



The Complete Meeting Package

\$52pp

Plus 21% service charge & 7% sales tax
With a minimum of 50 guests

- * For groups between 36 and 49- A room set up charge will apply in the amount of \$25 per person under 50 guests.
- * For groups with 35 guests or less, a total meeting rate at a base price of \$1950.00 will be charged

CMP Includes:

- | | |
|---|--|
| <ul style="list-style-type: none"> Continental Breakfast PM Break Continuous beverage service Lunch buffet (in a separate room) Meeting room Breakout rooms LCD Projector and Screen Conference Call Capabilities Pads & Pens | <ul style="list-style-type: none"> Four flip charts with paper and markers Wireless capabilities throughout the building Podium Microphone Fax Machine Onsite contact person Custom packages, Team Building and Off Premise Events are also available – please ask us how we can better serve you! |
|---|--|

The Complete Meeting Package is based on a 9 hour event, with an additional ½ hour included before the event for arrival and ½ hour after the event for departure.

Additional time may be added at \$75 per hour



"MPI Meeting Facility of the Year"



The Meadow Wood Room

The Dining Room



Breakout Rooms





Meadow Wood Manor Menu **Choices**

~ Continental Breakfast ~

A selection of fresh baked muffins, bagels, croissants and coffee cake
Served with an assortment of jams, sweet butter & cream cheese
Seasonal Basket of Sliced Fresh Fruit Platter
Yogurt
Chilled orange, cranberry and grapefruit juices
Ice Water
Regular and Decaf Coffee & Tea

*Continuous beverage refresh will be provided

~ Breakfast Buffet ~

Upgrade for an additional
\$5.00pp

A selection of fresh baked muffins, bagels, croissants and coffee cake
Served with an assortment of jams, sweet butter & cream cheese

Sliced Fresh Fruit Platter
Includes melons, pineapple, grapes & berries

Choice of:
Country Eggs or Quiche

Cinnamon French Toast with warm maple syrup

Bacon & Sausage

Breakfast Potatoes

Chilled orange, cranberry and grapefruit juices

Ice Water

Regular and Decaffeinated Columbian Roast Coffee & Assorted Teas



~ Deli Buffet Luncheon ~

Platter of Fresh Thin Sliced Boar's Head Deli Meats & Cheeses to include:
Roast Beef, Roasted Turkey Breast, Honey Baked Ham, & Genoa Salami
Grilled Chicken Breast
Sliced Provolone, Swiss & American Cheese
Fresh Baked Assorted Breads, Rolls, Croissants & Focaccia
Herbed Mayo & Dijon Mustard
Sliced tomato & onion, dill pickles and crisp romaine lettuce

**Gourmet Wraps and Sandwiches may be substituted at an additional \$2.00pp*

Accompanied by:

Lobster Bisque

Curried Cous Cous and Grilled Vegetable Salad

Green Bean Salad – with red onion, tri color peppers and a Dijon vinaigrette

Filed Greens with grape tomatoes, cucumbers, radishes, black olives and an herb vinaigrette

Dessert

Chef's Selection of dessert

Beverages

Coke, Diet Coke, Sprite, Iced Tea & Ice Water
Regular and Decaffeinated Columbian Roast Coffee & Assorted Teas



~ Luncheon Buffet ~

Fresh Baked Bread Basket presented on your buffet

Salad

Field Green Salad

with sliced apple, candied walnuts, goat cheese and a Dijon-honey vinaigrette

Entrées

Chicken Provencal

Chicken breast with garlic, tomatoes, and red peppers in a white wine sauce

Choice of one of the following carved items:
pastas:

Chateau Steak with Portobello demi glaze
Roasted Loin of Pork with a pecan maple glaze
sauce

