

MEADOW SWEET 16 PACKAGE | \$44.95

+ 20% Banquet Fee & 8.625% NYS Sales Tax

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)*

SALAD ~ CHOICE OF 1

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

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

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

HOT CHAFING DISHES ~ CHOICE OF 5

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*

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*

CALAMARI *Squid rings battered and served with homemade marinara 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*

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

STUFFED SHELLS *topped with marinara sauce*

LINGUINE IN CLAM 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*

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

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 SCARPARIELLO *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)

ICE CREAM SUNDAE BAR
WITH TOPPINGS

OCCASION CAKE

FUN STATIONS . . . CHOICE OF 1
Popcorn | Hot Dog | Cotton Candy

STANDARD COLOR

TABLECLOTH & NAPKINS

LARGE PERSONAL SUITE
FOR WEDDING OR SWEET

16/QUINCE PARTIES *with
powder room and restroom*

MAITRE'D TO DIRECT
ENTIRE EVENT

COLORED LED LIGHTING
in Terrace & Meadow Ball Rooms

UNIFORMED VALET
PARKING

RESTROOM ATTENDANTS

CONTACT US

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The Meadow Club
Oasis of Elegance