

# The Meadow Brook Restaurant and Functions

The Hidden Gem of Plymouth County



## *Special Events Packet*

*Winter / Spring 2014*



### 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!



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 \$18.00 per person

## ***Vegetarian Hors d'Oeuvres*** Priced Per Fifty Pieces

Hummus with Pita Chips - 75.00  
Nachos with Salsa - 75.00  
Pineapple & Havarti Dill - 80.00  
Vegetable Spring Rolls - 85.00  
Fresh Baby Mozzarella, Cherry Tomato & Black Olive Kabobs - 85.00  
Fruit and Cheese Kabobs - 95.00  
Tomato & Mozzarella Bruschetta with Balsamic Reduction - 90.00  
Greek Spanakopita - 85.00  
Cream Cheese and Caramelized Red Onion Marmalade Bruschetta - 95.00

## ***Meat Hors d'Oeuvres*** Priced Per Fifty Pieces

Stuffed Potato Wedges with bacon, baked with a sprinkle of cheese. - 85.00  
Blackened Chicken Quesdillas, Served with sour cream and salsa. - 85.00  
Melon wrapped Prosciutto - 95.00  
Asparagus and Prosciutto Wraps - 95.00  
Pesto Chicken Skewers - 85.00  
Chicken Wings - 85.00  
Breaded Chicken Tenders - 85.00  
Buffalo Chicken Tenders - 95.00  
Hawaiian Chicken Kabobs - 85.00  
Mini Beef Wellington - 115.00  
Pot Stickers with Asian Dipping Sauce - 85.00  
Chicken Sate with Peanut Sauce - 85.00  
Meadow Brook Prosciutto Wrap - Prosciutto Wrapped Around Mozzarella and Basil - 8.85

## ***Seafood Hors d'Oeuvres*** Priced Per Fifty Pieces

Maryland Style Crab Cakes - 95.00  
Clams Casino Style - 95.00  
Littlenecks on the Half Shell - 85.00  
Scallops wrapped with bacon - 95.00  
Coconut breaded Shrimp - 95.00  
Seafood Stuffed Mushrooms - 90.00  
Grilled Shrimp on a Rosemary Skewer - 150.00  
Iced Gulf Shrimp Cocktail *with Cocktail Sauce* - 125.00  
Assorted Shellfish Display - market prices

## ***Other Hors d'Oeuvres*** Priced Per Fifty Guests

Hummus with Pita Chips - 75.00  
Nachos with Salsa - 75.00

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



# The Meadow Brook Restaurant & Function

## Lunch Buffet Options

### COLD BROOK BUFFET

Minimum 30 guests

SALADS CHOICE OF TWO

*Garden Salad, Spinach Salad, Caesar Salad,  
Greek Salad, Pasta Salad or Potato Salad*

\*

ASSORTED FRESH WRAP DISPLAY

*Chef's Choice of Wraps Rolled in a Flour Tortilla*

ASSORTED FINGER SANDWICHES

*Tuna, Chicken and Ham*

\*

COOKIES and BROWNIES

COFFEE, DECAF, AND TEA

\$14.95 per Person

### FIELDSTONE BUFFET

Minimum 40 guests

SALADS CHOICE OF TWO

*Garden Salad, Spinach Salad, Caesar Salad,  
Greek Salad, Pasta Salad or Potato Salad*

ASSORTED FINGER SANDWICHES

*Tuna, Chicken and Ham*

CHOICE OF ONE

CHICKEN with BROCCOLI & ZITI

or PENNE with MEATBALLS

INCLUDES

ROLLS with BUTTER

COOKIES and BROWNIES

COFFEE, DECAF, AND TEA

\$15.95 per Person

### MEADOW BROOK BUFFET

Minimum 40 guests

SALADS CHOICE OF TWO

*Garden Salad, Spinach Salad, Caesar Salad,  
Greek Salad, Pasta Salad, Potato Salad*

