

# *The Meadow Brook*

## *Restaurant and Functions*

The Hidden Gem of Plymouth County



## *Special Events Menu*

Winter / Spring 2018

### **Party & Meeting Rooms**

The Meadow Brook Restaurant provides a variety of options for different party and meeting needs. We offer a wide selection of appetizers, entertainment trays, hors d'oeuvres and desserts that are sure to please your guests.

### **Fundraisers**

The Butterfield Family enjoys a longstanding tradition of being actively involved with charitable organizations and the community. We are always happy to host a fundraising event for your charity or cause. Please contact us for more information

Whatever your needs, The Meadow Brook Restaurant & Functions can customize a party for you: our menu selections range from casual to gourmet, sit down to buffet, and we can accommodate large groups. Let the The Meadow Brook Restaurant help make your next party a guaranteed success!

# HORS D'OEUVRES

In making your selections, please allow 6 -7 pieces per person per hour or 3-4 passed hors d'oeuvres per person for a pre dinner reception. Cocktail Parties require a minimum of \$20.00 per person

## HOT HORS D'OEUVRES

Please note the following prices are per 50 pieces

MINI BEEF WELLINGTON | \$120

STUFFED POTATO WEDGES | \$85  
*stuffed with bacon and cheese*

BACON WRAPPED SCALLOPS | \$95

CLAMS CASINO STYLE | \$95

STUFFED MUSHROOMS | \$75  
*with seafood stuffing*

HAWIAN CHICKEN KABOBS | \$85

CHICKEN PESTO SKEWERS | \$85

COCONUT BREADED SHRIMP | \$95

VEGETABLE SPRING ROLLS | \$95

CHICKEN WINGS | \$85  
*traditions, teriyaki or buffalo*

MINI FRANKS IN PUFF PASTRY | \$50

MINIATURE QUICHE | \$65

CHICKEN SATAY | \$85  
*with asian peanut sauce*

GREEK SPANAKOPITA | \$85

CHICKEN TENDERS | \$85  
*with honey mustard dipping*

## COLD HORS D'OEUVRES

Please note the following prices are per 50 pieces

PINEAPPLE AND HAVARTI DILL | \$80

ASPARAGUS & PROSCIUTTO WRAP | \$95

MELON WRAPPED PROSCIUTTO | \$95

LITTLENECKS ON THE HALF SHELL | \$95

ANTIPASTO SKEWERS | \$95  
*mozzarella, tomato, artichoke & black olive*

FRUIT AND CHEESE KABOBS | \$95

SHRIMP COCKTAIL | **market**  
*served with cocktail sauce*

PROSCIUTTO WRAP MOZZARELLA | \$85

TOMATO BRUSCETTA | \$85  
*with fresh mozzarella and basil*

## DISPLAYED HORS D'OEUVRES

All prices are based on a minimum of 50 guests

CHEESE AND CRACKERS | \$2.50

FRESH FRUIT | \$2.50

VEGETABLE CRUDITÉ | \$2.50

HUMMAS WITH PITA CHIPS | \$1.75

NACHO CHIPS WITH SALSA | \$1.75

KETTLE CHIPS WITH ONION DIP | \$1.75

ANTIPASTO PLATTER | \$3.25  
*a lustful combination of marinated vegetables, cured meats, cheeses and olives*

# SIGNATURE BUFFETS



## FAMILY CELEBRATION BUFFET

\$25 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

### BARBECUE CHICKEN

### CHICKEN, BROCCOLI AND PENNE

### MAPLE BRINED RST PORK LOIN

### BOSTON BAKED SCROD

### STUFFED FILLET OF SOLE *with newburg*

### 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 AND PEPPERS

*oven roasted with potatoes & onions*

### BAKED COUNTRY HAM *with fruit sauce*

Complete your meal. Choose one of each:

