

MEADOW WEDDING BRUNCH PACKAGE

MINIMUM 100 GUESTS

11:30AM - 5:00PM SATURDAY OR SUNDAY

\$89.95 per person

Guests #101 and over are \$69.95 per person

*all prices subject to 20% Banquet Fee & 8.625% Sales Tax

COCKTAIL HOUR

PASSED HORS D'OEUVRES ~ CHOICE OF 8

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*

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*

POTATO AND ONION KNISHES *served with mustard*

MOZZARELLA STICKS *deep fried fresh mozzarella cheese served with classic marinara sauce*

SCALLOPS OR CHICKEN WRAPPED IN BACON *served with a spicy mayo 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*

PROSCIUTTO WRAPPED ASPARAGUS *drizzled with olive oil and balsamic vinegar*

MELON PROSCIUTTO POPS *served with balsamic glaze*

EMPANADAS *Stuffed pastry with Chicken or Beef or Cheese or Vegetable or Spinach*

TOSTONES *fried plantains served with garlic sauce*

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)*

COLD DISPLAY

ARTFUL DISPLAY OF FRESH FRUITS

ASSORTED BREADS

INTERNATIONAL CHEESE PLATTER

ASSORTMENT OF DANISH AND MUFFINS, BAGELS AND

CROISSANTS *butter, jellies, cream cheese*

FULL ARTFUL DISPLAY OF FRESH CRISP VEGETABLES

CUSTOM NAME

WATERMELON CARVING

BRUNCH BUFFET

SALAD DISPLAY

TRI-COLOR PASTA SALAD

THREE BEAN SALAD

FRESH MOZZARELLA

with tomato, and fresh basil

MUSHROOM SALAD

SALAD BAR

lettuce, tomatoes, cucumbers, onions, peppers, croutons, bacon bits, olives, shredded cheese, various types of salad dressing

HOT CHAFING DISHES ~ CHOICE OF 5

SAUSAGE & PEPPERS

BEEF BOURGUIGNON beef stew braised with red wine and mushrooms

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

CHICKEN FRANCAISE chicken medallions in a sauce of butter, lemon, and white wine

CHICKEN MARSALA battered filet cooked with mushrooms & marsala wine

CHICKEN ROULADE boneless breast with fresh vegetable stuffing, pine nuts, fresh basil leaf, topped with supreme sauce

CHICKEN SCARPARIELLO 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

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

SHRIMP SCAMPI finished with a hint of lemon and parsley

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

EGGPLANT PARMIGIANA battered eggplant slices baked with tomato sauce & cheese

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

SWEDISH MEATBALLS served with gravy

MEATBALLS MARINARA Rolled ground beef cooked in traditional tomato sauce

MEAT LASAGNA layered meat and pasta dish with sauce and cheese

TORTELLINI CARBONARA sautéed bacon, onion & garlic, cream and romano sauce

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

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

RIGATONI BOLOGNESE meat sauce finished with cream and Romano cheese

STUFFED SHELLS topped with marinara sauce

BAKED ZITI baked casserole dish made with ziti, ricotta, mozzarella cheese and sauce

CALAMARI Squid rings battered and served with homemade marinara sauce

LINGUINE IN CLAM SAUCE

FETTUCINI ALFREDO traditional alfredo sauce

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

FRENCH ROASTED FISH basa filet baked to perfection with French mustard sauce

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

SALMON TERIYAKI wrapped in bacon

ROASTED SALMON Finished with a hint of lemon, in a dilled mustard sauce

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

PASTA VENEZIA sautéed garlic in a light cream sauce with shrimp, scallops, bacon bits, and romano cheese

MUSSELS MARINARA traditional tomato sauce

CHEF MANNED STATION - CHOICE OF 2

PASTA STATION *Your choice of two Pasta dishes: Penne ala Vodka, Linguine with Pesto, Penne Pomodoro, or Fettuccine Alfredo*

OMELETTES PREPARED TO ORDER *with variety of toppings*

MASHED POTATO & MAC N CHEESE BAR *an assortment of delectable mashed potatoes, creamy macaroni and cheese with toppings to choose served in martini glasses*

ICE CARVING *with Shrimp Boat*

WAFFLES & FRENCH TOAST STATION *with assorted toppings*

CARVING STATION *Choice of: Corned Beef Brisket, Glazed Ham, Pastrami, Marinated Flank Steak, Oven-Roasted Breast of Turkey, or Roast Loin of Pork*

served with mixed vegetable medley, roasted potatoes and parmesan bread

DESSERT

ITALIAN COOKIES AND CANNOLIS

NUTELLA CREPES
with chocolate chips, whipped cream, and strawberries

EXIT STATION

DONUTS
Assorted Variety

PACKAGE INCLUDES

SODA & JUICE

COFFEE & TEA

FULL SERVICE BAR WITH BEER, WINE, AND WELL

LIQUOR *Includes Hospitality Mimosas & Bloody Mary's, and Champagne Toast*

COCKTAIL HOUR IN SEPARATE ROOM OR PATIO

STANDARD COLOR TABLECLOTH & NAPKINS

ELEGANT LANDSCAPING FOR YOUR PHOTOGRAPHY NEEDS

DJ ENTERTAINMENT & MC

10 PASSENGER LIMOUSINE

PHOTOGRAPHY PACKAGE
30 minute engagement shoot, unlimited photos on a disc, 2 8x10's. 10x10 album with 50 pictures

CENTERPIECES *Floral Centerpieces on each table*

3 TIER GOURMET WEDDING CAKE *served with vanilla ice cream*

WEDDING CEREMONY
outdoor or indoor

MAITRE'D TO DIRECT ENTIRE EVENT

BRIDAL CAPTAIN

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

COLORED LED LIGHTING
in Terrace & Meadow Ball Rooms

UNIFORMED VALET PARKING

CONTACT US

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The Meadow Club
Oasis of Elegance