



THE MEADOW CLUB

Oasis of Elegance

631. 828. 4818

www.themeadowclub.com

1147 Route 112 Port Jefferson Station, NY 11776

Lunch Buffet

PACKAGE INCLUDES

Four Hour Event

Soft Drink Selection & Variety of Juices

Unlimited Champagne Punch

Freshly Brewed Coffee & Tea

Available Upon Request:

Unlimited Mimosas and Bloody Mary's: \$4.00 Per Person

SERVICES & AMENITIES

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 Linens

Chiavari Ballroom Chairs with White Chair Covers

Directional Cards and Guest's Table Seating Cards

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*

HORS D'OEUVRES GREETING

BUTLER SERVICE OF FRESHLY BAKED HORS D'OEUVRES

Potato Puffs

Sesame Chicken

Mediterranean Pizza

Spanakopita

Baked Stuffed Mushrooms

Plus Chef's Specialty Selections

ARTISTICALLY DECORATED COLD FOOD DISPLAY

Farmer's Basket of Chilled, Fresh Sliced Fruit Display

Seasonal Fruit Beautifully Displays with Hand Carved Melons

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 | Farfalle & Broccoli Salad

Assortment of Freshly Baked Breads

AVAILABLE UPON REQUEST

Italian Style Pasta Bistro Table

\$5.00 Per Person

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

\$5.75 Per Person

(Select One)

served with steak fries or mashed potatoes and gravy

- 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*

CHOICE OF SALAD

(Select One)

Caesar Salad

Romaine Lettuce Tossed with a Creamy
Parmesan Dressing and Croutons

Garden Salad

Iceberg Lettuce, Tomato, Cucumber,
Onions Tossed in an Italian
Vinaigrette

Mediterranean Salad

Romaine Lettuce, Tomato, Cucumber,
Onions, Feta Cheese, Kalamata Olives
Tossed in a Greek Vinaigrette



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

Chicken Francaise

Battered Filet with a Herb, Lemon,
Wine, and Butter Sauce

Roasted Loin of Pork

Sliced Roasted Loin of Pork Topped
with a Port Wine and Balsamic
Reduction served with mashed
potatoes and gravy

Fried Calamari

Golden, Crispy Calamari
Accompanied by a Picante Tomato
Sauce

Breast of Chicken Marsala

Sautéed Chicken with Sliced
Mushrooms in a Marsala Wine
Reduction

Beef or Chicken with Broccoli

Marinated Chicken or Beef Served
over Steamed White Rice

Chicken Parmigiana

Battered Chicken Filet Layered with
Tomato Sauce and Baked with Cheese

Steak Teriyaki

Beef Stewed and Tossed with Assorted
Oriental Vegetables, and Teriyaki
Sauce. Served with White Rice.

Hawaiian Chicken

Tempura Chicken served with
Pineapple, Tomato, and Pepper
Chunks in a Sweet and Pungent Sauce

Sausage and Peppers Neopolitan

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

Sole Oreganata

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

Eggplant Rollatini

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

Penne Alla Vodka

Penne Pasta Tossed in a Creamy
Tomato & Vodka Sauce Topped with
Parmesan Cheese

Chicken Tenders and French Fries

Crispy Chicken Tenders served with
French Fries, and Ketchup

Stuffed Shells Carbonara

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



DESSERT

(Choice of 1)

Custom Inscribed Occasion Cake

Chocolate or Vanilla Cake, Choose your own Filling: Vanilla Custard, Bavarian Cream, Chocolate Mousse or
Chocolate Pudding, Strawberry, Raspberry, Pineapple, Lemon, or Cannoli

Ice Cream Sundae Bar

Served with 9 Different Toppings

Upgrade Option: Chocolate Fountain with Dippables \$4.00 Per Person

Upgrade Option: Donut Wall Exit Station \$5.00 Per Person



Contact Us



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