CHOICE OF ONE

CHICKEN PARMESAN or  
ROASTED CHICKEN & WINE

CHOICE OF ONE

MEATBALLS IN SAUCE or  
SAUSAGE AND PEPPERS

CHOICE OF ONE

PENNE PASTA, RICE PILAF  
SEASONAL VEGETABLE

INCLUDES

ROLLS with BUTTER

COOKIES and BROWNIES

COFFEE, DECAF, AND TEA

Lunch \$17.95 per Person

Dinner \$19.95 per Person

### LITTLE ITALY

Minimum 40 guests

COLD ANTIPASTO PLATTER

FRESHLY TOSSED CAESAR SALAD

BASKET OF WARM FOCACCIA

CHOICE OF ONE

ROASTED CHICKEN & WINE

PARMESAN ~ MARSALA ~ PICCATA  
SICILIAN BAKED COD - LEMON COD

CHOICE OF ONE

MEATBALLS ~ SAUSAGE & PEPPERS  
CHICKEN, BROCCOLI, ZITI - LASAGNA  
EGGPLANT PARM ~ STUFFED SHELLS

CHOICE OF ONE

PENNE PASTA ~ RICE PILAF  
ROASTED RED POTATOES or VEGETABLES

INCLUDES

COOKIE and BROWNIE TRAY

COFFEE, DECAF, AND TEA

**Lunch \$19.95 per person    Dinner \$22.95**

# Sit-Down 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.

## Starters CHOICE OF ONE CHOICE OF ONE

Chicken Escarole Soup , Fresh Fruit Medley, Fresh Garden Salad, House Dressing,  
Seasonal Mixed Greens Salad, Balsamic Vinaigrette Dressing  
Classic Caesar Salad with Garlic Croutons

## The Entrees CHOICE OF TWO ENTREES

STUFFED BREAST OF CHICKEN <i>A traditional bread stuffing topped with a natural gravy</i>	16.95
CRANBERRY WALNUT BREAST OF CHICKEN <i>topped with a natural gravy</i>	17.95
CHICKEN PARMESAN <i>topped with red sauce and melted provolone</i>	16.95
SLOW ROASTED MAPLE BRINED PORK <i>with apple dressing and natural pan gravy</i>	17.95
ULTRA-TENDER YANKEE POT ROAST <i>with jardiniere sauce</i>	17.95
BOSTON BAKED SCROD <i>baked with lemon, butter and wine and topped with cracker crumbs</i>	17.95
STUFFED FILLET OF SOLE <i>stuffed with a crabmeat stuffing, and topped with a rich newburg</i>	18.99
BAKED SCROD NANTUCKET <i>Topped with jack cheddar cheese and seasoned herb crumbs</i>	18.95
CHICKEN MARSALA <i>sautéed chicken with mushrooms marsala wine sauce</i>	18.95
FIRE GRILLED SALMON FILLET <i>topped with a mango chutney</i>	18.99
OVEN ROASTED TURKEY BREAST <i>served with traditional stuffing and gravy</i>	18.95
VEAL PARMESAN <i>tender veal cutlet topped with red sauce and melted provolone cheese</i>	18.95
SLOW ROASTED MAPLE DUCK <i>Slow brushed with a sweet and tangy mango chutney</i>	24.95
BAKED STUFFED JUMBO SHRIMP (3) <i>stuffed with our chef's seafood stuffing</i>	19.95
SLOW ROASTED PRIME RIB OF BEEF <i>served with a roasted garlic rosemary au jus</i>	19.95

## Potatoes & Grains CHOICE OF ONE

Oven-roasted Yukon Gold Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Rice Pilaf,  
Baked Potato with Sour Cream, Oven-roasted Potato Medley

## Vegetables CHOICE OF ONE

Sautéed Baby Carrots, Sautéed Vegetable Trilogy, Butternut Squash with Apples  
Sautéed Peas and Mushrooms, Green Beans Almondine, Steamed Broccoli

