

Catering Trays



AVAILABLE UPON REQUEST

Bottled Water, Soda, Juices

\$3 Per Person

Disposable Plates, Cutlery,

Napkins

\$3 Per Person

Silver Chafing Dishes

\$25 Each

Waitstaff or Bartenders

\$250 for 6 Hour Shift

Event Manager / Supervision

\$250

Travel Fee

Subject to Charge Over 10 Miles

Dessert Platters *\$75 Per Tray*

Cookies & Cannolis

CONTACT US



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Cold Platters (Based on 50 Guests)

Gourmet Sandwiches & Wraps \$10 PP

A Variety of Chicken Cutlet, Italian, Mozzarella Caprese, Eggplant

Fresh Fruit Display \$100 Per Platter

Vegetable Crudite Display \$100 Per Platter

Choice of Salad \$65 Per Tray

Potato Salad, Cole Slaw, Macaroni Salad, Tomato & Cucumber Vinaigrette, Mediterranean Orzo Salad, Farfalle & Broccoli Salad, Garden Salad, Caesar Salad, or Mediterranean Salad

Shrimp Cocktail Platter \$4 Per Person

served with cocktail sauce

Hot Dishes (Based on 50 Guests)

Chicken Francaise \$150 Per Tray

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

Meadow Chicken \$150 Per Tray

Fresh egg battered boneless breast of chicken, topped with sauteed mushrooms, sweet onions and fresh mozzarella cheese, and served on a bed of sauteed Italian plum tomatoes

Chicken Parmigiana \$150 Per Tray

Battered Chicken Filet Layered with Tomato Sauce and Baked with Cheese

Sausage & Peppers Neopolitan \$150

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

Penne Alla Vodka \$145 Per Tray

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

Steak Teriyaki with White Rice \$175 Per Tray

Beef Stewed and Tossed with Assorted Oriental Vegetables, and Teriyaki Sauce

Eggplant Rollatini \$135 Per Tray

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

Choice of Side Dish \$75 Per Tray

Sauteed Broccoli, Seasonal Vegetables, Roasted Potatoes, Baked Stuffed Mushrooms or String Beans Almondine