

# MEADOW SIT DOWN DINNER PACKAGE | \$46.95

+ 20% Banquet Fee & 8.625% NYS Sales Tax

## HORS D'OEUVRES ~ CHOICE OF 6 (PASSED)

**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*

**DEVILED 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 . . . . \$5.00 PP spices & roasted in tandoor oven (passed around)*

## APPETIZER COURSE ~ CHOICE OF 1

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

**PENNE A LA BROCCOLI** *sautéed in olive oil and garlic, finished with parmesan cheese*

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

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

**SPINACH CRESPELLE** *Spinach filled Crepe with Burre Blanc and diced Tomato*

**BEEFSTEAK TOMATO, MOZZARELLA, AND BASIL** *with balsamic glaze*

## SALAD COURSE ~ CHOICE OF 1

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

**MEDITERRANEAN SALAD** *Romaine lettuce with feta cheese, kalamata olives & Italian dressing*

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

**SPRING MIX SALAD** *Mesculin spring mix lettuce with green apple slivers, toasted almonds and shaved parmesan cheese*

## ENTRÉE ~ CHOICE OF 4

**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*

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

**SALMON OREGANATA** *Italian blend of garlic, romano, and fresh bread crumbs*

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

**SALMON TERIYAKI** *wrapped in bacon*

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

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

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

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

**CHICKEN ROULADE** *with spinach, sundried tomatoes, & prociutto*

**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*

**CHICKEN CORDON BLEU** *breaded and stuffed with Ham, Swiss Cheese and topped with Supreme sauce*

**PRIME RIB OF ROAST BEEF** *with a mushroom bordelaise sauce*

**MARINATED FILET MIGNON**

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

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

**ROAST LOIN OF PORK** *boneless loin of pork stuffed with apricots and rosemary*

**STUFFED PEPPER** *red pepper stuffed with rice and vegetables*

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

**CHICKEN TENDERS & FRENCH FRIES**

## SIDE DISH ~ CHOICE OF 2

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

**ROASTED GARLIC MASHED POTATOES**

**BAKED POTATO**

**SAUTÉED BROCCOLI** *in garlic and olive oil*

**ROASTED POTATOES** *adorned with garlic, oil and herbs*

**RICE PILAF**

## BREAD

### DINNER ROLLS

*pillowy rounds fresh out of the oven, with butter on the side*

## DESSERT

### OCCASION CAKE

*served with vanilla ice cream*

## PACKAGE INCLUDES

SODA & JUICE

COFFEE & TEA

LARGE PERSONAL SUITE  
FOR WEDDING OR SWEET

16/QUINCE PARTIES *with  
powder room and restroom*

STANDARD COLOR

TABLECLOTH & NAPKINS

ELEGANT LANDSCAPING  
FOR YOUR PHOTOGRAPHY  
NEEDS

UNIFORMED VALET  
PARKING

MAITRE'D TO DIRECT  
ENTIRE EVENT

COLORED LED LIGHTING  
*in Terrace & Meadow Ball Rooms*

RESTROOM ATTENDANTS

## CONTACT US

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*The* Meadow Club  
Oasis of Elegance