## Dessert CHOICE OF ONE

French Vanilla ice cream with chocolate or strawberry sauce or Warm Apple Crisp

All Lunches include: Fresh baked rolls, coffee, decaf and tea



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

# Sit-Down 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.

## Starters CHOICE OF ONE

Chicken Escarole Soup , Fresh Fruit Medley, Fresh Garden Salad with House Dressing,  
Seasonal Mixed Greens Salad with Balsamic Vinaigrette Dressing  
Classic Caesar Salad with Garlic Croutons

## The Entrees CHOICE OF TWO ENTREES

STUFFED BREAST OF CHICKEN <i>A traditional bread stuffing topped with a natural gravy</i>	21.95
CRANBERRY WALNUT BREAST OF CHICKEN <i>topped with a natural gravy</i>	21.95
CHICKEN PARMESAN <i>topped with red sauce and melted provolone</i>	19.95
SLOW ROASTED MAPLE BRINED PORK <i>with apple dressing and natural pan gravy</i>	20.95
ULTRA-TENDER YANKEE POT ROAST <i>with jardiniere sauce</i>	20.95
BOSTON BAKED SCROD <i>baked with lemon, butter and wine and topped with cracker crumbs</i>	21.95
STUFFED FILLET OF SOLE <i>stuffed with a crabmeat stuffing, and topped with a rich newburg</i>	22.99
BAKED SCROD NANTUCKET <i>Topped with jack cheddar cheese and seasoned herb crumbs</i>	22.95
CHICKEN MARSALA <i>sautéed chicken with mushrooms marsala wine sauce</i>	22.95
FIRE GRILLED SALMON FILLET <i>topped with a mango chutney</i>	24.99
OVEN ROASTED TURKEY BREAST <i>served with traditional stuffing and gravy</i>	22.95
VEAL PARMESAN <i>tender veal cutlet topped with red sauce and melted provolone cheese</i>	22.95
SLOW ROASTED MAPLE DUCK <i>Slow brushed with a sweet and tangy mango chutney</i>	25.95
NEW YORK STRIP STEAK <i>12 oz hand carved, lightly seasoned and broiled to perfection</i>	28.95
BAKED STUFFED JUMBO SHRIMP (4) <i>stuffed with our chef's seafood stuffing</i>	28.95
SURF AND TURF <i>two baked stuffed shrimp served with a jr cut prime rib or petite filet mignon</i>	32.95
SLOW ROASTED PRIME RIB OF BEEF <i>served with a roasted garlic rosemary au jus</i>	29.95

## Potatoes & Grains CHOICE OF ONE

Oven-roasted Yukon Gold Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Rice Pilaf,  
Baked Potato with Sour Cream, Oven-roasted Potato Medley

## Vegetables CHOICE OF ONE

Sautéed Baby Carrots, Sautéed Vegetable Trilogy, Butternut Squash with Apples  
Sautéed Peas and Mushrooms, Green Beans Almondine, Steamed Broccoli

## Dessert CHOICE OF ONE

French Vanilla ice cream with chocolate or strawberry sauce or Warm Apple Crisp

All Dinners include: Fresh baked rolls, coffee, decaf and tea



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# Buffet Menu



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

## Salads CHOICE OF ONE CHOICE OF ONE

Fresh Fruit Medley,  
Fresh Garden Salad, House Dressing  
Seasonal Mixed Greens Salad, Balsamic Vinaigrette Dressing  
Classic Caesar Salad with Garlic Croutons

