



1147 Rte. 112, Port Jefferson Station, NY 11776
info@themeadowclub.com
Tel: 631-928-3800
Fax: 631-928-4404

The Dutchess

Your Reception Includes...

Five Hour Premium Open Bar

Including Premium Brands of Liquors, Wines and Champagne,
Assorted Cocktails, Frozen Drinks, Selection of Domestic Beers, Assorted Soda and Juices.

Cocktail Hour

Butler style Hors D'Oeuvres and Cold Canapes
White glove, silver tray service

Succulent Scallops, Stuffed Mushroom Caps, Southwest Crab Cakes, Baked Littleneck Clams,
Mini Beef Wellington, Polish Kielbasa, Italian Bruschetta, Cocktail Franks in a Blanket,
Battered Fried Mozzarella, Chicken Fajitas, Deviled Eggs, Shrimp Mousse

Cold Display Table

Adorned with Artistically Crafted Ice Sculpture

Fresh Vegetable Crudités, Fresh Tropical Fruit Display,
Decorated Cheese Display, Fresh Mozzarella Boccacini, Chilled Seafood Salad,
Tricolor Pasta Salad, Southwest Bean Salad, Mushroom Salad

Hot Cocktail Chaffing Dishes

(Please select one from each group)

Beef Selections

Beef Teriyaki, Sausage & Peppers, Swedish Meatballs, Shish-ka-bob,
Beef Bourguignonne, Sauerbraten, Beef Stroganoff

Poultry Selections

Chicken Dijonaise, Chicken Provencale, Chicken Francaise,
Chicken Marsala, Chicken Scampi, Chicken Scarpariello, Chicken Parmigiana,
Chicken Roulade, Chicken Florentine

International Selections

Eggplant Parmigiana, Eggplant Rollatini, Lasagne (Meat or Vegetarian style),
Stuffed Cabbage, Spanokopita, Moussaka

From the Sea

Paella, Tortellini ala Frutti del Mare,
Seafood Crepes, Fried Calamari, Mussels Bianco, Mussels Marinara

Pasta Selections

(Please select two)

Penne Pomodoro, Rigatoni Bolognese, Penne ala Vodka, Fettuccine Alfredo,
Linguine and Clam Sauce, Tortellini Carbonara, Linguine with Garlic & Oil,
Linguine with Pesto, Bowtie Puttanesca, Stuffed Shells, Baked Ziti, Pasta Primavera



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Chef's Carving Selections
(Please select one)

Roast Loin of Pork, Marinated Flank Steak, Corned Beef Brisket,
Oven-Roasted Breast of Turkey, Glazed Ham, Hot Pastrami

Dinner Selections

Begin with a Champagne Toast

First Course

(Please select one)

Seasonal Fresh Melons and Berries, Pasta, Spinach Crespelle,
Sliced Fresh Mozzarella & Vine Ripened Tomato, a selection of Chef's Soups

Salad

Your choice of Caesar, Garden, Greek or Baby Field Greens

Entrée

(Choice of Four)

Beef choice; Chateau Briand or Filet Mignon Au Poivre or Prime Ribs of Beef
Poultry choice; Chicken Sorrentino or Chicken Valdastano or Chicken Cordon Bleu,
Seafood choice; Roasted Salmon Dijonaise or Salmon Oregonata

Vegetarian Entrée

Fresh Red Pepper Stuffed with rice, mozzarella cheese and pomodoro sauce
All entrees served with vegetable, potato and dinner rolls

Dessert

A Gourmet Stacked or Tiered Wedding Cake of your choice and design
Served with Ice Cream

Fresh Brewed Coffee & Espresso

A Selection of Herbal Teas

Mini Viennese Platters at each Table of Italian pastries, cookies and chocolate dipped
strawberries

Also Included in The Dutchess

Spacious Bridal Suite with private restroom, make-up vanity and personal Bridal Captain

Fresh Floral Centerpieces for all guest tables

Table linens available in a variety of colors

Uniformed Valet Parking Service

Restroom and Coat Check Attendants

Tuxedoed Professional Wait Staff & Bartenders

Maitre'D

Place Cards and Directional Maps