



THE MEADOW CLUB

Oasis of Elegance

631. 828. 4818

www.themeadowclub.com

1147 Route 112 Port Jefferson Station, NY 11776

Quinceañera



PACKAGE INCLUDES

Five Hour Event

Cocktail Hour with Butler Passed Hors D'Oeuvres

Soft Drink Selection & Variety of Juices

Virgin Tropical Drinks
Pina Colada, Strawberry Daiquiris

Freshly Brewed Coffee & Tea

Personalized Hand Carved Watermelon

Custom Ice Carving Sculpture
Masterpiece
Number "15"

Champagne Toast Service

Unlimited Top Shelf Open Bar

SERVICES & AMENITIES

Private 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 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*

COCKTAIL HOUR

BUTLER SERVICE OF HOT & COLD HORS D'OEUVRES

Brochettes Baby Franks en Croute

Mozzarella Sticks

French Bread Pizza

Spanakopita

Grilled Chicken Kebobs (GF)

Spring Rolls

Sesame Chicken

Mini Chicken Empanadas

Beef Kebobs (GF)

Ham and Cheese Crescents

BUFFET PRESENTATION

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

Assortment of Freshly Prepared Seasonal Salads

Tomato & Cucumber Vinaigrette | Mediterranean Orzo Salad with Feta Cheese | Farfalle & Broccoli Salad | House Garden Greens with Balsamic Vinaigrette

Assortment of Freshly Baked Breads

CHEF MANNED STATIONS

Butcher Block Carving Board

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

Italian Style Pasta Bistro Table

Cheese Tortellini or Penne Pasta with your Guest's

Choice of A La Vodka, Oil and Garlic, or Bolognese

Accompanied by Grated Parmesan Cheese, Crushed Red

Pepper, Parsley and Homemade Garlic Bread

(Gluten Free Pasta Choice Also Available)



SILVER CHAFING DISH SELECTION

(Select Six)

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

Chicken Parmigiana

Battered Chicken Filet Layered with Tomato Sauce and Baked with Cheese

Sausage and Peppers Neopolitan

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

Penne Alla Vodka

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

Chicken Francaise

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

Breast of Chicken Marsala

Sautéed Chicken with Sliced Mushrooms in a Marsala Wine Reduction

Steak Teriyaki

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

Sole Oreganata

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

Stuffed Shells Carbonara

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

Chicken Tenders and French Fries

Crispy Chicken Tenders served with French Fries, and Ketchup

Roasted Loin of Pork

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

Beef or Chicken with Broccoli

Marinated Chicken or Beef Served over Steamed White Rice

Hawaiian Chicken

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

Eggplant Rollatini

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

Traditional Items Available:

Pernil, Arroz Con Pollo, Arroz Con Frijoles, Tostones

DESSERT

An Elegant Three Tiered Cake with Choice of Filling and Decoration

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

Chocolate Fountain with Dippables

Candy Cart

Contact Us



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