## The Entrees CHOICE OF TWO ENTREES \*Select three entrees - additional \$5.00 pp

STUFFED BREAST OF CHICKEN *A traditional bread stuffing topped with a natural gravy*  
CRANBERRY WALNUT STUFFED CHICKEN *topped with a natural gravy*  
HERB ROASTED CHICKEN IN WINE *traditional seasoned*  
BARBECUE CHICKEN *smothered with sweet & tangy barbecue sauce*  
BOSTON BAKED SCROD *baked with lemon, butter and wine and topped with cracker crumbs*  
STUFFED FILLET OF SOLE *stuffed with a crabmeat stuffing, and topped with a rich newburg*  
BAKED SCROD NANTUCKET *Topped with jack cheddar cheese and seasoned herb crumbs*  
TOPPED SIRLOIN OF ROAST BEEF *slow roasted and served with mushroom gravy*  
CHICKEN MARSALA *sautéed chicken with mushrooms marsala wine sauce*  
CHICKEN PICCATA *sautéed chicken with capers in a lemony butter sauce*  
CHICKEN FRANÇAISE, *Lemon Butter Velouté*  
BAKED MEATLOAF *topped with a natural gravy*  
CHICKEN PARMESAN *topped with red sauce and melted provolone*  
OLD WORLD STYLE MEATBALLS *in red sauce*  
SLOW ROASTED MAPLE BRINED PORK LOIN *with a port wine demi glaze*  
BAKED LASAGNA *meat or cheese*  
CHICKEN AND BROCCOLI *served tossed with penne pasta*  
SAUSAGE AND PEPPERS *oven roasted with potatoes & onions*  
BAKED COUNTRY HAM *served topped with fruit sauce*

## Accompaniments CHOICE OF TWO

Oven-roasted Red Potatoes, Mashed Potatoes, Garlic Mashed Potatoes,  
Potato Salad, Cole Slaw, Penne Pasta with Red Sauce, Rice Pilaf  
Sautéed Baby Carrots, Sautéed Vegetable Trilogy, Butternut Squash with Apples  
Sautéed Peas and Mushrooms, Green Beans Almondine, Steamed Broccoli

**Two Entrees \$21.95 per guest \*Select three entrees - \$26.95 per guest**  
**Luncheon \$18.95 per guest \*Select three entrees - \$24.95 per guest**

## Pastas ADDITIONAL COURSE AND SUBSTITUTIONS

ADDITIONAL ACCOMPANIMENT . . . . 2.25 SUB PENNE PASTA with Ala Vodka Sauce . . . . 2.00  
BAKED MANICOTTI , STUFFED SHELLS or CHEESE RAVIOLI . . . . 4.25 SUBSTITUTE . . . . 2.50

# A Taste of Italy Buffet



CHOICE OF ONE SALAD . . . SERVED TO GUESTS

Caprese Salad, Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons    Italian Antipasto Salad, Italian Vinaigrette

CHOICE OF TWO

CHICKEN PICCATA with Capers in Lemon Wine Sauce

CHICKEN MARSALA with Mushrooms in Marsala Wine Sauce

CHICKEN SALTIMBOCCA with Prosciutto, Sage in Madeira Wine Sauce

SEAFOOD FRA DIAVOLO with Shrimp, Scallops, Calamari, and Mussels

SICILIAN BAKED SCROD with Olives, Tomatoes, Pancetta, and Onions

ROAST SIRLOIN ALA MAMA with Garlic Butter, White Wine, and Fresh Herbs

TUSCAN BEEF TIPS with Mushrooms and Onions in Red Wine infused Marinara Sauce

CHOICE OF

Penne or Tortellini with a Pink Vodka Sauce or Traditional House Red Sauce

SERVED WITH CHOICE OF TWO

Garlic Roasted Vegetable Trio or Green Bean Primavera

Rice Pilaf or Over Roasted Red Potatoes

INCLUDES

Italian & Focaccia Breads

DESSERT AND COFFEE . . . SERVED TO GUESTS



Spumoni with Raspberry Sauce

Coffee – Decaffeinated Coffee – Tea

*29.95 per person*



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1486 Main Street, Rte 27 Hanson, MA 02341

[www.meadowbrookhanson.com](http://www.meadowbrookhanson.com)

Tel: 339-244-4603

# Cocktail Reception



## 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)*

\$18.95 per person



## Cocktail Reception - Hors D'oeuvres Plus

### **IMPORTED AND DOMESTIC CHEESE BOARD**

*Swiss – Cheddar – Havarti – Provolone - 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)*

