



## *The Charm of Charlestown*

Congratulations on your engagement and thank you for considering Meadow Brook Inn for your wedding ceremony and reception site. It is our pleasure to present you with our Wedding 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 an outdoor garden ceremony and cocktail hour, complete with an outdoor bar. Our spacious ballroom accommodates up to 200 guests and features a large raised dance floor and beautiful bay windows overlooking the grounds.

At Meadow Brook Inn *you* are our number one priority...we host *one* event at a time and we pride ourselves on exceeding your expectations from start to finish. Our exquisite cuisine and gracious service will contribute to making this a day of what dreams are made of! Should we be honored with the opportunity to host your wedding, 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.

Sincerely,

Marisa Rizzo  
Proprietor/Special Events Manager  
Meadow Brook Inn  
Charlestown, RI  
401-364-3669

**Meadow Brook Inn  
Cocktail Hour Package**

*- A combination of hot & cold hors d'oeuvres will be beautifully displayed and butlered -  
-Continuous service for one hour for Passed Hors D'oeuvres-*

**Stationary Hors D'oeuvres**

Vegetable Crudité with House Dip  
Assorted Domestic Cheeses, Crackers & Fresh Fruit Display

**Passed Hors D'oeuvres**

**Continuous Service for one hour**

*-The following list is a sampling and may vary-*

Assorted Bruschettas  
*Spinach & Cheese Puffs*  
Spicy Beef Samosas  
Portobello Mushroom Puffs  
Mini Egg Rolls  
Cheese Puffs  
Buffalo Chicken Puff

\$11 per person

- Please add 20% Gratuity and RI State Sales Tax • Prices Subject To Change -

## Meadow Brook Inn Hors D'oeuvres

### Stationary Service

*-Priced Per One Hundred People-*

Antipasto Platter	\$190
Cheese Display- Assorted Domestic and Imported Cheeses	\$175
Fresh Fruit Display	\$160
Vegetable Crudite with house dip	\$150
Smoked Salmon Platter- Served with Chopped Eggs, Capers, Red Onions and Cream Cheese	\$180
Raw Bar - Clams and Oysters on the Half Shell	Market
Baked Brie Encroute	\$150
Assorted Cold Pate Platter with Party Rye	\$150
Traditional Hummus with Pita Chips	\$130
Grilled Vegetable Display	\$160

### Passed Service

*-Priced Per One Hundred Pieces-*

Fresh Baby Mozzarella, Sun Dried Tomato & Kalamata Olive Kabobs	\$160
Fruit and Cheese Kabobs	\$120
Mushroom Bruschetta	\$160
Tomato & Basil Bruschetta	\$150
Tomato & Mozzarella Bruschetta with Balsamic Reduction	\$190
Roasted Red Pepper and Feta Cheese Bruschetta	\$190
Brie Cheese and Caramelized Red Onion Marmalade Bruschetta	\$190
Ratatouille Bruschetta	\$175
Asparagus and Prosciutto Wraps	\$140
Artichoke Heart Bottoms Stuffed with Cold Spinach and Feta Cheese Mousse	\$140
Endive Leaf filled with Brie Mousse	\$120
Meadow Brook Prosciutto Wrap - Prosciutto Wrapped Around Provolone and Arrugola	\$150
Stuffed Mushroom Caps - sausage stuffing	\$130
Stuffed Mushroom Caps - bread stuffing	\$120
Mini Beef Wellingtons	\$190
Goat Cheese Crostini	\$140
Crostini with Olive Tapenade	\$150
Sliced Beef on Garlic Crostini	\$180
White Bean Crostini	\$140
Mini Potato Croquets	\$120
Potato Pancakes served with an Apple Honey Mustard Dipping Sauce	\$120
Mini Assorted Quiche	\$120
Pot Stickers with Asian Dipping Sauce	\$140
Chicken Sate with Peanut Sauce	\$140
Asian Sesame Chicken Tenders	\$140
Asian Beef Skewer	\$150
Chicken Roulade with Ham and Cheese	\$140
Buffalo Boneless Chicken Skewer	\$130
Beef Pinwheel stuffed with spinach and herbed cheese	\$150
Coconut Shrimp	\$300
Scallops Wrapped in Bacon	\$190
Mini Crab Cake topped with a Roasted Red Pepper Aioli	\$190
Oysters Rockefeller	Market
Clams Oreganata or Clams Casino	\$200
Grilled Shrimp on a Rosemary Skewer	\$300
Jumbo Shrimp Cocktail	\$300