#### SALAD

Fresh Garden Salad

Caesar Salad

Pasta Salad

Potato Salad

#### VEGETABLE

Green Beans Almandine

Apple Butternut Squash

Mixed Vegetables | Broccoli

Baby Carrots | Peas

#### STARCH

Penne Pasta with Sauce

Mashed Potatoes

Rice Pilaf | Garlic Mashed

Oven-Rat Red Potatoes

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## LITTLE ITALY BUFFET

\$20 per person

Includes garlic bread, cookies, brownies and freshly brewed coffee and tea

#### ENTRÉES | CHOOSE 2

MEATBALLS IN SAUCE

SAUSAGE & PEPPERS

CHICKEN PARMESAN

CHICKEN, BROCCOLI, ZITI

#### SALAD | CHOOSE 1

FRESH GARDEN SALAD

CAESAR SALAD

ANTIPASTO SALAD +2

#### PASTA | CHOOSE 1

PENNE with red sauce

PENNE ala VODKA +1

BAKED ZITI +1

CHEESE RAVIOLI +2

STUFFED SHELLS +2

Minimum guest count is 40. If under, \$2.00 charge per person is applied.

# SIGNATURE BUFFETS

## TASTE OF ITALY BUFFET

\$26 per person

### TO START

COLD ANTIPASTO PLATTER  
CRISP CAESAR SALAD  
WARM FOCACCIA

### ENTREE | CHOOSE 1

CHICKEN PARMESAN  
CHICKEN MARSALA  
CHICKEN PICCATA  
ROASTED CHICKEN & WINE  
CHICKEN SALTIMBOCCA  
SICILIAN BAKED COD

### SECONDINI | CHOOSE 1

MEATBALLS IN SAUCE  
SAUSAGE AND PEPPERS  
CHICKEN, BROCCOLI, ZITI  
BAKED LASAGNA  
(meat or cheese)  
EGGPLANT PARMESAN

### SIDES | CHOOSE 1

PENNE PASTA with red sauce  
PENNE ala VODKA  
BAKED ZITI  
RICE PILAF  
ROASTED RED POTATOES  
SEASONAL VEGETABLES  
CHEESE RAVIOLI +2  
STUFFED SHELLS +2

### INCLUDES

GARLIC BREAD  
COOKIES AND BROWNIES  
COFFEE AND TEA

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## MIDWEEK BUFFET

\$28 per person *Available Monday - Thursday*

### TABLE DISPLAY

IMPORTED AND DOMESTIC CHEESE  
CRISP VEGETABLE CRUDITE  
ASSORTED CRACKERS  
DILL AND RANCH DIP

### BUTTLER PASSED HORS D'OEUVRES

SCALLOPS AND BACON  
CHICKEN SATAY  
BAKED STUFFED MUSHROOMS

### THE BUFFET

TOSSED GARDEN OR CAESAR SALAD  
PENNE PASTA  
CHICKEN MARSALA  
RICE PILAF  
SEASONAL VEGETABLES

### DESSERT

COOKIES AND BROWNIES  
COFFEE AND TEA

# SIT DOWN PLATED DINNER MENU

All prices are based on a minimum of 50 guests, If under 50 guests, please add \$2.00 per person to meal price. Includes rolls and butter and freshly brewed coffee and tea

## ENTRÉES | CHOOSE 2

additional item add \$4 per person

**STUFFED BREAST OF CHICKEN | 24**

*Traditional or Cranberry walnut*

**HALF ROASTED CHICKEN | 22**

*Traditional or Barbecue*

**MAPLE BRINED RST PORK LOIN | 22**

**BOSTON BAKED SCROD | 24**

**STUFFED FILLET OF SOLE *with newburg* | 26**

**BAKED SCROD NANTUCKET | 25**

**CHICKEN MARSALA | 25**

**CHICKEN PARMESAN | 24**

**CHICKEN FRANÇAISE | 25**

**VEAL PARMESAN | 26**

**ULTRA TENDER POT ROAST | 24**

**PECAN CRUSTED FILLET OF SALMON | 26**

**OVEN ROASTED TURKEY | 24**

**NEW YORK STRIP | 32**

**SLOW ROASTED MAPLE DUCK | 26**

*with a sweet and tangy mango chutney*

**BAKED STUFFED JUMBO SHRIMP (4) | 28**

**SLOW ROASTED PRIME RIB OF BEEF | 32**

**SURF AND TURF | 35**

*two stuffed shrimp with a jr cut of prime rib*

**Choose one of each:**

## SALAD

CRISP GARDEN SALAD

CARSAR SALAD

CHICKEN SOUP

FRESH FRUIT CUP

## VEGETABLE

GREEN BEANS

BABY CARROTS

APPLE BUTTERNUT SQUASH

BROCCOLI

PEAS AND MUSHROOMS

SEASONAL MIXED VEGETABLES

## STARCH

MASHED POTATOES / GARLIC

RICE PILAF / 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 & Substitutions

