

# MEADOW MITZVAH PACKAGE

Daytime | \$74.95 + 20% Banquet Fee & NYS Sales Tax | \$54.95 ++ Kids

Evening | \$79.95 + 20% Banquet Fee & NYS Sales Tax | \$59.95 ++ Kids

## COCKTAIL HOUR

### Display Table Treats

COMPLETE ARTFUL DISPLAY OF  
FRESH FRUITS

INTERNATIONAL CHEESE  
PLATTER

CHOPPED LIVER

THREE BEAN SALAD

DISPLAY OF FRESH CRISP  
VEGETABLES

SEAFOOD SALAD

MUSHROOM SALAD

MARINATED GRILLED  
VEGETABLES

PLATTER OF SMOKED SALMON  
AND WHITEFISH

TRI-COLOR PASTA SALAD

## PASSED HORS D'OEUVRES ~ CHOICE OF 8

CALIFORNIA PIZZA *thin crust with spring vegetables*

STUFFED LITTLE NECK CLAMS *chopped clams with spiced  
breadcrumbs*

CHICKEN OR BEEF SATAY *grilled skewers marinated with spices  
and served with peanut sauce*

CRAB CAKES *Claw crabmeat with garlic aioli*

BAKED STUFFED MUSHROOMS *stuffed with ricotta and  
spinach and topped with mozzarella*

MUSHROOM STUFFED WITH CRABMEAT *premium  
crabmeat broiled in crimini mushrooms*

EMPANADAS *Stuffed pastry with Chicken or Beef or Cheese or  
Vegetable or Spinach*

BEEF FRANKS ENCROUTE *mini hotdogs wrapped with puff  
pastry*

MINI BEEF WELLINGTON *steak wrapped with mushroom duxelle  
and pastry*

ITALIAN BRUSCHETTA *bread crisp topped with rustic tomato,  
parsley and olive oil*

DEVEILED EGGS *boiled eggs stuffed with spiced yolk and various  
toppings*

SCALLOPS OR CHICKEN WRAPPED IN BACON *served with  
a spicy mayo sauce*

POTATO AND ONION KNISHES *served with mustard*

POLISH KIELBASA IN PASTRY *polish sausage wrapped with puff  
pastry ribbon*

ORIENTAL DUMPLINGS *pot stickers stuffed with minced pork*

CHICKEN FAJITA *chicken strips cooked with onions & peppers served  
in a taco*

VEGETABLE TEMPURA *vegetable strips fried in a light batter and  
served with mirin sauce*

MOZZARELLA STICKS *deep fried fresh mozzarella cheese served  
with classic marinara sauce*

SWEDISH MEATBALLS *served with gravy*

MARINATED SHISH KEBOBS *Chicken or Beef chunks marinated  
and roasted on charbroiler*

ITALIAN RICE BALLS *stuffed with mozzarella cheese served with  
marinara sauce*

POTATO LATKES *served with apple sauce, sour cream and chopped  
green onions*

CASHEW NUT ROLL *mashed potato and cashew nut rolls deep fried*

JUMBO SHRIMP *served with cocktail sauce (passed . . . . . \$3.00 PP  
around)*

LAMB CHOPS *matrinated lamb chops with Indian spices & . . \$5.00 PP  
roasted in tandoor oven (passed around)*

SPANAKOPITA *phyllo stuffed with spinach, feta and spiced onions*

## CARVING STATION - CHOICE OF 1

SUGAR GLAZED CORNED BEEF

PASTRAMI

BRAISED BRISKET OF BEEF

ROAST BREAST OF TURKEY *with cranberry sauce*

## CHEF MANNED STATION - CHOICE OF 1

MEXICAN STATION *tacos with  
assorted toppings, empanadas, rice and  
beans*

ITALIAN STATION *Meatballs,  
Antipasto, Assorted Breads and choice of 2  
Pasta sauces: Alfredo, Carbonara, Pesto,  
Pomodoro, A La Vodka*

