



THE MEADOW CLUB

Oasis of Elegance

631. 828. 4818

www.themeadowclub.com

1147 Route 112 Port Jefferson Station, NY 11776

Meadow Reception



PACKAGE INCLUDES

Five Hour Event

Uniformed Valet Parking For Your Guests

Outdoor or Indoor Cocktail Hour

Chilled Champagne Served Upon Guests Arrival

Five Hour Top Shelf Open Bar Service

Soft Drink Selection & Variety of Juices

Coffee, Tea, and Espresso

Stunning Hand Carved Ice Sculpture Centerpiece

Personalized Hand Carved Watermelon

SERVICES & AMENITIES

Private Bridal Suite with Personal Restroom

Private Groom Suite with Personal Restroom

Maitre'd to Direct the Event and Ensure it Runs Smoothly

Bridal Attendant who is Responsible for Taking Care of the Needs of the Bride and Groom

Banquet Staff that is Trained and Educated on Flawless Banquet Service Etiquette

Restroom Attendant who will Ensure Proper Sanitation of Facilities throughout the Event

Exquisite Garden for Photographs Featuring Fountains, Outdoor Fireplace, and Beautiful Flowers and Greenery

Host's Choice of White, Ivory, or Black Linens

Chiavari Ballroom Chairs with White Chair Covers

Directional Cards and Guest's Table Seating Cards



COCKTAIL HOUR

BUTLER SERVICE OF HOT & COLD HORS D'OEUVRES (choose eight)

Tomato Bruschetta (V)

Flaky Baked Spanakopita (V)

Vegetable Samosa (V)

Grilled Chicken Kebobs (GF)

Brochettes Baby Franks en Crouete

Prime Lump Crab Cakes

Mushroom Caps with Crabmeat Stuffing

Bacon Wrapped Scallops

Coconut Shrimp

Fragrant Java Beef Satay (GF)

Vegetable Spring Rolls

Shrimp Shooters (GF)

ARTISTICALLY DECORATED COLD FOOD DISPLAY

Shrimp and Sushi Display

Crispy Jumbo Shrimp served with Picante Cocktail Sauce displayed in a Seashell Ice Carving.

Mirrored Display of California Rolls, Crispy Shrimp Rolls, Cooked Salmon Rolls, Avocado and Cucumber Rolls. Accompanied with Soy Sauce, Ginger and Wasabi Sauce.

Farmer's Basket of Chilled, Fresh Sliced Fruit Display
Seasonal Fruit Beautifully Displays with Hand Carved Melons

Charcuterie Display

Sopresatta, Prosciutto, Genoa Salami, Capocollo, Provolone, Cheddar, and Brie Cheese. Served with Fresh Grapes, Melba Toast, Fresh Figs, and Blackberry Jam

Fresh Mozzarella and Tomato Display

Sliced Beefsteak Tomatoes and Fresh Mozzarella Cheese with Roasted Red Peppers

Crudite and Grilled Vegetable Combo

Assortment of Julienne Farm Fresh Vegetables, and Grilled Eggplant, Squash, Bermuda Onions, Green Zucchini, Red Sweet Peppers Drizzled with Italian Vinaigrette

Assortment of Freshly Baked Breads

The Meadow Club Offers Value-Based Competitive Pricing. Our Brand New Menu Packages Provide Unlimited Opportunities to Personalize an Event you will Cherish Forever.

***Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

CHEF'S SPECIALTY STATIONS

(Select Two)

Italian Style Pasta Bistro Table

Cheese Tortellini or Penne Pasta with your Guest's Choice of A La Vodka, Marinara, Alfredo or Bolognese Accompanied by Grated Parmesan Cheese, Crushed Red Pepper, Parsley and Homemade Garlic Bread (Gluten Free Pasta Choice Also Available)

Butcher Block Carving Board

(Select One)

1. Chef's Special Slow Cooked Honey Glazed Smoked Ham Served with Dijon
2. 18-22 lb. Roasted Vermont Turkey Served with Cranberry Relish
3. Marinated London Broil Served with Natural Au Jus
4. Roasted Center Cut Loin of Pork, Sliced to Order with Cinnamon Apple Chutney