- Please add 20% Gratuity and RI State Sales Tax • Prices Subject To Change -

## Meadow Brook Inn

### *Cocktail Hour Enhancements*

#### **Mediterranean Table**

(Minimum 50 People)

Traditional Hummus with Pita Chips

Tabouli

Baba Ganoush

Assorted Olives

Feta Cheese

Eggplant Salad

Couscous and Grilled Vegetable Salad

\$8 per person

#### **Salumeria Station**

(Minimum 100 People)

Sliced Sopprasata

Sliced Capicola

Provolone Cheese

Prosciutto Wrapped Bread Sticks

Marinated Artichoke Hearts

Broccoli Rabe

Grilled Vegetables

Marinated Mushrooms

Assorted Olives

Roasted Red Peppers

\$10 per person

#### **Carving Stations**

(Minimum 100 People)

(\$75 fee per Chef Attendant)

Roast Turkey \$4 per person

Baked Virginia Ham \$4 per person

Roast Top Round of Beef \$5.50 per person

Roast Pork Loin \$5 per person

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

**Poultry**

Chicken Francese - <i>Breast of chicken served in a lemon butter sauce</i>	\$23
Chicken Marsala - <i>Breast of chicken served in a mushroom and marsala wine sauce</i>	\$24
Herbed Grilled Chicken breast over vegetable couscous	\$24
Chicken Wellington – <i>Boneless breast of chicken with mushroom duxel in puff pastry</i>	\$26
Chicken Saltimbocca - <i>Breast of chicken topped with prosciutto, mozzarella cheese and Madeira sauce</i>	\$24
Boneless Breast of Chicken - <i>Served with an asparagus, sun dried tomato &amp; garlic cream sauce</i>	\$25
Boneless Breast of Chicken - <i>Stuffed with traditional bread stuffing and topped with velute</i>	\$23
Boneless Breast of Chicken - <i>Stuffed with mushrooms &amp; spinach and topped with a red wine shallot sauce</i>	\$25
Chicken En Croute – <i>Boneless chicken breast with prosciutto, fontina cheese and baked in puff pastry</i>	\$26
Chicken & Shrimp - <i>Choice of Chicken Francese, Marsala or Piccata served with two baked stuffed shrimp</i>	\$28

**Seafood**

Salmon - <i>Fresh broiled filet served with <b>choice of</b> basil cream, dill cream or mustard sauce</i>	\$25
Yellow Fin Tuna - <i>Fresh grilled tuna steak served with tomato, caper &amp; olive salsa or Oriental ginger sauce</i>	Market
Baked Stuffed Filet of Sole - <i>topped with lemon butter</i>	\$24
Baked Stuffed Shrimp - <i>Four jumbo shrimp with traditional stuffing</i>	\$27
Sole Francese atop a bed of Sautéed Spinach	\$26

**Beef**

Roast Prime Rib - <i>Served au jus</i>	\$29
Filet Mignon - <i>Grilled and served with <b>choice of</b> mushroom, peppercorn or red wine sauce</i>	\$30
Beef Wellington – <i>Filet Mignon with mushroom duxel in puff pastry</i>	\$32
Grilled Sirloin Steak - <i>Served with a peppercorn sauce and topped with crispy onions</i>	\$28
Grilled Rib eye with two grilled jumbo shrimp (choice of sauce)	\$30
Surf & Turf - <i>Grilled filet mignon served with two baked stuffed shrimp</i>	\$34

