The Meadow Brook

Restaurant and Functions

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'OE UVRES

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 -	\$135	VEGETABLE SPRING ROLLS -	\$125
STUFFED POTATO WEDGES -	\$120	CHICKEN WINGS -	\$140
stuffed with bacon and cheese		traditional, teriyaki or buffalo	
BACON WRAPPED SCALLOPS -	\$140	MINI FRANKS IN PUFF PASTRY -	\$100
STUFFED MUSHROOMS -	\$125	GREEK SPANAKOPITA -	\$120
with seafood stuf fi ng		CHICKEN TENDERS -	\$125
HAWIAN CHICKEN KABOBS -	\$125	with honey mustard dipping	
COCONUT BREADED SHRIMP -	\$125		

COLD HORS D'OEUVRES

Please note the following prices are per 50 pieces

SHRIMP COCKTAIL -	market	ANTIPASTO SKEWERS -	\$125
served with cocktail sauce		mozzarella, tomato, artichoke & black	colive
TOMATO BRUSCETTA -	\$125	FRUIT AND CHEESE KABOBS -	\$125
with fresh mozzarella and basil			

DISPLAYED HORS D'OEUVRES

All prices are based on a minimum of 50 guests

FRESH FRUIT -	\$4.95 <i>pp</i>	CHEE
VEGETABLE CRUDIT É -	\$3.95 <i>pp</i>	NACH
HUMMAS WITH PITA CHIPS -	\$3.95 <i>pp</i>	KETT
FESTIVE CHIPS & DIP -	\$7.95 <i>pp</i>	ANTI
a combination of hummus with pita chips, nacho		a lustf
chips with salsa, and kettle chips wit	th onion dip	cured

CHEESE AND CRACKERS -	\$4.95 <i>pp</i>
NACHO CHIPS WITH SALSA -	\$3.95 <i>pp</i>
KETTLE CHIPS WITH ONION DIP	- \$3.95 <i>pp</i>
ANTIPASTO PLATTER -	\$5.95 <i>pp</i>
a lustful combination of marinated veg	getables,
cured meats, cheeses and olives	



FAMILY CELEBRATION BUFFET

\$36.99 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, PEPPERS AND POTATOES BAKED COUNTRY HAM

Complete your meal. Choose one of each:

VEGETABLESTARCHGreen BeansPenne Pasta with SauceApple Butternut SquashMashed PotatoesMixed VegetablesRice PilafBaby CarrotsGarlic Mashed

Oven-Roasted Red Potatoes

LITTLE ITALY BUFFET

\$29.99 per person. Includes rolls and butter, cookies, brownies and freshly brewed coffee and tea

ENTRÉES | CHOOSE 2

SALAD

Caesar Salad

Fresh Garden Salad

Antipasto Salad +5

SALAD | CHOOSE 1

MEATBALLS IN SAUCE SAUSAGE & PEPPERS CHICKEN PARMESAN CHICKEN, BROC, PENNE 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

SIT DOWN PLATED DINNER 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 item add \$5 per person

STUFFED BREAST OF CHICKEN - 32 Traditional or Cranberry walnut HALF ROASTED CHICKEN - 29 Traditional or Barbecue MAPLE BRINED PORK LOIN - 30 BOSTON BAKED SCROD - 32

CHICKEN MARSALA -33 CHICKEN PARMESAN -32 CHICKEN FRANCAISE -33 VEAL PARMESAN -34 **NEW YORK STRIP -**42 ULTRA TENDER POT ROAST - 33 STUFFED FILLET OF SOLE - 34 with Newburg BAKED SCROD NANTUCKET - 33 BAKED STUFFED JUMBO SHRIMP (4) - 36 **SLOW ROASTED PRIME RIB OF BEEF** - 43 SURF AND TURF -48

two stuffed shrimp with a Jr cut of prime rib

CHOOSE ONE OF EACH:

VEGETABLE

GREEN BEANS BABY CARROTS APPLE BUTTERNUT SQUASH SEASONAL MIXED VEGETABLES

SALAD

CRISP GARDEN SALAD CAESAR SALAD CHICKEN 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

Plated Additions Add \$5

SPINACH SALAD ANTIPASTO SALAD CAPRESE SALAD PASTA COURSE CHOWDER

THE MEADOW BROOK LUNCHEON BUFFETS

THE MEADOW BROOK YOU BUILD IT LUNCHEON BUFFET

\$32.99 per person Available Monday - Saturday from 11am - 4pm Includes rolls and butter 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 FRANÇAISE CHICKEN PARMESAN BAKED LASAGNA meat or cheese SAUSAGE AND PEPPERS

oven roasted with potatoes & onions

BAKED COUNTRY HAM

SALAD | CHOOSE 1

CRISP GARDEN SALAD CAESAR SALAD PASTA SALAD RED BLISS POTATO SALAD

SIDES | CHOOSE 2

GREEN BEANS BABY CARROTS APPLE BUTTERNUT SQUASH SEASONAL MIXED VEGETABLES MASHED POTATOES RICE PILAF OVEN ROASTED RED POTATO PENNE PASTA WITH RED SAUCE DESSERT

