

MEADOW SIT DOWN DINNER PACKAGE

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*

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 Add'l Cost*

LAMB CHOPS *marinated lamb chops Add'l Cost*

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 | CHOICE OF 1

OCCASION CAKE
served with vanilla ice cream

ITALIAN COOKIES AND CANNOLIS

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