Brown Sugar Glazed Ham

Trio of Italian Sausages - sweet, hot & Laganica
tomato cream sauce

Choice of one of the following

Fusilli with tomato basil sauce
Penne with Vodka cream

Tortellini Alfredo

Tomato Basil Ravioli in a

Accompaniments

Roasted Potatoes

&

Vegetable Medley

Dessert

Chef's Selection of Dessert

Beverages

Coke, Diet Coke, Sprite, Iced Tea & Ice Water

Regular and Decaffeinated Columbian Roast Coffee & Assorted Teas



~ Venetian Luncheon Buffet ~

Fresh Italian Breads and Focaccia on your buffet

Soup

Minestrone

Salads

Mediterranean Bean Salad

Hericot –vert, re onions, calamata olives, and feta cheese with an herb vinaigrette

Field Greens

With garlic roasted peppers, mixed olives, julienne prosciutto,
And ciliegini mozzarella with a white wine balsamic vinaigrette

Sliced Grilled Chicken

Entree

Eggplant Rollatini

Chef Select Pasta

Pizza Station

Assorted pizzas to include:

Plain

Pepperoni

Mushroom

Chef Select Specialty

Dessert

Tiramisu

&

Cannoli

Beverages

Coke, Diet Coke, Sprite, Iced Tea & Ice Water

Regular and Decaffeinated Columbian Roast Coffee & Assorted Teas



~ PM Breaks ~

Snack Tent

Warm pretzels with
mustard
Cracker Jacks
Potato Chips
Funnel Cake
Brownies

All Health's Breaking Loose

Granola bars
Fruit kabobs with raspberry dip
Assorted yogurts and toppings
Trail mix
Chocolate covered raisins
Rice Krispie Treats

Cookies and Milk

Warm "out of the oven" cookies
served with ice cold milk
To include: chocolate chip,
oatmeal raisin, peanut butter and
white chocolate macadamia

Au Chocolat

Brownies
Chocolate covered éclairs
Chocolate dipped strawberries
Chocolate covered pretzels

All breaks include:

Coke, Diet Coke, Sprite, Iced Tea & Ice Water
Regular and Decaffeinated Columbian Roast Coffee & Assorted Teas

Available Upgrades

Platters of sliced fresh fruit may be added to any
break for \$3.00pp

Platters of assorted cheese and crackers may be
added to any break for \$3.00pp

Bottled Water
\$1.00 per bottle



Evening Cocktail Party

One hour event following your complete meeting package

\$30.00pp

Plus 21% service charge & 7% sales tax

One Hour Open Bar

*All Premium Liquor, Domestic & Imported Bottled Beers,
Chardonnay, Pinot Grigio, Cabernet & Merlot Wines,
Assorted Sodas & Sparkling Waters*

Market Display

*International Cheese, Fruit, Vegetable and Sausage Display
Select domestic and imported cheeses, sausages, fruit and vegetables
with assorted crackers, bread sticks & mustards*

Herbed Tomato and Yellow Pepper Bruschetta Platter

Hot Crab Dip

With toasted French Bread

Butler Passed Hors D'Oeuvres

Orange Beef Brochettes	Sea Scallops wrapped in Bacon
Chicken Sate with Peanut Sauce	Potato Pancake with Crème Fraiche
Spinach Pesto Puffs	Miniature Crab Cake with Louis
Sauce	
Brie w/honeycup mustard & walnuts	Steamed Oriental Shrimp
Dumplings	
Tuscany Meatballs in Marsala Sauce	Fresh Mozzarella, Grape Tomato & Basil Skewer



~ Executive Dinner Menu ~
4 Hour Affair

*The Buffet and Served Dinners include
our Market Display and Passed Hors D'Oeuvres*

Market Display Station

International Cheese, Fruit, Vegetable and Sausage Display
*Select domestic and imported cheeses, sausages, fruit and vegetables
with assorted crackers, bread sticks & mustards*

Herbed Tomato and Yellow Pepper Bruschetta Platter

Hot Crab Dip
With toasted French Bread

Tuscany Meatballs in Marsala Sauce

Passed Hors d'oeuvres

To include:

Orange Beef Brochettes Sea Scallops wrapped in Bacon

Chicken Sate with Peanut Sauce Potato Pancake with Crème Fraiche

Spinach Pesto Puffs Miniature Crab Cake with Louis
Sauce

Brie w/honeycup mustard & walnuts Steamed Oriental Shrimp
Dumplings

Shrimp Cocktail Mild Sausage en Croute

Chef's Selection Additional 5 Hors d' oeuvres



~ Served Dinner ~

Fresh Baked Bread served to Your Table

Appetizer / Salad Duet

Choice of one served tableside

Maryland Crab Cake

Over field greens, diced peppers, and cherry tomatoes with a Dijon vinaigrette

Portobello Mushroom

With sliced tomato and fresh mozzarella over field greens and diced roasted red peppers with a pesto vinaigrette

Grilled Chicken and Vegetable Strudel

Over field greens with a sun dried tomato

Roast Duck Breast

With goat cheese, field greens, dried cherries, candied walnuts, scallions and Mandarin oranges with an orange chive vinaigrette

**Wild Mushroom and Artichoke
Beggar's Purse**

Over field greens and julienne peppers with a Dijon vinaigrette

Coconut Shrimp

Over field greens mango almonds and

Entrée

Choice of two tableside

Filet Mignon

Exotic mushrooms, caramelized shallots and a Zinfandel demi glace

Aged New York Strip

Served with frizzy onions

Teriyaki Sea Bass

With sesame lemongrass sauce

Chicken Marsala

Chicken served with rich marsala sauce

Frenched Breast of Harvest Chicken

With cranberry apricot stuffing and a sherry sauce

Upgraded Chef Select Dessert

Regular and Decaffeinated Columbian Roast Coffee & Assorted Teas

\$57.00pp based on a minimum of 50 guests

Plus 21% Service Charge 7% State Sales Tax



Social Beverage Offerings

Premium Liquor Selections

Ketel One Vodka	Jack Daniels	Bacardi Rum
Absolut Vodka	Jim Beam	Captain Morgan's Rum
Absolut Citron	Seagram's VO	Malibu Rum
Svedka Vodka	Seagram's 7	Jose Cuervo Gold
6 Stolichnaya Vodka Flavors	Dewars	Appletini's
Tanqueray Gin	Southern Comfort	Cosmopolitans

Bottled Beer Selections

Budweiser	Coors Light	Sam Adams	Corona
Michelob Ultra	Yuengling	Miller Lite	Heineken

Wine Selections

Stone Cellars by Beringer Chardonnay	Ca Donini Pinot
Grigio	
Stone Cellars by Beringer Merlot	Beringer White
Zinfandel	
Stone Cellars by Beringer Cabernet Sauvignon	Wycliff Champagne

Non-Alcoholic Selections

Coke	Ginger Ale	Sparkling Water
Diet Coke	Sprite	Assorted Juices –
apple,		
Tonic	Club Soda	orange, grapefruit,
		cranberry &
pineapple		



Beverage Pricing

Champagne Toast / Sparkling Cider - \$3.00pp
 Cordial & Brandy Station - \$4.00pp
 Espresso & Cappuccino - \$2.50pp

Open Bar

<u>Soda & Juice</u>			
<u>Beer/wine/soda &</u>	<u>(no alcohol)</u>	<u>Beer/Wine/Soda</u>	<u>Premium Liquor</u>
<u>Hours</u>			
1	\$3.00pp	\$8.00pp	\$10.00pp
2	\$4.00pp	\$11.00pp	\$14.00pp
3	\$5.00pp	\$14.00pp	\$18.00pp
4	\$6.00pp	\$17.00pp	\$22.00pp
5	\$7.00pp	\$20.00pp	\$24.00pp

7% Sales tax and 21% service charge additional

	<u>Host Bar</u>	<u>Cash bar</u>
Domestic & Imported Bottle Beer	\$4.00	\$5.00
Wine / Champagne	\$6.00	\$7.00
Soda	\$2.00	\$2.00
Mixed Drinks	\$6.00	\$7.00
Rocks or Up	\$7.00	\$8.00

****Above Host Bar and Cash Bar prices will be charged per drink**

Plus \$25 per hour Bartender fee and
 7% sales tax & 21 %service charge
 additional for Host bar for every 75
 guests

Plus \$25 per hour Bartender
 fee and
 for Cash bar for every 75