



THE MEADOW CLUB

Oasis of Elegance

631. 828. 4818

www.themeadowclub.com

1147 Route 112 Port Jefferson Station, NY 11776

Micro Wedding Reception



PACKAGE INCLUDES

Four Hour Event

Outdoor or Indoor Cocktail Hour

Chilled Champagne Served Upon
Guests Arrival

Champagne Toast During Reception

Four Hour Top Shelf Open Bar Service

Soft Drink Selection & Variety of Juices

Coffee, Tea, and Espresso

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

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)

Coconut Shrimp

Vegetable Samosa (V)

Grilled Chicken Kebobs (GF)

Brochettes Baby Franks en Croute

Prime Lump Crab Cakes

Mushroom Caps with Crabmeat Stuffing

Bacon Wrapped Scallops

Mini Fish Tacos

Fragrant Java Beef Satay (GF)

Vegetable Spring Rolls

ARTISTICALLY DECORATED COLD FOOD DISPLAY

Farmer's Basket of Chilled, Fresh Sliced Fruit
Display

Seasonal Fruit Beautifully Displays with Hand Carved Melons

Imported and Domestic Cheese Board

Imported Provolone, Mozzarella, Gouda, Brie, and Aged Cheddar

Cheese Displayed with Breadsticks

Antipasto Meat Display

Sopresatta, Prosciutto, Genoa Salami, Capocollo, & Turkey

Cascading Display of Crudités and Dip

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

*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

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

White Glove Dinner Reception

HOST CHOICE OF FIRST COURSE

(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)

Duet Plate

Fresh Mozzarella, Tomato, and
Roasted Peppers over Field Greens
Drizzled with Balsamic Reduction

Melon and Prosciutto

Cantaloupe wrapped in Aged
Prosciutto

Penne alla Vodka

Penne Pasta in a Creamy Tomato and Vodka
Sauce

Garden Salad

Iceberg Lettuce, Tomato, Cucumber,
Onions with an Italian Vinaigrette

Caesar Salad

Romaine Lettuce with Seasoned
Croutons and Parmesan Cheese



ENTREES

(Select Three)

All Entrees Served with Fresh Seasonal Vegetables and Oven Roasted Red Bliss Potatoes
(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

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

Sole Oreganata

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



DESSERT

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

Ice Cream Sundae Bar

Served with 9 Different Toppings

UPGRADES AVAILABLE UPON REQUEST

International Gourmet Coffee and Cordial Bar

\$5.50 Per Person

Featuring International Liquors and Espresso

Donut Wall Exit Station Available Upon Request

\$6 Per Person