Addition Available Upon Request:

Filet Mignon Bourbon \$5.00 PP
Sliced Filet Mignon Sautéed with Kentucky Bourbon, Baby Bella Mushrooms, and Scallions Served over Crispy Sweet Potato Fries

Oriental Wok Stir Fry

Beef, Chicken, Shrimp and Assorted Oriental Vegetables Stir Fried to Order in Teriyaki Ginger Sauce and Accompanied with Authentic Hunan Rice and Oriental Dumplings

Mash-A-Tini Station

Fresh Mashed Idaho Potatoes and Mashed Sweet Yams Served in Martini Glasses

Assortment of Toppings Include: Scallions, Panko Crusted Chicken Bites, Bacon, Ham, Beef Stew, Sour Cream, Butter, Cheddar Cheese, Mushrooms, Sautéed Onions, Marshmallows, Honey, Cinnamon

Addition Available Upon

Request: Happy Trio Dumpling Station \$4.00 PP

Vegetable Dumplings, Chicken Dumplings, and Shrimp Dumplings served with Soy Sauce and Ginger, Chinese Mustard, Sweet and Spicy Sauce and Duck Sauce. Prepared in front of your guests in Bamboo Steamers

South of the Border Station

Chicken, Beef & Shrimp Fajitas Served in Soft Shell Tortillas Assortment of Topping Include: Sautéed Onions, Red, Yellow and Green Pepper Strips, Yellow Mexican Rice, Fresh Chopped Cilantro, Sour Cream, Lettuce, Tomato, Scallions, Guacamole, Pico de Gallo, Jalapeño Peppers

Macaroni & Cheese Bar

Our Freshly Prepared Creamy Cheddar Macaroni and Cheese

Assortment of Toppings Include: Green Peas, Deep Fried Crispy Onions, Broccoli Rosettes, Garlic Croutons, Crispy Bacon Bites, Smoked Ham, Popcorn Shrimp, Parmesan Cheese, Red & Green Peppers, Scallions, Panko Crusted Chicken Bites (Lobster Macaroni & Cheese Available for an Additional Cost)

Addition Available Upon Request:

Boneless Wings Station \$4.50 PP
BBQ Wings, Sweet and Spicy Wings, Sesame Wings and Buffalo Wings served with Curly Fries



SILVER CHAFING DISH SELECTION

(Select Four)

Mussels Marinara or Vin Blanc

Prince Edward Island Mussels in a Zesty Marinara or a Butter, Lemon and White Wine Sauce

Fried Calamari

Golden, Crispy Calamari Accompanied by a Picante Tomato Sauce

Seafood Scampi

A Variety of Fresh Seafood Served over Al Dente Linguine Tossed in a Scampi Sauce

Sausage and Peppers Neopolitan

Sweet Italian Sausage in a Delicate Sliced Pepper, Onion, and Tomato Basil Sauce

Wild Mushroom Ravioli

Ravioli stuffed with Wild Mushrooms, Spinach, Fresh Herbs in a Creamy Alfredo Sauce

Chicken Piccata

Boneless Breast of Chicken Sautéed in a Lemon, Butter, and White Wine Reduction Topped with Capers

Chicken Caruso

Sautéed Breast of Chicken with Fresh Cream, Basil, Onions, Prosciutto, and Mushrooms. Baked with Melted Mozzarella and Parmesan Cheese

Breast of Chicken Marsala

Sautéed Chicken with Sliced Mushrooms in a Marsala Wine Reduction

Chicken Scarpariello

Chicken on the Bone Sautéed with Sweet Italian Sausage, Pickled Cherry Peppers, Onions, and Mushrooms in a Chardonnay Wine Reduction

Chicken Roulade

boneless breast with fresh vegetable stuffing, pine nuts, fresh basil leaf, topped with supreme sauce

Roasted Loin of Pork

Sliced Roasted Loin of Pork Topped with a Port Wine and Balsamic Reduction

Louisiana Style B.B.Q. Baby Back Ribs

Tender Baby Back Ribs Seasoned with Our Special Cajun Barbecue Sauce

Sliced Steak Teriyaki

Marinated London Broil Served with Teriyaki Glaze over Seasoned White Rice

Eggplant Rollatini

Thinly Sliced Eggplant Rolled with a Ricotta Stuffing. Topped with a Delicate Tomato Sauce and Mozzarella.

