

MEADOW QUINCEAÑERA PACKAGE

\$59.95 per person plus 20% Banquet Fee & Sales Tax

COCKTAIL HOUR

Display Table Treats

DISPLAY OF FRESH CRISP VEGETABLES
COMPLETE ARTFUL DISPLAY OF FRESH FRUITS

INTERNATIONAL CHEESE PLATTER
ITALIAN ANTIPASTO DISPLAY

PASSED HORS D'OEUVRES ~ CHOICE OF 6

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*
EMPANADAS *Stuffed pastry with Chicken or Beef or Cheese or Vegetable or Spinach*
MUSHROOM STUFFED WITH CRABMEAT *premium crabmeat broiled in crimini mushrooms*
MINI BEEF WELLINGTON *steak wrapped with mushroom duxelle and pastry*
BEEF FRANKS ENCROUTE *mini hotdogs wrapped with puff pastry*
ITALIAN BRUSCHETTA *bread crisp topped with rustic tomato, parsley and olive oil*
DEVEILED EGGS *boiled eggs stuffed with spiced yolk and various toppings*
MOZZARELLA STICKS *deep fried fresh mozzarella cheese served with classic marinara sauce*

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*
SPANAKOPITA *phyllo stuffed with spinach, feta and spiced onions*
MARINATED SHISH KEBOBS *Chicken or Beef chunks marinated and roasted on charbroiler*
ITALIAN RICE BALLS *stuffed with mozzarella cheese served with marinara sauce*
SCALLOPS OR CHICKEN WRAPPED IN BACON *served with a spicy mayo sauce*
POTATO AND ONION KNISHES *served with mustard*
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)*

DINNER PRESENTATION

COLD DISPLAYS

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

CUSTOM NAME WATERMELON
CARVING

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*
SHRIMP SCAMPI *finished with a hint of lemon and parsley*
CALAMARI *Squid rings battered and served with homemade marinara sauce*

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*
RIGATONI BOLOGNESE *meat sauce finished with cream and Romano cheese*
PENNE POMODORO *plum tomato, sweet onion, and olive oil finished with fresh basil*
LINGUINE IN CLAM SAUCE
TORTELLINI CARBONARA *sautéed bacon, onion & garlic, cream and romano sauce*

SALMON TERIYAKI *wrapped in bacon*

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

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

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

SWEDISH MEATBALLS *served with gravy*

SAUSAGE & PEPPERS

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

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

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

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

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

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

FETTUCINI ALFREDO *traditional alfredo sauce*

THREE CHEESE RAVIOLI *with lobster sauce*

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

STUFFED SHELLS *topped with marinara sauce*

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

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

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

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

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

CHEF MANNED STATION

MEXICAN STATION

tacos with assorted toppings, empanadas, rice and beans

PACKAGE INCLUDES

SODA & JUICE

COFFEE & TEA

MOCKTAILS (PASSED)

TOP SHELF OPEN BAR *beer, wine and top shelf liquors*

ICE CREAM SUNDAE BAR WITH TOPPINGS

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

5 HOUR EVENT

THREE TIERED CAKE

FUN STATIONS CHOICE OF 2

Popcorn | Hot Dog | Cotton Candy

COLORED LED LIGHTING *in Terrace & Meadow Ball Rooms*

UNIFORMED VALET PARKING

PLACE CARDS AND DIRECTIONAL MAPS

MAITRE'D TO DIRECT ENTIRE EVENT

RESTROOM ATTENDANTS

STANDARD COLOR TABLECLOTH & NAPKINS

LARGE PERSONAL SUITE FOR WEDDING OR SWEET 16/QUINCE PARTIES *with powder room and restroom*

ELEGANT LANDSCAPING FOR YOUR PHOTOGRAPHY NEEDS

CONTACT US

WWW.THEMEADOWCLUB.COM

1147 RTE 112 PORT JEFFERSON STATION, NY

(631) 928-3800

INFO@THEMEADOWCLUB.COM

The Meadow Club
Oasis of Elegance