

The Views
at Mt. Fuji



BAMBOO MENU



BAMBOO MENU



MENU PACKAGE TO INCLUDE

COCKTAIL HOUR

Champagne & Fresh Strawberries and Red and White Wine
Selection of 6 Butler Passed Hors D'oeuvres
Crudité
Artisanal Cheese
Fruit & Berry Displays
Carving
Hibachi & Pasta Stations



SIT-DOWN DINNER

Appetizer Course
Entree Course
Custom Wedding Cake

BUFFET DINNER

Appetizer Course, Served
Buffet Entree Courses
Custom Wedding Cake



BEVERAGES

Five-Hour Open Bar with Aperitifs
Premium Liquors & Wines
*Option to upgrade to Top Shelf
Champagne Toast
Coffee & Tea Service



Two Bridal Rooms with Attendant
White Gloved, Tuxedoed Wait Staff
Ivory Chair Covers & Choice of Linen & Colored Sash
Coat Room Attendant
Professional Complimentary Valet Parking

Menu can be customized to suit your individual tastes



COCKTAIL HOUR

Guests will be greeted upon arrival with
Sparkling Champagne Flutes and Glasses of Red & White Wine

BUTLER PASSES HORS D'OEUVRES

(Choice of 6 Hot or Cold)

HOT

Shrimp or Asparagus Tempura | Yuzu Salt
Jumbo Coconut Shrimp | Spicy Lobster Aioli
Scampi Puffs | Seafood Cream Sauce
Tatsuta-Age Skewers (Ginger-Soy Fried Chicken)
Beef Tenderloin Crostini | Remy Martin Cognac & Garlic Soy
Mini Cocktail Meatballs | Tomato & Basil or Teriyaki
Chicken Yakitori Skewers | Teriyaki
Steamed Shrimp Shumai Dumplings
Panko & Pecorino Stuffed Mushrooms, Spinach or Sausage
Vegetable Spring Rolls | Sweet Chili Sauce
Chicken Fried Gyoza
Cocktail Franks | Dijon Mustard & Sriracha Ketchup
French Dip Sirloin Sliders | Au Jus
Baked Brie & Raspberry in Phyllo

COLD

Caprese Skewers | Balsamic Drizzle
Tuna Tartar with Wasabi Aioli in a Phyllo
Shrimp Ceviche with Avocado
Smoked Salmon Canapes with Herbed Cream Cheese
Eggplant Caponata Crostini with Ricotta Salata
Shrimp Cocktail with Wasabi Cocktail Sauce

Herb Crusted Baby Lamb Chops *(12) Per Person



STATIONARY DISPLAY

Fresh Vegetable Crudité | Dipping Sauces

Sliced Seasonal Fruits & Berry Display

Artisanal Cheese Board with Crackers



CARVING STATION

(Choice of 1)

Sage Roasted Turkey Breast | Cranberry, Orange Chutney, Gravy

Rosemary - Garlic Roasted Pork Tenderloin | Au Jus

Brown Sugar Glazed Virginia Ham | Pineapple Chutney

Herb Crusted Sirloin of Beef | Au Jus & Wasabi Cream Sauce

New York Style Corned Beef or Pastrami | Spicy Mustard

All Served with Petite Brioche Rolls



Upgrade *(12) Per Person

Herb Encrusted Rack of Lamb | Filet Mignon with Mushroom Bordelaise

Side of Salmon Provencal | Whole Roasted Suckling Pig, Maple Bourbon Apple Sauce



HIBACHI STATION

(Choice of 2)

Shrimp | Chicken | Vegetable

with both or either

Fried Rice and/or Lo Mein



PASTA STATION

(Choice of 2 Pasta / 2 Sauce)

Accompanied by Parmesan Cheese and Red Chili Flakes

PASTA

Penne | Rigatoni | Cheese Tortellini | Baby Shell

SAUCE

Vodka | Bolognese | Marinara | EVOO & Garlic | Alfredo



COCKTAIL HOUR ENHANCEMENT

FRENCH FRY STATION

*(8) Per Person
(Choice of 3)