### SUBSTITUTIONS +2

SPINACH SALAD

ANTIPASTO SALAD

WEDGE SALAD

CHOWDER

### ADDITIONS +3

PASTA COURSE

LEMON SORBET

SOUP OR SALAD

### UPGRADES +4

CAPRESE SALAD

CHOCOLATE LAVA CAKE

CHEESE CAKE

MINI PASTRIES

# COCKTAIL RECEPTION MENUS

## Cocktail Reception - Hors D'oeuvres

### IMPORTED AND DOMESTIC CHEESE BOARD

*Swiss – Cheddar – Havarti – Provolone - Served with Assorted Crackers*

### ASSORTED BRUSCHETTA TREE

### BUTLER PASSED HORS D'OEUVRES

*Chef's choice of hot hors d'oeuvres*

### GOURMET PASTA TABLE

*CHOICE OF TWO PASTAS : Penne, Linguine, Farfalle, Rigatoni, Shells*

*CHOICE OF TWO SAUCES : Scampi, Marinara, Sauce Genovese, Sauce Alfredo, Ala Vodka, Fra Diavlo*

### Sicilian Breads Appropriate Condiments

### SALAD STATION

*Caesar Salad or Tossed Green Salad (with assorted toppings)*

\$22 per person



## Cocktail Reception - Hors D'oeuvres Plus

### IMPORTED AND DOMESTIC CHEESE BOARD

*Swiss - Cheddar - Havarti - Provolone - Pepper-jack, Served with Assorted Crackers*

### VEGETABLE CRUDITÉ

*Baby Carrots – Celery Sticks – Broccoli Florets – Cauliflower – Cherry Tomatoes*

*Ranch Dip and Blue Cheese Dressing*

### BUTLER PASSED HORS D'OEUVRES

*Chef's choice*

### GOURMET GRILLED PIZZA TABLE

*An assortment of fresh flame-grilled pizzas topped with garden vegetables, gourmet cheese, herbs, and extra virgin olive oil*

### GOURMET PASTA TABLE

*CHOICE OF TWO PASTAS : Penne, Linguine, Farfalle, Rigatoni, Shells*

*CHOICE OF TWO SAUCES : Scampi, Marinara, Sauce Genovese, Sauce Alfredo, Ala Vodka, Fra Diavlo*

### Sicilian Breads Appropriate Condiments

### SALAD STATION

*Caesar Salad or Tossed Green Salad (with assorted toppings)*

\$26 per person

Please add 20% Service Fee and MA State Sales Tax • Prices Subject To Change

Minimum guest count is 40. If under, \$2.00 charge per person is applied.

# Cocktail Reception... continued



## Deluxe Cocktail Reception

### IMPORTED AND DOMESTIC CHEESE BOARD

Swiss – Cheddar – Havarti – Provolone - Served with Assorted Crackers

### ASSORTED BRUSCHETTA

### BUTLER PASSED HORS D'OEUVRES

Stuffed Mushroom Caps - Mini Beef Wellingtons  
Buffalo Chicken Tenders - Pot Stickers with Asian Dipping Sauce

### CARVING STATION may select one Item

(Chef manned by One of Our Uniformed Chefs) select additional Items... add 5.00

- **Harvest Roast Turkey Breast** Seasoned with Fresh Sage, Served with Pan Gravy, & Cranberry Sauce
- **Maple Brined Pork Loin Slow** roasted served with warm autumn applesauce and condiments
- **Top Round of Beef (Mini Steamship)** Accompanied with Au Jus, fresh ground horseradish root and condiments
- **Carved Virginia Honey Ham** served with warm pineapple sauce

Assorted Miniature Kaiser Rolls Appropriate Condiments

### SALAD STATION (Choice of 1)

Caesar Salad • Tossed Green Salad (with assorted toppings)