COOKIES AND BROWNIES

THE FIELDSTONE BUFFET

\$24 per person Available Monday - Saturday from 11am - 4pm Includes rolls and butter, cookies and brownies and freshly brewed coffee and tea

SALADS | CHOOSE 2

FINGER SANDWICHES

FRESH GARDEN SALAD CAESAR SALAD POTATO SALAD PASTA SALAD

TUNA SALAD CHICKEN SALAD

HAM & CHEESE

THE HOT | CHOOSE 1

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

THE MEADOW BROOK LUNCHEON BUFFETS

HANSON BUFFET

\$26 per person Available Monday - Friday from 11am - 4pm

SALADS | CHOOSE 1

FRESH GARDEN SALAD CAESAR SALAD POTATO SALAD PASTA SALAD

ENTREE I 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

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

ENTREE I CHOOSE 1

INCLUDES:

CHICKEN MARSALA CHICKEN PICCATA CHICKEN FRANCAISE

HOUSE RICE MIXED VEGETABLE ROLLS AND BUTTER GARDEN OR CAESAR

DESSERT

COOKIES & BROWNIES COFFEE AND TEA

PLATED LUNCHEON 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 item add \$5 per person STUFFED BREAST OF CHICKEN 28 Traditional or Cranberry walnut HALF ROASTED CHICKEN 25 Traditional or Barbecue MAPLE BRINED RST PORK LOIN 26 **BOSTON BAKED SCROD** 28 STUFFED FILLET OF SOLE with Newburg 30 BAKED SCROD NANTUCKET 29 CHICKEN MARSALA 28 **CHICKEN PARMESAN** 26 **CHICKEN FRANCAISE** 28 VEAL PARMESAN 28 **ULTRA TENDER POT ROAST** 26 **OVEN ROASTED TURKEY** 25 **NEW YORK STRIP** 42 **BAKED STUFFED JUMBO SHRIMP (3)** 32 SLOW ROASTED PRIME RIB OF BEEF 43

SALAD | CHOOSE 1

CRISP GARDEN SALAD CARSAR SALAD CHICKEN SOUP FRESH FRUIT CUP SIDES | CHOOSE 2 GREEN BEANS BABY CARROTS APPLE BUTTERNUT SQUASH BAKED POTATO MIXED VEGETABLES MASHED POTATOES HOUSE RICE OVEN ROASTED RED POTATO PENNE PASTA WITH RED SAUCE

DESSERT

COOKIES AND BROWNIES VANILLA ICE CREAM chocolate or strawberry sauce APPLE CRISP

Plated Additions & Substitutions

SUBSTITUTIONS +4

SPINACH SALAD ANTIPASTO SALAD CAPRESE SALAD

ADDITIONS +5

PASTA COURSE SOUP OR SALAD

BRIDAL AND BABY SHOWER BUFFETS

THE FIELDSTONE BUFFET

\$24 per person

Includes rolls & butter, cookies, 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 SHELLS

HANSON BUFFET \$26 per person

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

BRIDAL / BABY SHOWER BUFFET

\$28 per person

INCLUDES

GARDEN **OR** CEASAR SALAD ROLLS AND BUTTER CHICKEN MARASLA OR PICCATA HOUSE RICE SEASONAL VEGETABLES

DESSERT

COOKIES & BROWNIES COFFEE AND TEA BRIDAL & BABY SHOWER BRUNCH OPTIONS

BRUNCH BUFFET OPTION ONE

Minimum of 40 guests

ASSORTED JUICES

FRESH CUT FRUIT SALAD ~ ASSORTED BAKERIES

CHOICE OF GARDEN SALAD or CAESAR SALAD

CHOICE OF ONE

BELGIAN WAFFLES WITH MAPLE SYRUP or

TEXAS STYLE FRENCH TOAST

CHOICE OF TWO

CARVED HAM, BACON or SAUSAGE LINKS

INCLUDES

FRESH FARM SCRAMBLED EGGS ~ NEW ENGLAND BREAKFAST POTATOES

CHICKEN & BROCCOLI PENNE

Coffee, Tea, Decaf

\$28.99 per guest

DELUXE BRUNCH BUFFET OPTION TWO

Minimum of 40 guests

ASSORTED JUICES

ASSORTED CHEESE AND FRUIT SALAD ~ ASSORTED BAKERIES SPINACH SALAD WITH STRAWBERRIES AND ALMONDS CHOICE OF BELGIAN WAFFLES WITH MAPLE SYRUP or TEXAS STYLE FRENCH TOAST

CHOICE OF TWO

CARVED HAM, BACON, or SAUSAGE LINKS

CHOICE OF ONE

CHICKEN MARSALA, FRANCAISE OR PICCATA

INCLUDES

FRESH FARM SCRAMBLED EGGS ~ NEW ENGLAND BREAKFAST POTATOES

CHOICE OF PENNE PASTA, HOUSE RICE or SEASONAL VEGETABLES

Coffee, Tea, Decaf

\$31.99 per guest