Hand Cut Skin-On

Sweet Potato

Cajun Fries

Waffle Fries

Truffle Parmesan

TOPPINGS

Ketchup | Mustard | Mayo | Brown Gravy | Bacon Bits



SLIDER STATION

*(10) Per Person
(Choice of 2)

Angus Beef

Fried Chicken

BBQ Pulled Pork

TOPPINGS

Cheese | Lettuce | Tomato | Red Onions | Pickles | Jalapeño
Bacon Strips | Hawaiian Bun | Ketchup | Yellow Mustard | Mayo



CHARCUTERIE TABLE

*(10) Per Person
(Choose 2)

Cured Meats including, Prosciutto, Sopressata, & Salami

Fresh Mozzarella, Brie, Blue Cheese, Cheddar & Gouda

Fig & Apricot Jam, Pesto and Course Ground Mustard Spreads

Dried Fruit, Raw Nuts & Fresh Herbs

Cornichons & Mixed Olives

EVOO & Condiments

ACCOMPANIED

Bruschetta | Crostini | Flatbread



COCKTAIL HOUR ENHANCEMENT

SUSHI STATION

*(8) Per Person

Spicy Girl

Shrimp Tempura, Spicy Tuna and Avocado wrapped in Pink Soybean paper with Eel Sauce & Spicy Mayo

California Roll

Crabstick, Avocado and Cucumber

Vegetable Roll

Cucumber, Asparagus, and Avocado in Green Soybean Wrap

Spicy Tuna or Spicy Salmon Roll

Salmon Avocado

CONDIMENTS

Fresh Pickled Ginger | Wasabi | Soy Sauce

***For additional Options, Please ask to see Sushi Menu*



DONBURI BAR

*(8) Per Person

Beef & Onion Gyudon and Chicken Teriyaki

White Rice

ACCOMPANIED

Toasted Sesame | Scallions | Beni Shyoga (Pickled Red Ginger)

**Vegetarian Tofu Option Available*



POKE BOWL BAR

*(12) Per Person

Salmon and Tuna Poke

Sushi Rice

TOPPINGS

Avocado | Cucumber | Edamame | Pickled Ginger

Wonton Crisps Scallions | Sesame Seeds



BUFFET DINNER

CHAMPAGNE TOAST

Choice of (1) Served Salad
Served with Warm Artisan Rolls and Butter

Tri Color Salad of Arugula, Endive & Radicchio | Raspberry Vinaigrette
Baby Field Greens, Cherry Tomatoes, Cucumber & Carrots | Balsamic Vinaigrette
Classic Caesar with Shaved Parmesan & Herb Croutons

Choose (1) from each category

BEEF

Sliced Petite Filet Mignon | Cabernet Reduction
Slow Braised Beef Shorts Ribs Japanese Style or Burgundy
Beef Bordelaise with Wild Mushrooms
Beef Bourguignon with Pearl Onions
Chimichurri Sliced Sirloin Steak with Fresh Herbs
Beef Teriyaki with Sesame and Scallions

SEAFOOD

Spicy Seafood Fra Diavolo
Miso Cod | Chablis Butter
Seafood Provençale with Fresh Thyme
Filet of Salmon | Teriyaki or Dill Beurre Blanc
Sole with Crabmeat | Lemon Burre Blanc Sauce
New Zealand Mussels in White Wine and
Garlic Sauce or Spicy Red Sauce

VEGETARIAN

Fried Tofu with Japanese Eggplant Ragout
Eggplant Rollatini with Herbed Ricotta | Marinara Sauce
Vegetable Fried Tempura Medley
Vegetable Gratin with Locatelli and Fresh Mozzarella

CHICKEN

Chicken Piccata with Capers and Lemon
Chicken Marsala with Cremini Mushrooms
Chicken Florentine | Basil Cream
Roast Chicken with Herb Truffle White Wine
Chicken Teriyaki with Scallions and Sesame Seeds

(Additional Charge)

Grand Marnier Duck L'Orange
with Pomegranate and Orange Zest
Crispy Mandarin Duck with Szechuan Peppercorn Sauce
Raspberry Duck Framboise

