

*The Views*  
*at Mt. Fuji*



**BAMBOO MENU**

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## COCKTAIL HOUR

Champagne with Fresh Strawberries

Guests will be Greeted with Sparkling Flutes Upon Arrival

## BUTLER PASSES HORS D'OEUVRES (Choice of 6 Hot or Cold)

Caprese Skewers with Balsamic Drizzle

Shrimp or Asparagus Tempura with Yuzu Salt

Jumbo Coconut Shrimp with Spicy Aioli

Lobster Scampi Puffs with Seafood Sauce

Tatsuta-Age Skewers (Fried Soy-Ginger Marinated Chicken)

Sliced Sirloin Beefsteak on Garlic Toast

Mini Cocktail Meatballs with Tomato and Basil

Tuna Tartar with Wasabi Aioli in a Wonton Cone

Southwest Corn Chowder Shooters

Yakitori (Chicken Skewers Teriyaki)

Steamed Shrimp Shumai Dumplings

Sausage or Spinach Stuffed Cremini Mushrooms

Vegetable Spring Roll with Hot and Sour Sauce

Mini Grilled Cheese Triangles with Tomato Soup Shooters

Negimaki (Scallions Wrapped in Thinly Sliced Beef, Teriyaki Sauce)

Shrimp Ceviche with Avocado on Endive Leaf

Smoked Salmon Canapes with Herbed Cream Cheese

Cocktail Franks with Dijon Mustard

Baked Brie and Raspberry in Filo

Assorted Sushi – Additional \$5.00 per Person

Herb Roasted Lamb Chops – Additional \$5.50 per Person



### MEDITERRANEAN STATION

Baba Ghanoush  
Tabouli  
Hummus  
Kalamata Olives  
Stuffed Grape Leaves  
Marinated Artichoke Hearts  
Feta Cheese  
Toasted Pita Points

### MASHED-TINI BAR

#### Garlic Infused Mashed Potatoes

#### Served in a Martini Glass

(Served with all 6 Toppings)

Bacon Crumbles  
Diced Bermuda Onion  
Shredded Cheddar Cheese  
Demi-Glace Sauce with Mushrooms  
Smoked Diced Ham  
Sour Cream & Chives  
Seasoned Fried Onions

### HIBACHI STYLE GRIDDLE STATION

Shrimp  
Chicken  
Vegetable  
Fried Rice or Lo Mein Noodles

### PASTA STATION

(Choice of 1 Pasta / 1 Sauce)

Penne  
Rigatoni  
Fusilli  
Cavatelli  
Cheese Tortellini  
Alla Vodka  
Alla Panna  
Bolognese  
Filetto Di Pomodoro  
Pesto Marinara  
Primavera  
Sausage & Broccoli Rabe

Plus, Two Additional Station of Your Choice from the Following Items:



## CHAFING DISH SELECTIONS

Choice of 1

### BEEF

Beef Short Ribs Asian Style  
Beef Bordelaise with Wild Mushrooms  
Beef Bourguignon with Pearl Onions  
Beef with Pink Peppercorn Sauce  
Chimichurri Beef with Fresh Herbs  
Beef Teriyaki, with Sesame and Scallions  
Italian or Swedish Meatballs



### SEAFOOD

Spicy Seafood Fra Diavolo  
Seafood Provençale with Fresh Thyme  
New Zealand Mussels Thai Ginger Sauce  
New Zealand Mussels in White Wine & Garlic Sauce  
New Zealand Spicy Coconut Sauce  
Fried Calamari, Marinara Sauce

### CHICKEN / DUCK

Chicken Neapolitano with Eggplant and Tomato  
Chicken with Mediterranean with Artichokes  
and Kalamata Olives  
Chicken with Lemon and Capers  
Chicken Marsala with Cremini Mushrooms  
Chicken Florentine with Basil Cream  
Indian Spiced Curry Chicken  
Grand Marnier Duck L' Orange  
with Pomegranate & Orange Zest  
Raspberry Duck Framboise  
Spicy Mandarin Duck with Szechuan Peppercorn



### PORK

Pork Tenderloin Stuffed with Chorizo  
Smoked Barbecue Pork Loin  
Pork Tenderloin with Granny Smith Apples &  
Caramelized Onions  
Italian Style Sweet and Hot Sausage and Peppers



### VEGETABLE

Eggplant Rollatini with Herbed Ricotta, Marinara Sauce  
Vegetable Fried Tempura Medley  
Risotto with Wild Mushroom  
Vegetable Gratin with Locatelli and Fresh Mozzarella



**HAND CARVED MEATS**  
(Choice of 1)

Herb Crusted Sirloin, Au Jus  
Maple Glazed Turkey Breast  
Rosemary-Garlic Roasted  
Pork Tenderloin  
Pineapple Glazed Virginia Ham  
London Broil  
New York Style Corned Beef  
Whole Roast Suckling Pig

**CHEESE FONDUE STATION**  
(Choice of 4)

Apples  
Broccoli  
Asparagus  
Fried Onion  
Pretzels  
Garlic Toast  
Breadsticks

**MIRRORED DISPLAYS**

Freshly Cut Seasonal Crudités with Dip and  
International Cheeses and Imported Crackers