**Pork**

Grilled Pork Tenderloin - <i>served with a Madeira sauce or red onion marmelade</i>	\$25
Roast Pork Loin - <i>Sliced and served with an apple demi-glace</i>	\$23
Pork Loin - <i>Stuffed with spinach, roasted red peppers and provolone cheese</i>	\$25
Pork Chop- <i>slow roasted and stuffed with spinach, peas &amp; prosciutto</i>	\$26

**Specialty Cuts**

Grilled Veal Chop - <i>served with a wild mushroom sauce</i>	Market
Veal Osso Bucco - <i>Served au jus</i>	\$30
Bread Crumb Crusted Lamb Chops - <i>Served with a rosemary demi-glace</i>	\$32

**Alternatives**

Pasta Primavera (Vegetarian)	\$23
Children's Chicken Fingers with French Fries or Starch and Vegetable Chosen for Entrée	\$14

*All Entrees Served with Fresh Baked Rolls, Coffee & Tea Service and Choice of Accompaniments.*  
 - Please add 20% Gratuity and RI State Sales Tax • Prices Subject To Change -

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

**Toast**

Champagne Toast  
\$3 per person additional

Wine Toast  
\$2.50 per person additional

**First Course**

*-Select One-*

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

Penne Pasta with Marinara *or* Vodka Sauce  
\$3 per person additional

Tortellini with Roasted Garlic Cream Sauce *or* Pesto Cream Sauce (contains nuts)  
\$4 per person additional

Caramelized Onion & Goat Cheese Tart  
\$3 per person additional

Homemade Manicotti  
\$4 per person additional

**Second Course**

*-Select One-*

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

Caesar Salad  
\$3 per person additional

Spring Mix Greens with Pear Slices, Candied Walnuts and Citrus Vinaigrette  
\$3 per person additional

Insalata Caprese - *Tomatoes & Mozzarella with Balsamic Vinaigrette*  
\$3 per person additional

**Intermezzo**

Lemon *or* Raspberry Sorbet with Mint Leaf  
\$2 per person additional

**Vegetable**

Chef's Choice of Seasonal Sautéed Fresh Vegetables

**Potatoes/Grains**

*-Select One-*

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*

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

Eggplant Parmigiana

**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**

**Choice of Two Entrees....\$26 per person**

**Choice of Three Entrees....\$29 per person**

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

- Please add 20% Gratuity and RI State Sales Tax • Prices Subject To Change -

## Meadow Brook Inn Specialty Stations

(Served to a minimum of 50 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	\$7
Steamship Round - au jus (minimum of 100 guests)	\$7
Roast Turkey - turkey gravy	\$6
Baked Virginia Ham - assorted mustards	\$6
Roast Pork Loin - demi-glace	\$6
Roast Prime Rib of Beef - au jus	Market
Roast Tenderloin of Beef - wild mushroom demi-glace	Market
Roast Leg of Lamb - rosemary demi-glace	\$7

*-Includes Assorted Rolls, Breads and Condiments-  
-Apply \$75 Chef's Fee-*

### Pasta Station

\$8 per person

(Choice of 2 pastas and sauces)

#### Pasta

Penne  
Linguini  
Farfalle  
Tortellini

#### Sauce

Marinara  
Pink Vodka  
Alfredo  
Vegetable Primavera

### Shrimp Station

\$12 per person

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

\$5 per person

(Choice of one)

Caesar Salad • Tossed Green Salad (with assorted toppings)

### Accompaniments

(Choice of 2)

\$5 per person

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

- Please add 20% Gratuity and RI State Sales Tax • Prices Subject To Change --

## **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

*\$7 per person*

### **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)

*\$9 per person*

### **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

*\$5 per person*

## 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

\$24 per person

- Please add 20% Gratuity and RI State Sales Tax • Prices Subject to Change -