PORK

Mushroom & Chorizo with Pork Loin
Japanese Style Ginger Pork
Maple Pork Tenderloin with Granny Smith Apples
and Caramelized Onions
Smoked Barbecue Pork Loin | Asian Bourbon
Garlic & Herb Slow Roasted Pork Tenderloin
Sicilian Sweet Italian Sausage,
and Caramelized Peppers & Onions



SIT-DOWN DINNER RECEPTION

CHAMPAGNE TOAST

Choice of (1) Served Salad
Served with Warm Artisan Rolls and Butter



Colossal "Views" Shrimp Cocktail
with Spicy Cocktail Sauce

Mozzarella Caprese, basil, & Baby Greens | Aged Balsamic
Drizzle, Cracked Pepper, Sea Salt and EVOO

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

Roast Marinated Duck with Sweet Soy Glaze or
Grilled Stuffed Portobello Mushroom
with Arugula & Tomatoes Champagne Vinaigrette

Tri Color Salad of Arugula, Endive, and Radicchio with
Mandarin Orange Topped with Grilled Shrimp
Raspberry Vinaigrette



ENTREES

(Choice of 2)

BEEF

Slow Braised Beef | Japanese Style or Burgundy

Prime Sirloin Steak | Au Jus, Bordelaise or Demi-Glace

Grilled Filet Mignon

Cabernet Pink Peppercorn | Merlot | Demi-Glace | White Truffle Mushroom Cream



SEAFOOD

Stuffed Filet Sole with Crabmeat | Lobster Saffron Sauce

Roasted Atlantic Salmon | Teriyaki Sauce or Dill Cream Sauce

Miso Cod | Chablis Butter



CHICKEN

Chicken Francese | Marsala, Piccata

Sautéed Chicken Forrestier | Wild Mushroom Ragout

Stuffed Chicken Florentine | Basil Cream Sauce



COMBINATION DUET ENTREES

Filet Mignon and 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 & Selections of Fillings

Chef's Selection Miniature Sweets

Coffee & Tea



SOMETHING EXTRA SWEET

SWEET STREET DESSERT BAR

*(20) Per Person

Cake Pops, Mini Cupcakes, Pastries, Cakes, Truffles & Tarts,
Petit Fours, Macaroons, and Candies
Artistically Displayed & Elegantly Served by our Staff



CHOCOLATE FOUNTAIN

*(15) Per Person, Minimum of 50pp

Premium Semi Sweet Chocolate
Strawberries, Banana Pineapple, Crème Puffs, Rice Krisoy Treats
Biscotti, Potato Chips, Pretzels, Brownie Bites, Oreos, and Marshmallows



MINIATURE PASTRIES

*(10) Per Person

Italian & French Miniature Pastries Placed on Each Table
Cannoli, Biscotti, Tiramisu, Chocolate Eclairs, Napoleons, Fruit Tarts
Cheesecakes, Chocolate Mousse Cups, Macaroons, and more



SUNDAE BAR

*(8) Per Person

Vanilla & Chocolate Ice Cream
Lemon Sorbet

TOPPINGS

Chocolate & Rainbow Sprinkles | Mini Chocolate Chips | M&M's | Mints | Marshmallows
Crushed Oreo Cookies | Gummy Bears | Reese's Pieces | Crushed Heath Bar | Mini Cones
Chocolate & Caramel Sauces | Cherries | Whipped Cream



PREMIUM BAR MENU

SPIRITS

Absolut
Tito's
Stolichnaya
Stolichnaya (Vanilla & Raspberry)
Tanqueray
Bacardi
Malibu
Captain Morgan
Jose Cuervo
Jack Daniel's
Jim Beam
Southern Comfort
Seagram's 7
Seagreams's VO
Canadian Club
Johnnie Walker Red
Jameson
Dewar's White Label

WINE

Chardonnay
Pinot Grigio
Sauvignon Blanc
Merlot
Cabernet Sauvignon
Pinot Noir
Plum Wine
White Zinfandel
Champagne