ASIAN STATION *Chicken Teriyaki,  
Oriental Dumplings, and Fried Rice*

**DINNER PRESENTATION**  
LARGE CHALLAH FOR BLESSING  
**CHILDREN'S BUFFET**

**MAIN ENTRÉE**

MINI HAMBURGER SLIDERS  
CREAMY MACARONI & CHEESE  
HOT DOG CART  
CHICKEN TENDERS & FRENCH FRIES

**DESSERT**

TORAH CAKE  
CHOCOLATE FOUNTAIN  
*A tiered chocolate fountain with fresh fruits, pretzels and assorted cookies for dipping*  
ICE CREAM BAR WITH TOPPINGS

**ADULT SIT DOWN MENU**

**Appetizer - Choice of 1**

SPINACH CREPELLE  
*served with Tomato Beurre Blanc*  
PENNE POMODORO  
*plum tomato, sweet onion, and olive oil finished with fresh basil*

BEEFSTEAK TOMATO, MOZZARELLA, AND BASIL  
*with balsamic glaze*  
PENNE A LA VODKA  
*penne pasta with a creamy tomato & vodka sauce*

**Salad - Choice of 1**

GARDEN SALAD  
*Iceberg lettuce, tomato, cucumber & carrots*

CAESAR SALAD  
*Romaine lettuce tossed with a creamy parmesan dressing & croutons*

**Entrée - Choice of 3**

FRESH ROAST TILAPIA  
*finished with a hint of lemon, served with a mustard dill sauce*  
FRENCH ROASTED FISH  
*basa filet baked to perfection, served with rice & lemon, garlic sauce*  
ROASTED SALMON  
*Finished with a hint of lemon, in a dilled mustard sauce*  
SALMON OREGANATA  
*Italian blend of garlic, romano, and fresh bread crumbs*  
SALMON TERIYAKI  
*wrapped in bacon*  
SHRIMP SCAMPI  
*finished with a hint of lemon and parsley*  
PRIME RIB OF ROAST BEEF  
*with a mushroom bordelaise sauce*  
BEEF BOURGUIGNON  
*beef stew braised with red wine and mushrooms*

MARINATED FILET MIGNON  
ROAST LOIN OF PORK  
*boneless loin of pork stuffed with apricots and rosemary*  
CHICKEN FRANCESE  
*battered filet with a herb/lemon & wine/butter sauce*  
CHICKEN MARSALA  
*battered filet cooked with mushrooms & marsala wine*  
CHICKEN CORDON BLEU  
*breaded and stuffed with Ham, Swiss Cheese and topped with Supreme sauce*  
CHICKEN ROULADE  
*boneless breast with fresh vegetable stuffing, pine nuts, fresh basil leaf, topped with supreme sauce*  
CHICKEN FLORENTINE  
*boneless breast with fresh baby spinach & greek feta cheese and dill topped with supreme sauce*  
CHICKEN SORRENTINO  
*layered chicken cutlet, eggplant, prosciutto, and melted fontina cheese*

**Dinner Includes**

FRESH VEGETABLES OF THE SEASON  
FRESH BAKED ROLLS AND CREAMY BUTTER

ROASTED POTATOES  
*adorned with garlic, oil and herbs*  
ASSORTMENT OF MINI ITALIAN PASTRIES AND  
COOKIES  
*at each table for dessert*

**EXIT STATION**

CHOCOLATE CHIP COOKIES

BROWNIES

**PACKAGE INCLUDES**

SODA & JUICE  
COFFEE & TEA  
MOCKTAILS (PASSED)  
PREMIUM OPEN BAR 21+, includes  
*beer, wine, top shelf liquor, champagne toast,  
hospitality champagne, exotic martinis, non  
alcoholic beer, sparkling cider and after  
dinner cordials*

5 HOUR EVENT  
COLORED LED LIGHTING in  
*Terrace & Meadow Ball Rooms*  
UNIFORMED VALET PARKING  
ELEGANT LANDSCAPING FOR  
YOUR PHOTOGRAPHY NEEDS

MAITRE'D TO DIRECT ENTIRE  
EVENT  
RESTROOM ATTENDANTS  
STANDARD COLOR TABLECLOTH  
& NAPKINS  
PLACE CARDS AND DIRECTIONAL  
MAPS

**CONTACT US**

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*The* Meadow Club  
*Oasis of Elegance*