

MEADOW WEDDING SIT DOWN 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*

CASHEW NUT ROLL *mashed potato and cashew nut rolls deep fried*

TOSTONES *fried plantains served with garlic sauce*

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*

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

MELON PROSCIUTTO POPS *served with balsamic glaze*

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

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

JUMBO SHRIMP *served with cocktail sauce. ADD'L COST*

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

COLD DISPLAY

FULL ARTFUL DISPLAY OF FRESH CRISP VEGETABLES

ITALIAN ANTIPASTO DISPLAY

MUSHROOM SALAD

TRI-COLOR PASTA SALAD

ARTFUL DISPLAY OF FRESH FRUITS

CUSTOM ICE CARVING MASTERPIECE

ASSORTED BREADS

THREE BEAN SALAD

MARINATED GRILLED VEGETABLES

INTERNATIONAL CHEESE PLATTER

CUSTOM NAME

WATERMELON CARVING

HOT CHAFING DISHES ~ CHOICE OF 4

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 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*

CALAMARI *Squid rings battered and served with homemade marinara sauce*

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*

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

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*

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

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

MUSSELS MARINARA *traditional tomato sauce*

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*

EGGPLANT PARMIGIANA *battered eggplant slices baked with tomato sauce & cheese*

CHEF'S CARVING SELECTION ~ CHOICE OF 1

CORNED BEEF BRISKET *lean, thinly sliced, served with Deli Style Mustard & Party Rye*

GLAZED HAM *brown sugar & honey, presented with Dijon mustard*

PASTRAMI *Brooklyn-style, lean cut with brown deli mustard & Party Rye*

MARINATED FLANK STEAK

OVEN-ROASTED BREAST OF TURKEY *served with cranberry sauce*

CHEF MANNED STATION - CHOICE OF 1

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

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*

SIT DOWN DINNER

APPETIZER COURSE ~ CHOICE OF 1

PENNE A LA VODKA *penne pasta with a creamy tomato & vodka sauce*

RIGATONI BOLOGNESE *meat sauce finished with cream and Romano cheese*

THREE CHEESE RAVIOLI *with alfredo sauce*

SPINACH CRESPELLE *Spinach filled Crepe with Burre Blanc and diced Tomato*

BEEFSTEAK TOMATO, MOZZARELLA, AND BASIL *with balsamic glaze*

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

SALAD COURSE ~ CHOICE OF 1

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

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*

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

ENTRÉE ~ CHOICE OF 3

served with mixed vegetable medley, roasted potatoes and dinner rolls

CHICKEN FRANCESE *battered filet with a herb/lemon & wine/butter sauce*

CHICKEN MARSALA *battered filet cooked with mushrooms & marsala wine*

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

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

CHICKEN VALDASTANO *breaded and stuffed with Ham, Swiss Cheese and topped with Supreme sauce*

CHICKEN CORDON BLEU *breaded and stuffed with Ham, Swiss Cheese and topped with Supreme sauce*

CHICKEN FLORENTINE *boneless breast with fresh baby spinach & greek feta cheese and dill topped with supreme sauce*

PRIME RIB OF ROAST BEEF *with a mushroom bordelaise sauce*

MARINATED FILET MIGNON

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

SALMON TERIYAKI *wrapped in bacon*

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

ROAST LOIN OF PORK *boneless loin of pork stuffed with apricots and rosemary*

PORTABELLA MUSHROOM *with spinach smothered with mozzarella cheese and balsamic glaze*

STUFFED PEPPER *red pepper stuffed with rice and vegetables*

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

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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