

MEADOW WEDDING BUFFET PACKAGE

MINIMUM 100 GUESTS

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*

DEVEILED 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. ADD'L COST*

LAMB CHOPS *marinated lamb chops. ADD'L COST*

COLD DISPLAY

ARTFUL DISPLAY OF FRESH
FRUITS

ASSORTED BREADS

MARINATED GRILLED
VEGETABLES

INTERNATIONAL CHEESE
PLATTER

CUSTOM NAME
WATERMELON CARVING

ITALIAN ANTIPASTO
DISPLAY

FULL ARTFUL DISPLAY OF
FRESH CRISP VEGETABLES

BEEFSTEAK TOMATO,
MOZZARELLA, AND BASIL
with balsamic glaze

BUFFET DINNER

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 SORRENTINO *layered chicken cutlet, eggplant, prosciutto, and melted fontina cheese*

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*

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*

LINGUINE IN CLAM SAUCE

FETTUCINI ALFREDO *traditional alfredo sauce*

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

CALAMARI *Squid rings battered and served with homemade marinara 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*

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

CHEF MANNED STATION - CHOICE OF 2

ASIAN STATION *Chicken Teriyaki, Oriental Dumplings, and Fried Rice*

GOURMET PASTA STATION

Your choice of two Pasta dishes: Penne ala Vodka, Linguine with Pesto, Penne Pomodoro, or Fettuccine Alfredo served with garlic parmesan crostini bread

MASHED POTATO & MAC N

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

MEXICAN STATION *tacos and nachos with assorted toppings, assorted empanadas, fried plantains, rice and beans, and Sangria*

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

**CUSTOM ICE CARVING
MASTERPIECE**

served with mixed vegetable medley, roasted potatoes and parmesan bread

DESSERT

ITALIAN COOKIES AND CANNOLIS

EXIT STATION

CHOCOLATE COVERED STRAWBERRIES

PACKAGE INCLUDES

SODA & JUICE

COFFEE & TEA

FULL SERVICE BAR WITH
BEER, WINE, AND WELL
LIQUOR *Includes Champagne Toast*

COCKTAIL HOUR IN
SEPARATE ROOM OR PATIO

STANDARD COLOR
TABLECLOTH & NAPKINS

ELEGANT LANDSCAPING
FOR YOUR PHOTOGRAPHY
NEEDS

DJ ENTERTAINMENT

10 PASSENGER LIMOUSINE

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

CENTERPIECES *floral centerpieces in a beautiful glass vase with small votives on the tables*

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

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The Meadow Club
Oasis of Elegance