



THE MEADOW CLUB

Oasis of Elegance

631. 828. 4818

www.themeadowclub.com

1147 Route 112 Port Jefferson Station, NY 11776

Special Occasion Sit Down Dinner



PACKAGE INCLUDES

Four Hour Event

Soft Drink Selection & Variety of Juices

Freshly Brewed Coffee and Tea

Unlimited Beer & Wine

\$15.00 Per Person

Minimum 40 Adults

Unlimited Top Shelf Open Bar

\$25.00 Per Person

Minimum 40 Adults

Unlimited Premium Open Bar

\$35.00 Per Person

Minimum 40 Adults

SERVICES & AMENITIES

Private Suite with Personal Restroom

Maitre'd to Direct the Event and Ensure it Runs Smoothly

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

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

Host's Choice of White, Ivory, or Black Linens

Chiavari Ballroom Chairs with White Chair Covers

Directional Cards and Guest's Table Seating Cards

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*

COCKTAIL HOUR

BUTLER SERVICE OF HOT & COLD HORS D'OEUVRES (*choose eight*)

Tomato Bruschetta (V)

Flaky Baked Spanakopita (V)

Four Cheese Rice Balls (V, GF)

Vegetable Samosa (V)

Grilled Chicken Kebobs (GF)

Brochettes Baby Franks en Croute

Prime Lump Crab Cakes

Mushroom Caps with Crabmeat Stuffing

Bacon Wrapped Scallops

Sesame Shrimp Crescents

Fragrant Java Beef Satay (GF)

Barbecue Pork Spring Rolls

ARTISTICALLY DECORATED COLD FOOD DISPLAY

Farmer's Basket of Chilled, Fresh Sliced Fruit Display

Seasonal Fruit Beautifully Displays with Hand Carved Melons

Imported and Domestic Cheese Board

Imported Provolone, Mozzarella, Gouda, Brie, and Aged Cheddar Cheese Displayed with Breadsticks

Antipasto Meat Display

Sopresatta, Prosciutto, Genoa Salami, Capocollo, & Turkey

Cascading Display of Crudités and Dip

Assortment of Julienne Farm Fresh Vegetables Served with Fresh Baked Supremo Bread

White Glove Dinner Reception

HOST CHOICE OF FIRST COURSE

(Select One)

Filetto di Pomodoro

Penne Pasta with Plum Tomato, Sweet Onion and Olive Oil Sauce Finished with Fresh Basil
(Gluten Free Pasta Choice Also Available)

Penne alla Vodka

Penne Pasta in a Creamy Tomato and Vodka Sauce

Garden Salad

Iceberg Lettuce, Tomato, Cucumber, Onions with an Italian Vinaigrette

Melon and Prosciutto

Cantaloupe wrapped in Aged Prosciutto

Caesar Salad

Romaine Lettuce with Seasoned Croutons and Parmesan Cheese



ENTREES

(Select Three)

All Entrees Served with Fresh Seasonal Vegetables and Oven Roasted Red Bliss Potatoes

(Vegetarian and Gluten Free Choices Available)

Aged Prime Rib of Beef Au Jus

Oven Roasted, Aged Prime Rib of Beef with Natural Juices

Chicken Sorrentino

Breast of Chicken Cutlet Topped with Eggplant, Prosciutto, Mozzarella and Parmesan in Marinara Sauce

Roast Loin of Pork

Sliced Roasted Loin of Pork Topped with a Port Wine and Balsamic Reduction

Breast of Chicken Marsala

Sautéed Chicken with Sliced Mushrooms in a Marsala Wine Reduction

Breast of Chicken Francese

Battered Chicken Filet in a Fresh Herb, Lemon, Wine, and Butter Sauce

Norwegian Roasted Salmon

Baked Wild Caught Salmon in a Creamy Dill Mustard Sauce Finished with a Hint of Lemon

Sole Oreganata

Fresh Filet of Sole with Oregano, Bread Crumbs, Garlic and Olive Oil

Eggplant Rollatini

Thinly Sliced Eggplant Rolled with a Ricotta Stuffing. Topped with a Delicate Tomato Sauce and Mozzarella.



DESSERT

Custom Inscribed Occasion Cake

Chocolate or Vanilla Cake, Choose your own Filling: Vanilla Custard, Bavarian Cream, Chocolate Mousse or Chocolate Pudding, Strawberry, Raspberry, Pineapple, Lemon, or Cannoli

Ice Cream Bar with Toppings

Vanilla Ice Cream, Chocolate Ice Cream, Mint Chocolate Chip Ice Cream

Served with 9 Different Toppings

UPGRADES AVAILABLE UPON REQUEST

Upgrade Option: Chocolate Fountain with Dippables

\$4.00 Per Person

Upgrade Option: Donut Wall Exit Station

\$5.00 Per Person

Upgrade Option: Assorted Cookies and Cannolis \$3.50 Per Person



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