

MEADOW SUPER SWEET 16 PACKAGE | \$49.95

+ 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 . . . \$5.00 PP spices & 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*

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*

SAUSAGE & PEPPERS

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

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

SWEDISH MEATBALLS *served with gravy*

MEATBALLS MARINARA *Rolled ground beef cooked in traditional tomato 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

LINGUINE IN CLAM 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

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

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

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)

COLORED LED LIGHTING
in Terrace & Meadow Ball Rooms

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

ICE CREAM SUNDAE BAR
WITH TOPPINGS

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

THREE TIERED CAKE with
choice of filling and decor

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

MAITRE'D TO DIRECT
ENTIRE EVENT

UNIFORMED VALET
PARKING

RESTROOM ATTENDANTS

STANDARD COLOR
TABLECLOTH & NAPKINS

CONTACT US

WWW.THEMEADOWCLUB.COM

1147 RTE 112 PORT JEFFERSON STATION, NY

(631) 928-3800

INFO@THEMEADOWCLUB.COM

The Meadow Club
Oasis of Elegance