hosted it at The Oaks! From the moment I found this venue online, I knew it was the one. The ballroom itself is pristine and allows you to create whatever vision you're dreaming of with its gleaming hardwood floors, neutral color scheme, and indoor/outdoor bar. The grounds are also beautifully maintained. Most importantly, though, was Leslie. I'm an event planner so knew I needed someone I could trust with every little detail. After our first meeting, I had no doubt that Leslie's reputation in all of these reviews were anything but the truth! Leslie responded to every email, made sure to cover every detail throughout the planning process, and truly cared about us just as she does for every other couple getting married at The Oaks (who she fondly refers to as "my couples"). The Oaks was everything we were looking for: beautiful, affordable, flexible, delicious food, and Leslie truly is the biggest asset to this venue. 9/28/19 was the best day of our lives and we could not have asked for a better venue to celebrate! "

Posted on The Knot by Leigh – October 23, 2019

The venue is beautiful! We were lucky enough to have the ceremony outside as well as fireworks!! The food was delicious! They were quick to cater to me (vegetarian) without a hassle. Every one of my guests comment on how fantastic the food was! Leslie is amazing! She was super helpful and patient with my thousands of questions! When I walked into the ballroom on the day of my wedding, all of my anxiety disappeared, because Leslie and her staff set it up just how I would have!

Posted on The Knot by Rebecca – October 23, 2019



Salads

Garden Salad

Iceberg, Romaine, Grape Tomato, Crouton with Balsamic Vinaigrette

- -

Caesar

Crisp Baby Romaine, Parmesan, Crouton

- -

Mixed Green

Field Greens, Grape Tomato, Cucumber, Crouton

Finished with Zinfandel Vinaigrette

- -

Roasted Beet and Arugula Salad

Gorgonzola, Pickled Onions, Candied Walnut

Finished Honey Shallot Vinaigrette

- -

Classic Greek

Field Greens, Feta Cheese, Kalamata Olives, Pepperoncini, Red Onion,

Grape Tomato Finished with Greek Vinaigrette

- -

Charred Watermelon

Arugula, Baby Spinach, Feta Finished with Balsamic Vinaigrette

- -

Heirloom Caprese

Tomato, Mozzarella, Basil Pesto Finished Balsamic Reduction

- -

Strawberry Spinach

Goat Cheese, Bacon, Toasted Pine Nuts

Finished with Apple Cider Vinaigrette

- -

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Plated Entrees

All Accompanied with Your Choice of Seasonal Vegetable & Chef's Starch

	Al a Carte	Package Up Charge
Tuscan Chicken <i>Roasted Red Pepper, Baby Spinach, Asiago Chees</i>	-	-
Blackened Salmon <i>Finished with Mango Salsa</i>	-	-
Bourbon Steak Tips <i>Marinated BBQ Sauce</i>	-	-
Baked Haddock <i>Citrus Cream, Garlic Panko Crumb</i>	-	-
Chicken Piccata <i>Lemon, White Wine, Capers, Fine Herb</i>	-	-
New York Strip Steak <i>Finished with Roasted Garlic</i>	-	-
Frenched Pork Chop <i>Chipotle Tomato Demi</i>	-	-
Filet Mignon <i>Maitre D Butter</i>	-	-
Prime Rib of Beef <i>Herb Rub, Au Jus</i>	-	-
Vegetarian or Vegan <i>Chef's Choice</i>	-	-
Kid's Meal	-	-

Seasonal Vegetable Selections

Asparagus ... Carrots ... Green Beans

Roasted Root Vegetables ... Roasted Summer Squash and Zucchini

Chef's Starch Selections

Roasted Red Potatoes ... Garlic Mashed Potatoes

Rice Pilaf ... Garlic & Parmesan Risotto Cakes

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Dinner Buffet

Salads ... Choose One

Garden Salad
Mixed Green
Caesar

Seasonal Vegetable ... Choose One

Herb Buttered Broccoli
Roasted Carrots
Green Beans
Asparagus
Roasted Root Vegetables
Summer Squash
Roasted Zucchini

Starch ... Choose One

Roasted Red Potato
Garlic Mashed Potato
Rice Pilaf
Parmesan Risotto

Entrée ... Choose Two

Bourbon BBQ Steak Tips
Tuscan Chicken
Baked Haddock
Chicken Piccata
Blackened Salmon
Crab Stuffed Shrimp
Herb Pork Tenderloin
Chef's Choice Vegetarian

Includes Homemade Focaccia Bread and Butter

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

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Coffee/Desserts/Extras

	Al a Carte	Package Up Charge
Champagne Toast	-	-
Coffee & Tea Service ... Cake Cutting	-	-

Late Night Snacks *Price Per Person*

	Al a Carte	Package Up Charge
Assorted Flatbread Pizza <i>Buffalo Chicken, Prosciutto and Goat Cheese, Margarita</i>	-	-
Crispy Fried Chicken and French Fries <i>Ranch ... Honey Mustard ... BBQ ... Sweet & Sour</i>	-	-
Sliders Choose One <i>Mini Burgers, Crab Cake, BBQ Pulled Pork</i>	-	-
French Fries with a Special Twist <i>Shoe String ... Sweet Potato ... Waffle Cut</i>	-	-
Nachos and Tacos <i>Tortilla Chips, Hard Taco Shells, Cheese Sauce with Assorted Toppings</i>	-	-
Macaroni & Cheese or Mashed Potato <i>Bacon Bits, Broccoli, Tomatoes, Chives</i>	-	-

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