\$22.99 per person

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## FUNCTION ADD-ONS

# Culinary Displays

Prepared for a minimum of 50 people



### **IMPORTED AND DOMESTIC CHEESE BOARD . . . . . per person 2.75**

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

### **FRESH FRUIT PLATTER . . . . . per person 2.75**

*Honeydew – Pineapple – Cantaloupe – Strawberries – Grapes*

### **VEGETABLE CRUDITÉ . . . . . per person 2.95**

*Baby Carrots – Celery Sticks – Broccoli Florets – Cauliflower – Cherry Tomatoes  
Ranch Dip and Blue Cheese Dressing*

### **NEW ENGLAND CHEESE AND CRUDITÉ DISPLAY . . . . . per person 5.95**

*Local cheeses including Selection of Four Vermont Artisan Cheeses, French Baguette,  
A New York Style cheesecake, Baked brie with cranberry chutney in puff pastry  
Sliced fresh seasonal fruits and vegetables, Crusty baguettes, assorted crackers  
Maple mustard and apple onion jam*

### **MEDITERRANEAN PLATTER . . . . . per person 3.95**

*Vegetable Crudité from above paired with a Trio of House-made Hummus, Marinated Chickpea Salad,  
Artichoke Salad, Pita Bread, Pita Chips*

### **GRILLED VEGETABLE PLATTER . . . . . per person 3.95**

*Balsamic Marinated Summer Squash, Zucchini, Asparagus, Portabella Mushrooms  
Assorted Peppers, and Carrot Sticks served with Roasted Pepper Aioli*

### **ANTIPASTO DISPLAY . . . . . per person 3.95**

*Marinated Artichokes and Mushrooms, Mixed Pitted Olives, Assorted Imported Italian Salamis and Prosciutto,  
Tomato and Mozzarella Salad, Parmigiano Reggiano Cheese*

### **ROMAN BREAD BASKET . . . . . serves 50 guests 85.00**

*Garlic Breadsticks and Italian Herb Focaccia  
Accompanied by Rosemary Olive Oil, Chili Pepper Olive Oil, Extra Virgin Olive Oil,  
Olive Tapenade, Lentils in oil, and grated Pecorino-Romano Cheese*

### **SOUTHWESTERN DISPLAY . . . . . per person 3.25**

*Tri Colored Tortillas Chips, Black Bean & Roasted Corn Salsa, Three Tomato Salsa w/ Roasted Cumin & Fresh Cilantro,  
Homemade Guacamole, Sour Cream, Chopped Black Olives, Sliced Green Onions and Warm Classic Spicy Nacho Cheese*

### **PINEAPPLE SHRIMP TREE . . . . . 199.00**

*Iced Gulf Shrimp (50) decoratively displayed on a pineapple served with house made cocktail sauce*

### **FESTIVE CHIPS & DIPS . . . . . per person 2.50**

*House-made Hummus, Pita Chips, Kettle Chips, Onion Dip, Tri Colored Tortillas Chips, Salas*

### **COLD CUT PLATTER . . . . . per person 4.95**

*Imported Ham - Hard Salami - Roast Turkey - Provolone cheese - Rolls & Condiments*

### **SANDWICH PLATTER . . . . . per person 4.95**

*Assorted Finger Sandwiches and Wraps served with Snack Chips*

### **JUST FOR FUN . . . . . per person 4.95**

*Sloppy Joe's and Pulled Pork Sliders topped with barbecue sauce, served with creamy coleslaw*

\* Cocktail Parties require a minimum of \$18.95 per person

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# ~ 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

CHOICE OF PENNE PASTA, RICE PILAF or SEASONAL VEGETABLES

ROASTED CHICKEN & WINE or CHICKEN, BROCCOLI & ZITI

Coffee, Tea, Decaf throughout meal

\$19.95 per guest

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## Deluxe Brunch Buffet OPTION TWO

Minimum of 50 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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