### GOURMET PASTA TABLE

CHOICE OF THREE PASTAS : Penne, Linguine, Farfalle, Rigatoni, Shells

CHOICE OF THREE SAUCES : Scampi, Marinara, Sauce Genovese, Sauce Alfredo, Ala Vodka, Fra Diavolo

Sicilian Breads Appropriate Condiments



\$32 per person

Drink tickets are available at \$6.50 per ticket

## Looking for a Unique Dessert?

The Ultimate Chocolate Fountain

Make Your Own Sundae Bar

Dessert Table

Sweet Shoppe {Candy Station}

# THE MEADOW BROOK LUNCHEON BUFFETS

## THE MEADOW BROOK YOU BUILD IT LUNCHEON BUFFET

\$20 per person

Available Monday - Friday from 11am - 4pm

Includes rolls and butter and freshly brewed coffee and tea

### ENTRÉES | CHOOSE 2

additional item add \$4 per person

#### STUFFED BREAST OF CHICKEN

*Traditional or Cranberry walnut*

#### HERB ROASTED CHICKEN IN WINE

#### BARBECUE CHICKEN

#### CHICKEN, BROCCOLI AND PENNE

#### MAPLE BRINED RST PORK LOIN

#### BOSTON BAKED SCROD

#### STUFFED FILLET OF SOLE *with newburg*

#### 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 *with fruit sauce*

### SALAD | CHOOSE 1

#### CRISP GARDEN SALAD

#### CARSAR SALAD

#### PASTA SALAD

#### RED BLISS POTATO SALAD

### SIDES | CHOOSE 2

#### GREEN BEANS

#### BABY CARROTS

#### APPLE BUTTERNUT SQUASH

#### BROCCOLI

#### PEAS AND MUSHROOMS

#### SEASONAL MIXED VEGETABLES

#### MASHED POTATOES

#### RICE PILAF

#### OVEN ROASTED RED POTATO

#### PENNE PASTA WITH RED SAUCE

### DESSERT

#### COOKIES AND BROWNIES

## THE FIELDSTONE BUFFET

\$16 per person *Available Monday - Friday from 11am - 4pm*

Includes garlic bread, 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



# THE MEADOW BROOK LUNCHEON BUFFETS

## THE FINGER SANDWICH

\$15 per person Available Monday - Friday from 11am - 4pm

### SALADS | CHOOSE 1

FRESH GARDEN SALAD  
CAESAR SALAD  
POTATO SALAD  
PASTA SALAD

### FINGER SANDWICHES

TUNA SALAD  
CHICKEN SALAD  
HAM & CHEESE

### INCLUDES

POTATO CHIPS  
PICKLE TRAY  
COOKIES & BROWNIES  
COFFEE AND TEA

## HANSON BUFFET

\$18 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

\$18 per person Available Monday - Friday from 11am - 4pm

### INCLUDES:

GARDEN OR CAESAR  
CHICKEN MARSALA  
OR PICCATA

RICE PILAF  
MIXED VEGETABLE  
ROLLS AND BUTTER

COOKIES & BROWNIES  
COFFEE AND TEA

## HOT AND COLD LUNCH BUFFET

\$18 per person Available Monday - Friday from 11am - 4pm

Includes garlic bread, cookies and brownies and freshly brewed coffee and tea

### INCLUDES

CHEESE & FRUIT  
GARDEN SALAD  
ROLLS AND BUTTER

PLAIN, BUFFALO OR  
TERIYAKI CHICKEN WINGS  
SAUSAGE, PEPPER & POTATO  
CHICKEN, BROCCOLI & ZITI

### DESSERT

COOKIES & BROWNIES  
COFFEE AND TEA

# PLATED LUNCHEON MENU

All prices are based on a minimum of 50 guests, If under 50 guests, please add \$2.00 per person to meal price.