BEER

Coors Lite
Corona
Heineken
Sapporo

LIQUEURS

Frangelico
Kahula
Bailey's
Amaretto
Sambuca
Campari



TOP SHELF BAR MENU

*(5) Additional Charge Per Person

Ketel One
Grey Goose
Bombay Sapphire
Meyer's Dark Rum
Patron Silver
Maker's Mark

Johnnie Walker Black
Jameson
Chivas Regal
Crown Royal
Hennessy
Remy Martin

Grand Mariner
Chambord
Cointreau
Asahi Draft
Hot Sake



VENDORS

VIDEO & PHOTOGRAPHER

Christopher's Studio

Tel: (914)907-9272
www.christophersstudio.net

Ambassador Video & Photography

tel: (201)500-8330
www.videoandphotography.com

Les Howard Production

Tel: (845)783-2185
www.leshoward.com

H&H Photographers

hhphotographers.com
Tel: (914)591-4200

Jo Yanez

Tel: (929)256-7805
joyanezphotography.wixsite.com/portfolio

1-2 Remember Studios

Tel: (973)697-4556

Clicks by Karen

Tel: (845)776-0306 <https://clicksbykaren.com>

MUSIC & ENTERTAINMENT

Horizon Production (George)

Tel: (973)253-7042
www.horizonproductions.net

Action Entertainment (John)

13 Rt 59 Nyack, NY
tel: (206)227-4440
www.actionent.com

Soundoval Entertainment

Tel: (201)370-9536
soundovalentertain.wixsite.com/website

FLORIST & DECORATOR

Motha Flora Design (Jill)

Tel: (914)980-7745
IG: @mothafloradesign

New City Florist (Rene)

Tel: (845)638-3300
www.newcityflorist.com

Petals & Stems (Len)

Tel: (845)426-0200
<https://petalsandstemsflorist.com>

Arcadia Floral

Tel: (914)249-9337
<http://arcadiafloral.com>

Graceland Florist

Tel: (914)664-3111
www.gracelandflorist.com

X-Quisite Flowers & Events Inc

Tel: (914)632-8700
<https://monicachimesxq.com>

Diana Gould

Tel: (914)347-7134
www.dianagouldltd.com

INVITATION

Creatively Yours Printing (Melissa)

Tel: (641)453-5513
melissa@creativelyyoursprinting.com



VENDORS

OFFICIANT

Joan Cavanagh

All Denomination of Faith Weddings
Tel: (917)331-3925

Celia Milton

Tel: (201)563-5544
www.celiamilton.com

Rev. John Michael

Catholic Priest Interfaith & Second Marriage
Tel: (732)785-1906
Tel: (732)513-1286
<http://www.revjohnmichael.com>

HOTELS

Double Tree Hotel

140 Rt 17 South,
Mahwah, NJ
Tel: (201)529-5880
www.hilton.com

Hyatt House

101 Corporate Park Drive
White Plains, NY
tel: (914)251-9700
www.hyatt.com

The Ritz Carlton

3 Renaissance Square
White Plains, NY
Tel: (914)467-5821
www.ritzcarlton.com

NEW YORK TIMES

Wedding Celebration Announcement

To Register Inquire Directly
Tel: (212)556-7325

KOSHER CATERERS

Foremost Caterers (Jeff Becker)

Tel: (201)641-1654
www.foremostcaterers.com

Main Event Caterers (Eddie Ozso)

Tel: (201)849-8700

INDIAN CUISINE CATERERS

Raasa Restaurant

Tel: (914)826-6646
www.raasany.com

Moghul Catering

Tel: (732)549-7976
www.moghulcatering.com

PASTRY / CAKE

Palermo's Bakery

Tel: (201)641-1654
<https://palermobakery.com>

Sal & Dom's Pastry

Tel: (917)417-8605
www.salanddoms.com

TRANSPORTATION/LIMOUSINE

Perfect Limo

All Denomination of Faith Weddings
Tel: (201)331-3925

Moonlight Limo & Party Bus

Tel: (201)254-0126
www.moonlight-limo.net