

The Meadow Brook

Restaurant and Functions

A Hidden Gem on The South Shore



Special Events Menu

Party and Meeting Rooms

The Meadow Brook would like to thank you for considering us for your special event. A minimum of 40 adult guests are required for the use of our private room. Menu and headcount must be finalized 10 days prior to your event. All functions are planned for 3 hours unless otherwise approved.

We can provide a variety of options for different parties and meeting needs. We offer a wide selection of appetizers, entertainment trays, hors d'oeuvres and desserts that are sure to please your guests. Whatever your needs, we can customize a party for you. Our menu selections range from casual to gourmet, sit down to buffet.

Soda and alcoholic beverages will be additional. Gluten-free and vegetarian options are available. No cutting fees. All cakes brought in by the client must be from a licensed bakery. ID required for anyone ordering alcohol. There will be a 20% gratuity and a 7% meals tax added to your bill.

Please advise your server of any food allergies prior to ordering. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your chance of food born illness especially if you have certain medical conditions.

HORS D'OEUVRES

In making your selections, please allow 6 -7 pieces per person per hour or 3-4 pieces per person for a pre-dinner reception. Cocktail Parties require a minimum of **\$25.00 per person**

HOT HORS D'OEUVRES

Please note the following prices are per 50 pieces

MINI BEEF WELLINGTON -	\$140	VEGETABLE SPRING ROLLS -	\$125
STUFFED POTATO WEDGES - <i>stuffed with bacon and cheese</i>	\$125	CHICKEN WINGS - <i>traditional, teriyaki or buffalo</i>	\$140
BACON WRAPPED SCALLOPS -	\$180	MINI FRANKS IN PUFF PASTRY -	\$125
STUFFED MUSHROOMS - <i>with seafood stuffing</i>	\$125	GREEK SPANAKOPITA -	\$125
HAWIAN CHICKEN KABOBS -	\$125	CHICKEN TENDERS - <i>with honey mustard dipping</i>	\$125
COCONUT BREADED SHRIMP -	\$125		

COLD HORS D'OEUVRES

Please note the following prices are per 50 pieces

SHRIMP COCKTAIL - <i>served with cocktail sauce</i>	market	ANTIPASTO SKEWERS - <i>mozzarella, tomato, artichoke & black olive</i>	\$150
TOMATO BRUSCHETTA - <i>with fresh mozzarella and basil</i>	\$125	FRUIT AND CHEESE KABOBS -	\$125

DISPLAYED HORS D'OEUVRES

All prices are based on a minimum of 50 guests

FRESH FRUIT -	\$4.95 ^{pp}	CHEESE AND CRACKERS -	\$4.95 ^{pp}
VEGETABLE CRUDITÉ -	\$3.95 ^{pp}	NACHO CHIPS WITH SALSA -	\$3.95 ^{pp}
HUMMAS WITH PITA CHIPS -	\$3.95 ^{pp}	KETTLE CHIPS WITH ONION DIP -	\$3.95 ^{pp}
FESTIVE CHIPS & DIP - <i>a combination of hummus with pita chips, nacho chips with salsa, and kettle chips with onion dip</i>	\$7.95 ^{pp}	ANTIPASTO PLATTER - <i>a lustful combination of marinated vegetables, cured meats, cheeses and olives</i>	\$6.95 ^{pp}

SIGNATURE BUFFETS

Minimum guest count is 40.

\$39.00 per person

Includes rolls and butter, cookies, brownies and freshly brewed coffee and tea

ENTRÉES | CHOOSE 2

additional item add \$5 per person

STUFFED BREAST OF CHICKEN

Traditional or Cranberry walnut

HERB ROASTED CHICKEN IN WINE

CHICKEN, BROCCOLI, AND PENNE

MAPLE BRINED PORK LOIN

BOSTON BAKED SCROD

BAKED SCROD NANTUCKET

OLD WORLD STYLE MEATBALLS

TOP SIRLOIN OF ROAST BEEF

with mushroom gravy

CHICKEN MARSALA

CHICKEN PICCATA

CHICKEN FRANÇAISE

CHICKEN PARMESAN

BAKED LASAGNA *meat or cheese*

SAUSAGE, ONION, PEPPER AND POTATO

Complete your meal. Choose one of each:

SALAD

Fresh Garden Salad

Caesar Salad

VEGETABLE

Green Beans

Apple Butternut Squash

Mixed Vegetables

Carrots

STARCH

Penne Pasta with Sauce

Mashed Potatoes

Rice Pilaf

Garlic Mashed

Oven-Roasted Red Potatoes

LITTLE ITALY BUFFET

\$32.00 per person.

