

DINNER PRESENTATION
 LARGE CHALLAH FOR BLESSING
CHILDREN'S BUFFET

MAIN ENTRÉE

MINI HAMBURGER SLIDERS
 CREAMY MACARONI & CHEESE
 HOT DOG CART
 CHICKEN TENDERS & FRENCH FRIES

DESSERT

TORAH CAKE
 CHOCOLATE FOUNTAIN
A tiered chocolate fountain with fresh fruits, pretzels and assorted cookies for dipping
 ICE CREAM BAR WITH TOPPINGS

ADULT SIT DOWN MENU

Appetizer - Choice of 1

SPINACH CRESPELLE
served with Tomato Beurre Blanc
 PENNE POMODORO
plum tomato, sweet onion, and olive oil finished with fresh basil

BEEFSTEAK TOMATO, MOZZARELLA, AND BASIL
with balsamic glaze
 PENNE A LA VODKA
penne pasta with a creamy tomato & vodka sauce

Salad - Choice of 1

GARDEN SALAD
Iceberg lettuce, tomato, cucumber & carrots

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

Entrée - Choice of 3

FRESH ROAST TILAPIA
finished with a hint of lemon, served with a mustard dill sauce
 FRENCH ROASTED FISH
basa filet baked to perfection, served with rice & lemon, garlic 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
 SHRIMP SCAMPI
finished with a hint of lemon and parsley
 PRIME RIB OF ROAST BEEF
with a mushroom bordelaise sauce
 BEEF BOURGUIGNON
beef stew braised with red wine and mushrooms

MARINATED FILET MIGNON
 ROAST LOIN OF PORK
boneless loin of pork stuffed with apricots and rosemary
 CHICKEN FRANCESE
battered filet with a herb/lemon & wine/butter sauce
 CHICKEN MARSALA
battered filet cooked with mushrooms & marsala wine
 CHICKEN CORDON BLEU
breaded and stuffed with Ham, Swiss Cheese and topped with Supreme sauce
 CHICKEN ROULADE
boneless breast with fresh vegetable stuffing, pine nuts, fresh basil leaf, topped with supreme sauce
 CHICKEN FLORENTINE
boneless breast with fresh baby spinach & greek feta cheese and dill topped with supreme sauce
 CHICKEN SORRENTINO
layered chicken cutlet, eggplant, prosciutto, and melted fontina cheese

Dinner Includes

FRESH VEGETABLES OF THE SEASON
 FRESH BAKED ROLLS AND CREAMY BUTTER

ROASTED POTATOES
adorned with garlic, oil and herbs
 ASSORTMENT OF MINI ITALIAN PASTRIES AND
 COOKIES
at each table for dessert

EXIT STATION

CHOCOLATE CHIP COOKIES

BROWNIES

PACKAGE INCLUDES

SODA & JUICE
 COFFEE & TEA
 MOCKTAILS (PASSED)
 PREMIUM OPEN BAR 21+, includes
 beer, wine, top shelf liquor, champagne toast,
 hospitality champagne, exotic martinis, non
 alcoholic beer, sparkling cider and after
 dinner cordials

5 HOUR EVENT
 COLORED LED LIGHTING in
 Terrace & Meadow Ball Rooms
 UNIFORMED VALET PARKING
 ELEGANT LANDSCAPING FOR
 YOUR PHOTOGRAPHY NEEDS

MAITRE'D TO DIRECT ENTIRE
 EVENT
 RESTROOM ATTENDANTS
 STANDARD COLOR TABLECLOTH
 & NAPKINS
 PLACE CARDS AND DIRECTIONAL
 MAPS

CONTACT US

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