



THE MEADOW CLUB

Oasis of Elegance

631. 828. 4818

www.themeadowclub.com

1147 Route 112 Port Jefferson Station, NY 11776

Desi Lunch Buffet

All Meats served are Halal Certified

APPETIZERS GREETING

(Select Four)

Pani Puri

crispy chips topped with chickpeas, potatoes, and spiced water

Papri Chaat

potato/flour chips served with potatoes, chickpeas, yogurt, coriander, and tamarind chutney

Alu Tikki with Channa

spiced potato cakes served with channa masala and tangy sauces

Gobi Manchurian

cauliflower florets batter fried and tossed with a tangy sauce

Vegetable Pakora

chickpea flour battered mixed vegetable fritters with cilantro and tamarind sauces

Mini Vegetable Samosas

potato and pea turnovers served with cilantro and tamarind sauces

Chili Paneer

crispy Indian cheese cubes tossed in a spicy szechwan sauce

Mini Meat Samosas

crispy patties filled with ground lamb and peas

Mixed Tawa Kebob

mixed meat kebobs served on a flat hot plate with grilled onions and peppers

Amritsari Macchi

strips of basa fish spiced and deep fried

AVAILABLE UPON REQUEST

Lamb Chops \$10 Per Person

marinated lamb chops with Indian spices and roasted in tandoor oven (passed around)

Shrimp Tikka \$5.00 Per Person

jumbo shrimp marinated with carom seeds and grilled in the clay oven

Indian Chinese Station \$7 Per Person

Vegetable Hakka Noodles, Vegetable Fried Rice, Chili Chicken and Vegetable Spring Rolls

PACKAGE INCLUDES

Four Hour Event

Soft Drink Selection & Variety of Juices

Unlimited Mocktails

Pina Coladas, and Strawberry Daiquiris

Freshly Brewed Coffee & Masala Chai

Available Upon Request:

Unlimited Mango Lassi \$3 Per Person

SERVICES & AMENITIES

Banquet Staff that is Trained and Educated on Flawless Banquet Service Etiquette

Restroom Attendant who will Ensure Proper Sanitation of Facilities throughout the Event

Exquisite Garden for Photographs Featuring Fountains, Outdoor Fireplace, and Beautiful Flowers and Greenery

Host's Choice of Linens

Chiavari Ballroom Chairs with White Chair Covers

Directional Cards and Guest's Table Seating Cards

CONTACT US



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@themeadowclub



/TheMeadowClubPJ

The Meadow Club Offers Value-Based Competitive Pricing. Our Brand New Menu Packages Provide Unlimited Opportunities to Personalize an Event you will Cherish Forever.

***Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

DINNER BUFFET ACCOMPANIMENTS

Fresh Green Salad

Sliced Cucumbers, Tomatoes, Onions, Carrots, Green Chili Peppers served on a Bed of Romaine Lettuce

Assorted Indian Tandoori Naan

leavened indian flat bread brushed with butter topped with garlic, onion or plain

Mint Chutney
Tamarind Chutney
Vegetable Raita
Achar



SILVER CHAFING DISH SELECTION

(Select Four)

Saag Paneer

Indian cheese cubes cooked with spiced chopped spinach

Chicken Tikka Masala

marinated chicken breast with a succulent tomato cream sauce

Alu Gobhi

fresh cauliflower and potato cooked on a slow fire with onions, ginger, and tomatoes

Daal Makhni

black lentils cooked in a creamy sauce with onions, tomatoes and spices

Chicken Makhni / Butter

Chicken

marinated boneless chicken thighs roasted then simmered in a luscious spiced creamy tomato sauce

Navrattan Vegetable Korma

assorted vegetables cooked in cream and garnished with nuts and raisins

Yellow Daal

boiled yellow lentils sautéed with onions, garlic and ginger

Biryani (Vegetable OR Chicken OR Goat)

indian spiced rice casserole dish

Channa Masala

chickpeas sautéed with onions, tomatoes, ginger and cilantro

Chicken OR Goat Kadai

boneless chicken cubes or goat cubes tossed with onions, peppers, ginger and green chilies

Tawa Vegetables

indian spiced okra, baby eggplant, potatoes served on a hot plate with grilled onions and peppers

Pakora Curry

vegetable fritters with curry yogurt sauce

Chicken OR Goat Korma

chicken or goat cooked in cream and garnished with nuts and raisins

Fish Curry

basa cubes cooked in a spiced coconut sauce

Malai Kofta

mixed vegetable rolls with nuts and raisins served with a creamy coconut sauce

Chicken OR Goat Curry

chicken or goat cooked in onion, tomato and fresh ground spices

Available Upon Request:

Shrimp, Beef, or Lamb Entree

\$8 Per Person

Entree Options: Curry, Tikka Masala, Kadai, Jhalfrezi, Korma, or Vindalu

Paneer Makhni

homemade cottage cheese cubes cooked in a rich tomato and onion butter sauce

RICE *(Choice of 1)*

Plain Basmati Pilaf

long grain aromatic indian rice with a nutty flavor

Peas Pilaf

indian long grain aromatic rice with steamed green peas

Zeera Rice

indian long grain rice layered with toasted whole cumin seeds

Saffron Pilaf

indian long grain rice infused with saffron

Coconut Rice

basmati rice cooked with toasted coconut flakes

South Indian Spiced Rice

indian long grain rice cooked with red chilies, mustard seeds and curry leaves

DESSERT *(Choice of 2)*

Gulab Jamun

dry milk balls dipped in a honey syrup

Rasmalai

spongy cheese cakes dipped in a sweet milk syrup

Gajar Halwa

carrot pudding with nuts and sweetened curds

Kulfi Falooda

indian style ice cream served with sweet vermicelli and rose syrup

Upgrade Option: Ice Cream Bar with Toppings

\$3.50 Per Person

vanilla, strawberry, chocolate, pistachio and mango ice cream served with assorted toppings

Upgrade Option: Chai Cart \$4.50 Per Person

masala chai and kashmiri chai served with assorted indian biscuits and cookies on a beautiful white cart decorated with florals

Upgrade Option: Live Jalebi Station \$7 Per Person

fresh decadent jalebis cooked live in front of your guests by a professional chef

Upgrade Option: Chocolate Fountain \$4.00 Per Person

decadent milk chocolate with assorted fruit and sweet dippables