

MEADOW PRINCESS SWEET 16 PACKAGE

MINIMUM OF 100 GUESTS

Thursday | \$69.95 per person

Friday or Sunday | \$72.95 per person

Saturday | \$74.95 per person

*All prices subject to 20% Banquet Fee & 8.625% NYS Sales Tax

COLD DISPLAYS

ARTFUL DISPLAY OF FRESH FRUITS

ITALIAN ANTIPASTO DISPLAY

INTERNATIONAL CHEESE PLATTER

FRESH CRISP VEGETABLE CRUDITÉS

Custom Name Watermelon Carving for Display

HORS D'OEUVRES ~ CHOICE OF 6 (PASSED)

CALIFORNIA PIZZA *thin crust with spring vegetables*

CRAB CAKES *Claw crabmeat with garlic aioli*

STUFFED LITTLE NECK CLAMS *chopped clams with spiced breadcrumbs*

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

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

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

BEEF FRANKS ENCROUTE *mini hotdogs wrapped with puff pastry*

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

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

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

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

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*

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

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

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

POTATO AND ONION KNISHES *served with mustard*

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

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)*

BUFFET DINNER

SALAD BAR

lettuce, tomatoes, cucumbers, onions, peppers, croutons, bacon bits, olives, shredded cheese, various types of salad dressing

NACHO BAR

cheese, beans, jalapeños, green onions, salsa, guacamole, sour cream

HOT CHAFING DISHES ~ CHOICE OF 6

FRENCH ROASTED FISH *basa filet baked to perfection with French mustard 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*

FRESH ROAST TILAPIA *finished with a hint of lemon, served with a mustard dill sauce*

SALMON TERIYAKI *wrapped in bacon*

SHRIMP SCAMPI *finished with a hint of lemon and parsley*

EGGPLANT ROLLENTINI *rolled, stuffed eggplant with ricotta, Italian herbs & spices topped with pomodoro and romano cheese*

EGGPLANT PARMIGIANA *battered eggplant slices baked with tomato sauce & cheese*

SAUSAGE & PEPPERS

BEEF BOURGUIGNON *beef stew braised with red wine and mushrooms*

MEAT LASAGNA *layered meat and pasta dish with sauce and cheese*

MEATBALLS MARINARA *Rolled ground beef cooked in traditional tomato sauce*

SWEDISH MEATBALLS *served with gravy*

CALAMARI *Squid rings battered and served with homemade marinara sauce*

CHICKEN OR BEEF TERIYAKI *chicken or beef cubes stewed and tossed with a teriyaki sauce*

CHICKEN FRANCESE *battered filet with a herb/lemon & wine/butter sauce*

CHICKEN MARSALA *battered filet cooked with mushrooms & marsala wine*

CHICKEN PARMIGIANA *battered filet layered with tomato sauce & cheese then baked*

GRILLED CHICKEN WITH HONEY MUSTARD *chicken breast filet with honey mustard sauce drizzled on top*

CHICKEN SCAMPI *boneless chicken, and broccoli and garlic in lemon, butter and white wine*

CHICKEN SCARPARELLO *Chicken breast with Italian sausage, bell peppers, garlic, lemon and olive oil*

CHICKEN COSTOLETTA *battered fried filet drizzled with a lemon cream sauce*

HAWAIIAN CHICKEN *Boneless chicken with pineapple chunks in a tangy sweet and sour sauce*

TORTELLINI CARBONARA *sautéed bacon, onion & garlic, cream and romano sauce*

PASTA PRIMAVERA *pasta tossed with fresh garden vegetables & olive oil & garlic sauce*

BAKED ZITI *rich tomato meat sauce with ricotta & romano cheese, topped with mozzarella cheese*

PENNE A LA VODKA *penne pasta with a creamy tomato & vodka sauce*

PENNE POMODORO *plum tomato, sweet onion, and olive oil finished with fresh basil*

STUFFED SHELLS *topped with marinara sauce*

FETTUCINI ALFREDO *traditional alfredo sauce*

RIGATONI BOLOGNESE *meat sauce finished with cream and Romano cheese*

LINGUINE IN CLAM SAUCE

PAELLA *Spanish style saffron rice with shrimp, clams, scallops, mussels, chicken and chorizo sausage*

CHICKEN TENDERS & FRENCH FRIES

SIDE DISHES

FRESH VEGETABLE MEDLEY *mixed vegetables tossed in a garlic lemon sauce*

ROASTED POTATOES *adorned with garlic, oil and herbs*

BREAD

PARMESAN CROSTINI

Baked French Baguette adorned with parmesan, olive oil and herbs

PACKAGE INCLUDES

SODA & JUICE

COFFEE & TEA

MOCKTAILS (PASSED)

THREE TIERED CAKE *with choice of filling and decor*

FUN STATIONS . . . CHOICE OF 2
Popcorn | Hot Dog | Cotton Candy

CHOCOLATE FOUNTAIN *A tiered chocolate fountain with fresh fruits, pretzels and assorted cookies for dipping*

ICE CREAM SUNDAE BAR WITH TOPPINGS

CANDY TABLE

BALLOON DECOR *10 Balloon Centerpieces, and Balloon Name Arch*

CUSTOM CANDLEABRA

DJ ENTERTAINMENT

PHOTOGRAPHY PACKAGE
unlimited photos on a disc, poster and 10x10 album with 50 pictures

WHITE CHAIR COVERS &

CHAIR SASHES *gold, aqua, or silver sashes*

MAITRE'D TO DIRECT ENTIRE EVENT

UNIFORMED VALET PARKING

RESTROOM ATTENDANTS

STANDARD COLOR

TABLECLOTH & NAPKINS

COLORED LED LIGHTING *in Terrace & Meadow Ball Rooms*

LARGE PERSONAL SUITE FOR WEDDING OR SWEET

16/QUINCE PARTIES *with powder room and restroom*

EXIT STATION

CHOCOLATE CHIP COOKIES & BROWNIES

CONTACT US

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