

*Meadow Brook Inn*  
*The Hidden Gem of South County*

Thank you for considering Meadow Brook Inn for your special event venue...we are pleased to present you with our portfolio.

Meadow Brook Inn is located in Charlestown, Rhode Island and offers an enchanted private country setting with beautiful grounds that set the perfect ambiance for any special occasion. We specialize in hosting fundraisers, corporate events, weddings, banquets, retirement parties, anniversary parties, family reunions and private functions. Our ballroom accommodates up to 200 guests and features a large raised dance floor. At Meadow Brook Inn we host only one event at a time so *you* are our number one priority and we pride ourselves on exceeding your expectations from start to finish. Our exquisite cuisine and gracious service will contribute to making your event a spectacular one!

Should we be honored with the opportunity to host your event, we are dedicated to carrying out our tradition of excellence through every detail.

Please call with any questions and to schedule a tour of Meadow Brook Inn...the hidden gem of South County!

Sincerely,

Marisa Rizzo

Proprietor/Special Events Coordinator  
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## **Meadow Brook Inn Cocktail Reception**

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#### **Hors D'oeuvres**

Cheese Display

Assorted Bruschettas

Stuffed Mushroom Caps

Mini Beef Wellingtons

Buffalo Chicken Tenders

Pot Stickers with Asian Dipping Sauce

#### **Pasta Station**

Penne Pasta with choice of Two Sauces:

Vodka Sauce

Alfredo

Primavera

Pesto (contains nuts)

#### **Salad Station**

Mixed Greens Salad

Coffee/Tea Station

### **Meadow Brook Inn Cocktail Reception *Deluxe***

#### **Hors D'oeuvres**

Cheese Display

Fresh Fruit Display

Assorted Bruschettas

Stuffed Mushroom Caps

Mini Beef Wellingtons

Buffalo Chicken Tenders

Pot Stickers with Asian Dipping Sauce

Sliced Beef on Garlic Crostini

Risotto Cakes

#### **Carving Station**

Choice of One:

Turkey, Roast Pork Loin, Top Round of Beef or Ham

#### **Pasta Station**

Penne Pasta with choice of Two Sauces:

Vodka Sauce

Alfredo

Primavera

Pesto (contains nuts)

#### **Salad Station**

Mixed Greens Salad

Coffee/Tea Station

## Meadow Brook Inn Hors D'oeuvres

### Stationary Service

*-Priced Per One Hundred Pieces-*

Antipasto Platter  
Cheese Display- Assorted Domestic and Imported Cheeses  
Fresh Fruit Display  
Vegetable Crudite with House Dip  
Smoked Salmon Platter- Served with Chopped Eggs, Capers, Red Onions and Cream Cheese  
Raw Bar - Clams and Oysters on the Half Shell  
Baked Brie Encroute  
Assorted Cold Pate Platter with Party Rye  
Traditional Hummus with Pita Chips  
Grilled Vegetable Display

### Passed Service

*-Priced Per One Hundred Pieces-*

Fresh Baby Mozzarella, Sun Dried Tomato & Kalamata Olive Kabobs  
Fruit and Cheese Kabobs  
Mushroom Bruschetta  
Tomato & Basil Bruschetta  
Tomato & Mozzarella Bruschetta with Balsamic Reduction  
Roasted Red Pepper and Feta Cheese Bruschetta  
Brie Cheese and Caramelized Red Onion Marmalade Bruschetta  
Ratatouille Bruschetta  
Asparagus and Prosciutto Wraps  
Artichoke Heart Bottoms Stuffed with Cold Spinach and Feta Cheese Mousse  
Endive Leaf filled with Brie Mousse  
Meadow Brook Prosciutto Wrap - Prosciutto Wrapped Around Provolone and Arrugola  
Stuffed Mushroom Caps - sausage stuffing  
Stuffed Mushroom Caps - bread stuffing  
Mini Beef Wellingtons  
Goat Cheese Crostini  
Crostini with Olive Tapenade  
Sliced Beef on Garlic Crostini  
White Bean Crostini  
Mini Potato Croquets  
Potato Pancakes served with an Apple Honey Mustard Dipping Sauce  
Mini Assorted Quiche  
Pot Stickers with Asian Dipping Sauce  
Chicken Sate with Peanut Sauce  
Asian Sesame Chicken Tenders  
Asian Beef Skewer  
Chicken Roulade with Ham and Cheese  
Buffalo Chicken Skewer  
Beef Pinwheel stuffed with spinach and cheese  
Coconut Shrimp  
Scallops Wrapped in Bacon  
Mini Crab Cake topped with a Roasted Red Pepper Aioli  
Oysters Rockefeller  
Clams Oreganata or Clams Casino  
Grilled Shrimp on a Rosemary Skewer  
Jumbo Shrimp Cocktail

