



THE MEADOW CLUB

Oasis of Elegance

631. 828. 4818

www.themeadowclub.com

1147 Route 112 Port Jefferson Station, NY 11776

# Desi Dinner Buffet

*\*All Meats served are Halal Certified\**

## PACKAGE INCLUDES

Five Hour Event

Soft Drink Selection & Variety of Juices

Unlimited Mocktails  
Pina Coladas, and Strawberry Daiquiris

Unlimited Mango Lassi

Freshly Brewed Coffee & Masala Chai

## 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*

## APPETIZERS GREETING

*(Select Six)*

### 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*

# 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 Five)*

### 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