

MEADOW QUINCEAÑERA PACKAGE

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*
LAMB CHOPS *marinated lamb chops*

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*
SALMON TERIYAKI *wrapped in bacon*

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

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*

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

FETTUCINI ALFREDO *traditional alfredo sauce*

THREE CHEESE RAVIOLI *with alfredo 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 and nachos with assorted toppings, assorted empanadas, fried plantains, rice and beans, and Sangria

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 *Never ending tiered milk chocolate fountain with fresh fruits, pretzels and assorted cookies for dipping*

5 HOUR EVENT

THREE TIERED CAKE

COTTON CANDY CART

POPCORN CART

COLORED LED LIGHTING *in Terrace & Meadow Ball Rooms*

UNIFORMED VALET PARKING

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

PLACE CARDS AND DIRECTIONAL MAPS

CONTACT US

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