Includes rolls and butter and freshly brewed coffee and tea

## ENTRÉES I CHOOSE 2

additional item add \$4 per person

**STUFFED BREAST OF CHICKEN | 20**

*Traditional or Cranberry walnut*

**HALF ROASTED CHICKEN | 18**

*Traditional or Barbecue*

**MAPLE BRINED RST PORK LOIN | 18**

**BOSTON BAKED SCROD | 20**

**STUFFED FILLET OF SOLE *with newburg* | 22**

**BAKED SCROD NANTUCKET | 21**

**CHICKEN MARSALA | 20**

**CHICKEN PARMESAN | 18**

**CHICKEN FRANÇAISE | 20**

**VEAL PARMESAN | 20**

**ULTRA TENDER POT ROAST | 19**

**PECAN CRUSTED FILLET OF SALMON | 20**

**OVEN ROASTED TURKEY | 18**

**NEW YORK STRIP | 32**

**SLOW ROASTED MAPLE DUCK | 26**

*with a sweet and tangy mango chutney ...*

**BAKED STUFFED JUMBO SHRIMP (3) | 24**

**SLOW ROASTED PRIME RIB OF BEEF | 32**

## SALAD I CHOOSE 1

CRISP GARDEN SALAD

CARSAR SALAD

CHICKEN SOUP

FRESH FRUIT CUP

## SIDES I CHOOSE 2

GREEN BEANS

BABY CARROTS

APPLE BUTTERNUT SQUASH

BROCCOLI

PEAS AND MUSHROOMS

SEASONAL MIXED VEGETABLES

MASHED POTATOES

RICE PILAF

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 +2

SPINACH SALAD

ANTIPASTO SALAD

WEDGE SALAD

CHOWDER

### ADDITIONS +3

PASTA COURSE

LEMON SORBET

SOUP OR SALAD

### UPGRADES +4

CAPRESE SALAD

CHOCOLATE LAVA CAKE

CHEESE CAKE

MINI PASTRIES

# BRIDAL AND BABY SHOWER BUFFETS

## THE COLD BROOK BUFFET

\$15 per person

### SALADS | CHOOSE 2

FRESH GARDEN SALAD  
CAESAR SALAD  
POTATO SALAD  
PASTA SALAD

### FINGER SANDWICHES

TUNA SALAD  
CHICKEN SALAD  
HAM & CHEESE

### INCLUDES

COOKIES & BROWNIES  
COFFEE AND TEA

## THE FIELDSTONE BUFFET

\$16 per person

Includes garlic bread, 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

## HANSON BUFFET

\$18 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

\$18 per person

### INCLUDES

CHEESE & FRUIT  
GARDEN SALAD  
ROLLS AND BUTTER

### CHICKEN MARASLA

OR PICCATA  
RICE PILAF  
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 DISPLAY ~ ASSORTED BAKERIES

CHOICE OF GARDEN SALAD or CAESAR SALAD

CHOICE OF ONE

BELGIAN WAFFLES WITH WARM BLUEBERRY SAUCE or

TEXAS STYLE CINNAMON SUGAR FRENCH TOAST

CHOICE OF TWO

CARVED HAM, APPLEWOOD BACON or MAPLE SAUSAGE LINKS

INCLUDES

FRESH FARM SCRAMBLED EGGS ~ NEW ENGLAND BREAKFAST POTATOES

SAUTEED BROCCOLI & SHELLS

**ADD CHICKEN +2**

Coffee, Tea, Decaf throughout meal

**\$18.95 per guest**

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## Deluxe Brunch Buffet **OPTION TWO**

Minimum of 40 guests

ASSORTED JUICES

CHEESE AND FRUIT DISPLAY ~ ASSORTED BAKERIES

SPINACH SALAD WITH STRAWBERRIES AND ALMONDS

CHOICE OF ONE

BELGIAN WAFFLES WITH WARM BLUEBERRY SAUCE or

TEXAS STYLE CINNAMON SUGAR FRENCH TOAST

CHOICE OF TWO

CARVED HAM, APPLEWOOD BACON or MAPLE SAUSAGE LINKS

CHOICE OF ONE

CHICKEN MARSALA, FRANCAISE OR PICCATA

INCLUDES

FRESH FARM SCRAMBLED EGGS ~ NEW ENGLAND BREAKFAST POTATOES

CHOICE OF PENNE PASTA, RICE PILAF or SEASONAL VEGETABLES

Coffee, Tea, Decaf throughout meal

**\$22.95 per guest**

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