Stuffed Shells Carbonara

Hand Stuffed Shells with a Trio of Cheeses, Fresh Herbs and Spices, with a Creamy Carbonara Sauce

White Glove Dinner Reception

HOST CHOICE OF APPETIZER

(Select One)

Filetto di Pomodoro

Penne Pasta with Plum Tomato, Sweet Onion and Olive Oil Sauce Finished with Fresh Basil
(Gluten Free Pasta Choice Also Available)

Montage of Layered Fresh

Fruits and Berries

With Raspberry Coulis and Shredded Coconut

Melon and Prosciutto

Cantaloupe wrapped in Aged Prosciutto

Penne alla Vodka

Penne Pasta in a Creamy Tomato and Vodka Sauce

Chicken Crepe Veloute

Sautéed Chicken, Mushroom, and Rice, wrapped in a Delicate Crepe

Spinach Crespelle

Spinach Filled Crepe with a Beurre Blanc Drizzle and Topped with Diced Tomatoes

HOST CHOICE OF SALAD

(Select One)

Spring Mix Salad

Mesculin Spring Mix Lettuce with Green Apple Slivers, and Shaved Parmesan Cheese

Mediterranean Salad

Romaine Lettuce Tossed with Feta Cheese, Kalamata Olives, and a Greek Vinaigrette

Caesar Salad

Romaine Lettuce Tossed with a Creamy Parmesan Dressing and Topped with Croutons

OR DUET PLATE

Fresh Buffalo Mozzarella and Beefsteak Tomatoes Layered on a Bed of Fresh Field Greens. Topped with a Drizzle of Balsamic Vinaigrette Glaze. Served with a Crispy Garlic Focaccia Toast



ENTREES

(Select Four)

All Entrees Served with Fresh Seasonal Vegetables and Oven Roasted Red Bliss Potatoes and Freshly Baked Rolls with Butter *(Vegetarian and Gluten Free Choices Available)*

Aged Prime Rib of Beef Au Jus

Oven Roasted, Aged Prime Rib of Beef with Natural Juices

Chicken Cordon Bleu

Chicken Breaded and Stuffed with Ham, Swiss Cheese and Topped with Creamy Sauce

Shrimp Scampi Over Rice

Broiled Succulent Shrimp in a Garlic, Lemon Butter Sauce

Chateaubriand

Sliced, Roasted Filet Mignon with Bearnaise or Bordelaise Sauce

Breast of Chicken Francese

Battered Chicken Filet in a Fresh Herb, Lemon, Wine, and Butter Sauce

Norwegian Roasted Salmon

Baked Wild Caught Salmon in a Creamy Dill Mustard Sauce Finished with a Hint of Lemon

Sole Oreganata

Fresh Filet of Sole with Oregano, Bread Crumbs, Garlic and Olive Oil

Chicken Sorrentino

Breast of Chicken Cutlet Topped with Eggplant, Prosciutto, Mozzarella and Parmesan in Marinara Sauce

Stuffed Chicken Florentine

Chicken Breast Stuffed with Spinach, Prosciutto, Mozzarella, with Creamy Sauce Mornay

Cauliflower Steak

Grilled Cauliflower Served on a bed of Roasted Peppers and Yellow and Green Squash with a Raspberry Vinaigrette



DESSERT

An Elegant Four Tiered Wedding Cake with Choice of Filling and Decoration

Ice Cream Sundae Bar

Vanilla Ice Cream, Chocolate Ice Cream and Mint Chocolate Chip Ice Cream
Served with 9 Different Toppings

Butler Style Passed Mini Desserts

International Gourmet Coffee and Cordial Bar

Featuring International Liquors and Espresso