Includes rolls and butter, cookies, brownies and freshly brewed coffee and tea

ENTRÉES | CHOOSE 2

MEATBALLS IN SAUCE

SAUSAGE, ONION, PEPPER,
& POTATO

CHICKEN PARMESAN

CHICKEN, BROCCOLI, PENNE

SALAD | CHOOSE 1

FRESH GARDEN SALAD

CAESAR SALAD

ANTIPASTO SALAD +5

PASTA | CHOOSE 1

PENNE with red sauce

PENNE ala VODKA +2

BAKED ZITI +2

CHEESE RAVIOLI +2

STUFFED SHELLS +2

PLATED SIT-DOWN MENU

All prices are based on a minimum of 40 guests.
Includes rolls and butter and freshly brewed coffee and tea

ENTRÉES | CHOOSE 2

Additional items add \$5 per person

STUFFED BREAST OF CHICKEN - 34

Traditional or Cranberry walnut

MAPLE BRINED PORK LOIN - 32

BOSTON BAKED SCROD - 34

CHICKEN MARSALA - 35

CHICKEN PARMESAN - 34

CHICKEN FRANCAISE - 35

NEW YORK STRIP - 45

RIB EYE STEAK - 45

ULTRA TENDER POT ROAST - 35

STUFFED FILLET OF SOLE - 36

with Newburg

BAKED SCROD NANTUCKET - 35

BAKED STUFFED JUMBO SHRIMP (4)

MARKET

SLOW ROASTED PRIME RIB OF BEEF - 46

SURF AND TURF - 51

Two stuffed shrimp with a Jr cut of prime rib

CHOOSE ONE OF EACH:

VEGETABLE

GREEN BEANS

CARROTS

APPLE BUTTERNUT SQUASH

SEASONAL MIXED VEGETABLES

SALAD

CRISP GARDEN SALAD

CAESAR SALAD

SOUP

FRESH FRUIT CUP

STARCH

MASHED POTATOES - GARLIC MASHED

HOUSE RICE

BAKED POTATO

OVEN ROASTED RED POTATO

PENNE PASTA WITH RED SAUCE

DESSERT

COOKIES AND BROWNIES

VANILLA ICE CREAM -

chocolate or strawberry sauce

APPLE CRISP

THE MEADOW BROOK LUNCHEON BUFFETS

THE FIELDSTONE BUFFET

\$26 per person Available Monday - Saturday from 11am - 4pm
Includes rolls and butter, cookies and brownies and freshly brewed coffee and tea

SALADS | CHOOSE 2

FRESH GARDEN SALAD
CAESAR SALAD
POTATO SALAD
PASTA SALAD

FINGER SANDWICHES

TUNA SALAD
CHICKEN SALAD
HAM & CHEESE

THE HOT | CHOOSE 1

CHICKEN, BROCCOLI, ZITI
PENNE ALA VODKA
BAKED ZITI
STUFFED SHELL

HANSON BUFFET

\$28 per person Available Monday - Friday from 11am - 4pm

SALADS | CHOOSE 1

FRESH GARDEN SALAD
CAESAR SALAD
POTATO SALAD
PASTA SALAD

ENTREE | CHOOSE 2

RST CHICKEN & WINE
SAUSAGE, PEPPER &
POTATO
MINI MEATBALLS IN SAUCE
CHICKEN, BROCCOLI & ZITI

INCLUDES

PASTA OR RICE PILAF
ROLLS AND BUTTER
COOKIES & BROWNIES
COFFEE AND TEA

THE TRI-TOWN BUFFET

\$30 per person Available Monday - Friday from 11am - 4pm

ENTRÉE: CHOOSE 1

CHICKEN MARSALA
CHICKEN PICCATA
CHICKEN FRANCAISE

INCLUDES:

HOUSE RICE
MIXED VEGETABLE
ROLLS AND BUTTER
GARDEN OR CAESAR SALAD

DESSERTS

COOKIES & BROWNIES
COFFEE AND TEA

BRUNCH OPTIONS

BRUNCH BUFFET OPTION ONE

Minimum of 40 guests

\$32 per guest

FRESH CUT FRUIT SALAD ~ ASSORTED BAKERIES

CHOICE OF GARDEN SALAD or CAESAR SALAD

INCLUDES

FRESH FARM SCRAMBLED EGGS ~ NEW ENGLAND BREAKFAST POTATOES

BACON and SAUSAGE LINKS

TEXAS STYLE FRENCH TOAST

CHICKEN & BROCCOLI PENNE

COFFEE, TEA, AND ASSORTED JUICES

DELUXE BRUNCH BUFFET OPTION TWO

Minimum of 40 guests

35.00 per guest

INCLUDES

ASSORTED CHEESE AND FRUIT SALAD ~ ASSORTED BAKERIES

SPINACH SALAD WITH STRAWBERRIES AND ALMONDS

FRESH FARM SCRAMBLED EGGS ~ NEW ENGLAND BREAKFAST POTATOES

TEXAS STYLE FRENCH TOAST

BACON AND SAUSAGE LINKS

COFFEE, TEA AND ASSORTED JUICES

CHOICE OF ONE

CHICKEN MARSALA, FRANCAISE OR PICCATA

CHOICE OF ONE

CHOICE OF PENNE PASTA, HOUSE RICE or SEASONAL VEGETABLES