**Meadow Brook Inn**  
**Dinner Menu**  
**Entrée Selections**

**Poultry**

- Chicken Francese - *Breast of chicken served in a lemon butter sauce*  
Chicken Marsala - *Breast of chicken served in a mushroom and marsala wine sauce*  
Herbed Grilled Chicken Breast served over a bed of vegetable couscous  
Chicken Wellington – Boneless breast of chicken with *mushroom duxel in puff pastry*  
Chicken Saltimbocca - *Breast of chicken topped with prosciutto, mozzarella cheese and Madeira sauce*  
Boneless Breast of Chicken - *Served with an asparagus, sun dried tomato & garlic cream sauce*  
Boneless Breast of Chicken - *Stuffed with traditional bread stuffing and topped with velute*  
Boneless Breast of Chicken - *Stuffed with mushrooms & spinach and topped with a red wine shallot sauce*  
Chicken En Croute – *Boneless chicken breast with prosciutto, fontina cheese and baked in puff pastry*  
Chicken & Shrimp - *Choice of Chicken Francese, Marsala or Piccata served with two baked stuffed shrimp*

**Seafood**

- Salmon - *Fresh broiled filet served with **choice of** basil cream, dill cream or mustard sauce*  
Yellow Fin Tuna - *Fresh grilled tuna steak served with tomato, caper & olive salsa **or** oriental ginger sauce*  
Baked Stuffed Filet of Sole - *topped with lemon butter*  
Baked Stuffed Shrimp - *Four jumbo shrimp with traditional stuffing*  
Sole Francese served over a bed of fresh sautéed spinach

**Beef**

- Roast Prime Rib - *Served au jus*  
Filet Mignon - *Grilled and served with **choice of** mushroom, peppercorn or red wine sauce*  
Beef Wellington – *Filet Mignon with mushroom duxel in puff pastry*  
Grilled Sirloin Steak - *Served with a peppercorn sauce and topped with crispy onions*  
Sliced Sirloin Steak - *Oven roasted and served with a red wine sauce*  
Surf & Turf - *Grilled filet mignon served with two baked stuffed shrimp*

**Pork**

- Grilled Pork Tenderloin - *served with a Madeira sauce*  
Roast Pork Loin - *Sliced and served with an apple demi-glace*  
Pork Loin - *Stuffed with spinach, roasted red peppers and provolone cheese*

**Specialty Cuts**

- Grilled Veal Chop - *served with a wild mushroom sauce*  
Veal Osso Bucco - *Served au jus*  
Bread Crumb Crusted Lamb Chops - *Served with a rosemary demi-glace*

**Alternatives**

- Pasta Primavera , Grilled Vegetable Plate, Eggplant Parmigiana  
Children's Chicken Fingers with French Fries *or* Starch and Vegetable Chosen for Entrée

*All Entrees Served with Fresh Baked Rolls, Coffee & Tea Service and Choice of Accompaniments.*

**Meadow Brook Inn**  
**Reception Dinner Accompaniments**

**First Course**

*-Select One-*

Seasonal Fresh Fruit Cup *or* Cup of Soup **(included)**

Penne Pasta with Marinara *or* Vodka Sauce

Tri-Color Tortellini with Roasted Garlic Cream Sauce

Caramelized Onion & Goat Cheese Tart

**Second Course**

*-Select One-*

Spring Mix Greens with Meadow Brook Inn House Dressing **(included)**

Caesar Salad

Spring Mix Greens with Pear Slices, Walnuts and Citrus Vinaigrette

Insalata Caprese - *Tomatoes & Mozzarella with Balsamic Vinaigrette*

**Intermezzo**

Lemon *or* Raspberry Sorbet with Mint Leaf

**Vegetable**

Chef's Choice of Seasonal Sautéed Fresh Vegetables **(included)**

**Potatoes/Grains**

*-Select One- (included)*

Herb Roasted Red Bliss Potatoes

Mashed Red Skin Potatoes

Baked Potatoes

Rice Pilaf

**Meadow Brook Inn**  
**Reception Dinner Buffet**  
(Served to a maximum of 150 guests)

**Soup and Salad**

*-Choice of One Soup-  
(Served)*

Chicken Escarole Soup

Minestrone Soup

Cream of Three Onion Soup

Garden Salad with House Dressing (Served)