**SLIDER STATION FRESH OFF THE GRIDDLE**  
(Choice of 3 Toppings)

Cheddar Cheese Slices  
Sliced Pickles  
Caramelized Onions  
Sautéed Mushrooms  
Bacon Slices

**CREPE STATION**  
(Choice of 1)

Seafood Medley  
Spinach and Cheese  
Chicken with Mushrooms  
Dessert Crepes with Nutella or Dark Chocolate,  
Strawberries, Bananas & Whip Cream

**A TASTE OF MEXICO**  
(Choice of 4)

Choice of Mini Taco Shells  
Soft Flour Tortillas with Choice of Seasoned Beef  
Shredded Chicken accompanied by Cilantro  
Tomato Salsa  
Guacamole  
Monterey Jack Cheese  
Sliced Black Olives  
Jalapenos  
Sour Cream



**COLD SEAFOOD BAR**

(Choice of 2)

Jumbo Shrimp Cocktail

Lump Crab Meat

Chilled Mussels

Seafood Salad

Salmon Pinwheels Served with  
Lemon Wedges, Cocktail Sauce,  
Tabasco and Horseradish

(Market Price)

**MAKI SUSHI & NIGIRI SUSHI STATION**

**(Sushi Rolls and Sushi By the Piece)**

Assorted Selection of Fresh

Tuna

Salmon

Whitefish

Yellowtail

Eel

Kanikama Crab

Tempura Shrimp

California Roll

Vegetable Rolls

(Market Price)

One Sushi Chef Additional



## SIT-DOWN DINNER RECEPTION

CHAMPAGNE TOAST

### APPETIZERS

(Choice of 1)

#### HOT

Penne a la' Vodka with Fresh Tomato, Basil and Pecorino Romano Cheese

Jumbo Lump Maryland Crab Cake

Cheese Ravioli with Basil Cream Sauce

Portabella & Ricotta Ravioli with Shiitake Soy Broth

#### COLD

Colossal "Views" Shrimp Cocktail with Spicy Cocktail Sauce

"Stacked" Fresh Mozzarella, and Beefsteak Tomatoes  
with an Aged Balsamic Drizzle

Roasted Beet and Goat Cheese, Balsamic Reduction  
on a Bed of Field Greens

#### SALAD

(Choice of 1)

Baby Field Greens, Cherry Tomatoes, Cucumber & Carrot with a Balsamic Vinaigrette

Caesar Salad with Croutons and Shaved Parmesan Cheese

Tri Color Salad of Arugula, Endive, and Radicchio with Mandarin Orange  
and Sliced Almonds in a Raspberry Vinaigrette



## **ENTREES**

(Choice of 2)

### **BEEF**

Prime Rib of Beef, Au Jus, Bordelaise, or Demi-Glace

The Views Herb Crusted Sirloin Steak, Merlot Demi-Glace

Grilled Filet Mignon, Cabernet Pink Peppercorn Sauce

### **SEAFOOD**

Stuffed Fillet of Sole with Crabmeat, Lobster Saffron Cream Sauce

Pan Seared Halibut with Roasted Heirloom Tomatoes

Roasted Atlantic Salmon Teriyaki or Dill Cream Sauce

### **CHICKEN**

Chicken Francaise, Marsala, Piccata

Sautéed Chicken Forrestier, Wild Mushroom Ragout

Chicken Florentine with Basil Cream Sauce

Chicken Neapolitano with Eggplant and Tomato

### **COMBINATION DUET ENTREES**

Filet Mignon and Grilled Shrimp Scampi

Chicken Florentine and Shrimp Scampi

Surf & Turf (Filet Mignon and Lobster Tail)

(Additional Charge)

A Special Vegetarian Entrée is prepared by our Chef for every event  
Vegan & Kosher Available. Entrée's required 7 days' notice

### **SEASONAL VEGETABLE & STARCH**

Chef's Selection to Accompany Each Entree

### **DESSERTS**

Custom Tiered Wedding Cake, Prepared in a Variety of Styles and Selection of Fillings,  
Coffee, Decaffeinated Coffee and Tea





## A SWEET LITTLE SOMETHING EXTRA

(Additionally, Priced Items)

### INTERNATIONAL COFFEE BAR

Freshly Brewed Coffee, Cordials and Liquors served by our Staff



### VIENNESE TABLE

A fine selection of Miniature Pastries, and Assorted Cakes and Tortes artistically displayed and elegantly served by our Staff (Italian Cookies Optional)



### CHOCOLATE FONDUE

Warm Chocolate with Fresh Strawberries, Bananas, Marshmallows, Cookies, and Pretzels



### CHOCOLATE FOUNTAIN

A Waterfall of Warm Chocolate with Fresh Strawberries, Bananas, Marshmallows, Cookies, and Pretzels

### MINIATURE PASTRIES

Italian and French Miniature Pastries placed on each table



### SUNDAE BAR

Soft Serve Vanilla and Chocolate Ice Cream with Sweet Selection, of Toppings



### CREPE STATION

(Choice of 1)

Dessert Crepes with Nutella or Dark Chocolate, Strawberries, Bananas & Whip Cream



### ASSORTED FRUIT PLATTER

Fresh Seasonal Fruit Platters Per Table



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