



THE MEADOW CLUB

Oasis of Elegance

631. 828. 4818

www.themeadowclub.com

1147 Route 112 Port Jefferson Station, NY 11776

# Desi Deluxe Wedding Reception



*\*All Meats served are Halal Certified\**

## PACKAGE INCLUDES

Five Hour Event

Soft Drink Selection & Variety of Juices

Unlimited Mocktails

*Pina Coladas, and Strawberry Daiquiris*

Unlimited Mango Lassi

Freshly Brewed Coffee

Chai Cart

*Masala Chai with Desi Biscuits and Cookies*

Stunning Hand Carved Ice Sculpture

Personalized Hand Carved Watermelon

Uniformed Valet Parking For Your Guests

## 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

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

Host's Choice of Linens

Chiavari Ballroom Chairs with White Chair Covers

Directional Cards and Guest's Table Seating Cards

## CONTACT US



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@themeadowclub



/TheMeadowClubPJ

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

## COCKTAIL HOUR

### BUTLER SERVICE OF HORS D'OEUVRES

#### Amritsari Macchi

*strips of basa fish spiced and deep fried*

#### Coconut Shrimp

*breaded and deep fried shrimp seasoned with a hint of coconut*

#### Vegetable Pakora

*chickpea flour battered mixed vegetable fritters with cilantro and tamarind sauces*

### CHAAT STATION

#### Pani Puri

*crispy chips topped with chickpeas, potatoes, and spiced water*

#### Papri / Samosa Chaat

*potato/flour chips or mini vegetable samosas served with potatoes, chickpeas, yogurt, coriander, and tamarind chutney*

### TANDOORI STATION

#### Mixed Tawa Kebob

*mixed meat kebobs served on a flat hot plate with grilled onions and peppers*

#### Tandoori Paneer

*grilled paneer served on a flat hot plate with grilled onions and peppers*

### INDIAN CHINESE STATION

#### Vegetable Hakka Noodles

#### Gobi Manchurian

#### Chicken Chili

#### Vegetable Spring Rolls

### ARTISTICALLY DECORATED

### COLD FOOD DISPLAY

#### Imported and Domestic Cheese Board

*Imported Provolone, Mozzarella, Gouda, Brie, and Aged Cheddar Cheese Displayed with Breadsticks*

#### Fresh Mozzarella and Tomato Display

*Sliced Beefsteak Tomatoes and Fresh Mozzarella Cheese with Roasted Red Peppers*

#### Cascading Display of Crudités and Dip

*Assortment of Julienne Farm Fresh Vegetables Served with Fresh Baked Supremo Bread*

#### Assortment of Freshly Prepared Seasonal Salads

*Tomato & Cucumber Vinaigrette | Mediterranean Orzo Salad with Feta Cheese | Marinated Baby Mushrooms | Three Bean Salad | Farfalle & Broccoli Salad | Chick Pea Salad*

# DINNER BUFFET ACCOMPANIMENTS

## Fresh Green Salad

Sliced Cucumbers, Tomatoes, Onions, Carrots, Green Chili Peppers served on a Bed of Romaine Lettuce

## Assorted Indian Tandoori Naan

leavened indian flat bread brushed with butter topped with garlic, onion or plain

Mint Chutney  
Tamarind Chutney  
Vegetable Raita  
Achar



## SILVER CHAFING DISH SELECTION

*(Select Six)*

### Saag Paneer

Indian cheese cubes cooked with spiced chopped spinach

### Chicken Tikka Masala

marinated chicken breast with a succulent tomato cream sauce

### Alu Gobhi

fresh cauliflower and potato cooked on a slow fire with onions, ginger, and tomatoes

### Daal Makhni

black lentils cooked in a creamy sauce with onions, tomatoes and spices

### Chicken Makhni / Butter

#### Chicken

marinated boneless chicken thighs roasted then simmered in a luscious spiced creamy tomato sauce

### Navrattan Vegetable Korma

assorted vegetables cooked in cream and garnished with nuts and raisins

### Yellow Daal

boiled yellow lentils sautéed with onions, garlic and ginger

### Biryani (Vegetable OR Chicken OR Goat)

indian spiced rice casserole dish

### Channa Masala

chickpeas sautéed with onions, tomatoes, ginger and cilantro

### Chicken OR Goat Kadai

boneless chicken cubes or goat cubes tossed with onions, peppers, ginger and green chilies

### Tawa Vegetables

indian spiced okra, baby eggplant, potatoes served on a hot plate with grilled onions and peppers

### Pakora Curry

vegetable fritters with curry yogurt sauce

### Chicken OR Goat Korma

chicken or goat cooked in cream and garnished with nuts and raisins

### Fish Curry

basa cubes cooked in a spiced coconut sauce

### Malai Kofta

mixed vegetable rolls with nuts and raisins served with a creamy coconut sauce

### Chicken OR Goat Curry

chicken or goat cooked in onion, tomato and fresh ground spices

### Available Upon Request:

### Shrimp, Beef, or Lamb Entree

\$8 Per Person

Entree Options: Curry, Tikka Masala, Kadai, JhalFREZI, Korma, or Vindalu

### Paneer Makhni

homemade cottage cheese cubes cooked in a rich tomato and onion butter sauce

## RICE *(Choice of 1)*

### Plain Basmati Pilaf

long grain aromatic indian rice with a nutty flavor

### Peas Pilaf

indian long grain aromatic rice with steamed green peas

### Zeera Rice

indian long grain rice layered with toasted whole cumin seeds

### Saffron Pilaf

indian long grain rice infused with saffron

### Coconut Rice

basmati rice cooked with toasted coconut flakes

### South Indian Spiced Rice

indian long grain rice cooked with red chilies, mustard seeds and curry leaves

## DECADENT DESSERT DISPLAY

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

Farmer's Basket of Chilled, Fresh Sliced Fruit Display

Mini Italian Pastries and Sweet Delights

*(Select Two)*

### Gulab Jamun

dry milk balls dipped in a honey syrup

### Rasmalai

spongy cheese cakes dipped in a sweet milk syrup

### Gajar Halwa

carrot pudding with nuts and sweetened curds

### Kulfi Falooda

indian style ice cream served with sweet vermicelli and rose syrup

**Upgrade Option: Live Jalebi Station** \$7 Per Person

fresh decadent jalebis cooked live in front of your guests

**Upgrade Option: Chocolate Fountain** \$4.00 Per Person

decadent milk chocolate with assorted fruit and sweet dippables