**Entrée Selections**

Chicken Francese - *Breast of chicken served in a lemon butter sauce*

Chicken Marsala - *Breast of chicken served in a mushroom and marsala wine sauce*

Chicken Piccata - *Breast of chicken served in a caper, white wine and lemon sauce*

Boneless Breast of Chicken - *Served in a white wine mushroom sauce*

Baked Stuffed Filet of Sole *topped with lemon butter*

Baked Scrod - *Seasoned with breadcrumbs and baked in a lemon and white wine sauce*

Beef Bourguignon - *Braised beef cubes simmered in a seasoned red wine sauce*

Beef and Broccoli - *Sautéed in an Asian sauce*

Roast Pork Loin - *Sliced and served with a demi-glace or an apple Madeira sauce*

Veal and Peppers - *Braised veal cubes, mushrooms, peppers and onions in a red sauce*

**Accompaniments**

*-Choice of Three-*

Penne Pasta with Marinara Sauce

Chef's Choice of Seasonal Sautéed Fresh Vegetables

Herb Roasted Red Bliss Potatoes

Mashed Red Skin Potatoes

Rice Pilaf

**All Reception Dinner Buffets are complete with fresh baked rolls, butter and coffee & tea service**

*\* Carving Station substitution available - price will vary.*



## Meadow Brook Inn Specialty Stations

(Served to a maximum of 150 guests)

Please keep in mind that when planning a dinner station menu you will need a substantial base menu...may we recommend Carving, Pasta, Salad & Accompaniments. You may then enhance your event by adding other stations. More station options are available...just inquire with the Chef!

### Carving Station

(Price Per Person)

Roast Top Round of Beef- au jus  
Steamship Round - au jus (minimum of 100 guests)  
Roast Turkey - turkey gravy  
Baked Virginia Ham - assorted mustards  
Roast Pork Loin - demi-glace  
Roast Prime Rib of Beef - au jus  
Roast Tenderloin of Beef - wild mushroom demi-glace  
Roast Leg of Lamb - rosemary demi-glace

*-Includes Assorted Rolls, Breads and Condiments-*

### Pasta Station

(Choice of 2 pastas and sauces)

#### Pasta

Penne  
Linguini  
Farfalle  
Tortellini

#### Sauce

Marinara  
Pink Vodka  
Alfredo  
Vegetable Primavera

### Shrimp Station

Shrimp Scampi - Jumbo shrimp sautéed in a garlic butter wine sauce

*or*

Shrimp Fra Diablo - Jumbo shrimp sautéed in a spicy red marinara sauce

### Salad Station

(Choice of one)

Caesar Salad • Tossed Green Salad (with assorted toppings)

### Accompaniments

(Choice of 2)

Roasted Red Bliss Potatoes • Mashed Red Skin Potatoes • Traditional Stuffing • Rice Pilaf •  
Chef's Choice of Seasonal Sautéed Fresh Vegetables

## **Meadow Brook Inn Dessert**

*A bountiful assortment of gourmet desserts will create an unforgettable & interactive finale for your event!*

### **Pastry Display**

*Selections May Vary*

Homemade Assorted Cookies  
Brownies  
Assorted Cakes  
Assorted Pies

### **Viennese Table**

*Selections May Vary*

Chocolate Mousse  
Homemade Cannoli  
Cheese Cake  
Assorted Cakes (Chocolate, Carrot, Lemon Chiffon)  
Assorted Pies (Apple, Blueberry)  
Assorted Tarts  
Chocolate Dipped Strawberries  
Fresh Berries with Whipped Cream (seasonal)

### **Sundae Bar**

Chocolate and Vanilla Ice Cream (pre-scooped)  
Assorted Toppings (selection may vary):  
Hot Fudge Sauce  
Hot Caramel Sauce  
Oreo Cookie Crumbs  
Candy Bar Pieces  
Chopped Nuts  
M&Ms

# Meadow Brook Inn Traditional Turkey Dinner

A Meadow Brook Inn Tradition and Favorite!

Spring Mix Greens Salad with Meadow Brook Inn House Dressing (Served)

Whole Roasted Turkey Served and Carved Tableside (each table receives a whole turkey!)

*The following items are served family style:*

Traditional Bread Stuffing

Mashed Potatoes

Seasonal Sautéed Vegetables

Turkey Gravy

Rolls

Coffee & Tea Service

Dessert