

Meadow Lakes Restaurant

Banquets

Food and Beverage Policies

No food or beverage of any kind can be brought into the facility without permission from the Restaurant Manager. No leftover food may be taken off the premises due to strict food preparation laws and liability issues. No alcohol of any kind can be brought on the premises.

Menu Choices

The menu selections must be finalized no later than two weeks prior to the scheduled banquet. All banquet food is served buffet-style.

Number of Guests

A final count of guests attending the banquet must be provided five business days prior to the event. You will be charged for the final count, or the actual number of guests, whichever number is greater.

Gratuity

A 20% service charge is included on all full meal menu items. A 20% gratuity will be added to all appetizers and platters.

Room Charges

There will be a \$50.00 charge for set-up and clearing for each room.

Dietary Needs

We are glad to accommodate special dietary needs, including Gluten Free and Vegetarian. Please let the manager know of any specific needs when planning the banquet.

Thank you for choosing Meadow Lakes!

Platters

(A 20% gratuity will be added)

Vegetable Platter

Featuring broccoli florets, grape tomatoes, green olives, baby carrots and celery served with Ranch dipping sauce

Small (15-25 people) \$45

Med (26-50 people) \$80

Large (51-100 people) \$180

Fresh Fruit Platter

Featuring grapes, pineapple, cantaloupe and one of three seasonal fruits strawberries, watermelon or honeydew

Small (15-25 people) \$50

Med (26-50 people) \$110

Large (51-100 people) \$220

Meat Platter

Featuring baked ham, oven-roasted turkey and roast beef with your choice of breads, butter and other condiments

Small (15-25 people) \$85

Med (26-50 people) \$140

Large (51-100 people) \$240

Cheese Platter

Featuring cheddar cheese, Swiss cheese, pepper jack and provolone cheese

Small (15-25 people) \$45

Med (26-50 people) \$85

Large (51-100 people) \$130

Spanakopita Platter

Featuring filo dough triangles stuffed with spinach and feta cheese

Small (15-25 people) \$43

Med (26-50 people) \$80

Large (51-100 people) \$130

Baked Brie in Filo Dough

Served with fresh fruit and sliced baguettes

Small (15-45 people) \$70

Large (51-100 people) \$135

Hors d'oeuvres

(A 20% gratuity will be added)

Crostini Choices

Fresh basil, mozzarella cheese, tomato and balsamic vinegar

Garlic, olive tapenade and cream cheese

Sundried tomato and lemon tapenade with brie cheese \$1.50 per person

Tortilla Choices

Rolled with spinach, sun-dried tomatoes and feta cheese

Rolled with a black bean tapenade, lime and mint \$1.50 per person

Devilled Eggs \$2.00 per person

Hummus and Vegetable Tray with house baked bread \$3.00 per person

Finger Sandwiches

Cucumber, chicken salad or tuna salad \$5.00 per person

Marinated Prawns (market price)

Little Smokies \$1.50 per person

Meatballs with sweet and sour or barbeque sauce \$2.50 per person

Artichoke Dip with house made bread \$1.50 per person

Stuffed Mushrooms oven-roasted, filled with Italian sausage and topped with parmesan cheese \$3.00 per person

Hot Chicken Wings with spicy dipping sauce \$3.50 per person

Barbeque Chicken Wings with barbeque sauce \$3.50 per person

Lunch

*Price includes gratuity, coffee, tea and water
Choose one entrée for the buffet line.*

Soup and Salad Bar

Soup du jour (Soup of the day) and...

Two salads from the following list:

- Black bean salad
- Coleslaw
- Pasta salad
- Oriental salad
- Spinach salad with house made poppy seed dressing
- Mixed green salad with dressings
- Caesar salad
- Potato salad

Includes dinner rolls with butter and dessert \$13 per person

BBQ Pulled Pork Sandwiches

House made pulled pork, house made hoagies, Choose from pasta salad, potato salad or mixed green salad, and dressings. Also includes chips and fruit.

Served with dessert \$14 per person

Sandwich Bar

Choose from a variety of breads with butter and other condiments. The meat tray includes ham, turkey and roast beef. The cheese tray includes cheddar, pepper jack provolone and Swiss cheese. The vegetable tray includes sliced tomatoes, onions, lettuce and pickles. Choose from pasta salad, potato salad or mixed green salad, and dressings.

Served with dessert \$15 per person Add a cup of soup \$1 per person

Burger Bar

Fresh burger patties and buns, served with condiments and a variety of cheeses. The vegetable tray includes slice tomatoes, onions, lettuce and pickles. Choose from pasta salad, potato salad or mixed green salad. Also includes fruit and chips.

Served with dessert \$16 per person

Kielbasa Bar

Kielbasa dogs and hoagie buns, served with condiments, including sauerkraut, chili, shredded cheese and diced onions. Choose from pasta salad, potato salad or mixed green salad. Also includes chips and dessert. \$15 per person

Dinners

*Price includes gratuity, coffee, tea and water
Choose one entrée for the buffet line.*

Lasagna

Meat or vegetarian, choice of vegetable, mixed green salad, croutons, choice of dressing, dinner rolls with butter and dessert \$18

Meat Loaf

Served with mashed potatoes and gravy, choice of vegetable, mixed green salad, croutons, choice of dressing, dinner rolls with butter and dessert \$17

Asiago Cheese Crusted Chicken Breast

Choice of rice or potatoes, choice of vegetable, mixed green salad, croutons, choice of dressing, dinner rolls with butter and dessert \$19

Chicken Piccata

Chicken breast in a sundried tomato cream reduction sauce, choice of rice or potatoes, choice of vegetable, mixed green salad, croutons, choice of dressing, dinner rolls with butter and dessert \$19

Country Pot Roast

Served with potatoes and gravy, carrots, mixed green salad, croutons, choice of dressing, dinner rolls with butter and dessert \$20

Pork Flat Iron Steaks or Pork Loin Roast

Choice of rice or potatoes, choice of vegetable, mixed green salad, croutons, choice of dressing, dinner rolls with butter and dessert \$18

Salmon Fillets

Choice of rice or potatoes, choice of vegetable, mixed green salad, croutons, choice of dressing, dinner rolls with butter and dessert \$22

Traditional Turkey or Ham Dinner

Mashed potatoes and gravy, stuffing, cranberries, choice of vegetable, mixed green salad, croutons, choice of dressing, dinner rolls with butter and dessert \$18

Tri-Tip Beef

Choice of potatoes, choice of vegetable, mixed green salad, croutons, choice of dressing, dinner rolls with butter and dessert \$23

Tri-Tip Beef and Chicken

Choice of potatoes, choice of vegetable, mixed green salad, croutons, choice of dressing, dinner rolls with butter and dessert \$29

Prime Rib Dinner

Choice of potatoes, choice of vegetable, mixed green salad, croutons, choice of dressing, dinner rolls with butter, au jus and dessert \$28