Meadow Springs
Catering & Event Menu

Dinner Buffet #1

$14.95 per person

Choice of: One entree, One side item
& Two vegetables
Dinner roll w/ butter
Ice Tea & Lemonade

Prime Rib Buffet $20.95 per person

Dinner Buffet #2

$15.95 per person

Choice of: Two entrees, One side item
& Two vegetables
Dinner roll w/ butter
Ice Tea & Lemonade

Prime Rib Buffet $21.95

Plated Dinner #1

$16.95 per person

Choice of: One entree, One side item
& Two vegetables
Dinner roll w/butter
Iced Tea & Lemonade

Prime Rib Dinner $22.95 per person

Plated Dinner #2

$17.95 per person

Choice of: Two entrees, One side item
& Two vegetables
Dinner roll w/butter
Iced Tea & Lemonade

Prime Rib Dinner $23.95 per person

Entrees

Signature Parmesan Crusted Chicken

Tender chicken breast lightly breaded with our homemade bread crumbs and parmesan cheese

Signature Roasted Pork Loin

Pork loin slow roasted for 5 hours in our signature seasonings

Teriyaki Chicken

Marinated chicken breast smothered in teriyaki sauce and pineapple

Hawaiian Ham

Sliced dinner ham glazed with brown sugar and pineapple

Baked Chicken

Tender, seasoned chicken breast in a light butter sauce

BBQ Pork Loin (Available sliced or shredded)

Our Signature Roast Pork Loin in a sweet & mild BBQ sauce

Premium Entrees

Add $1.00 per person

Monterey Chicken

Baked chicken breast smothered in BBQ and topped with bacon and Monterey jack cheese

Baked Steak

Baked cubed steak in savory brown gravy

Italian Beef

Thin sliced beef in Italian au jus with banana pepper rings

Roast Beef w/ Gravy

Thin sliced roast beef in savory brown gravy

Chicken Cordon Bleu

Tender baked chicken breast topped with thin sliced ham and swiss cheese

Chicken Parmesan

Our Signature Parmesan Crusted Chicken smothered in marinara sauce and mozzarella cheese

Chicken Marsala

Baked chicken breast smothered in creamy marsala sauce and mushrooms

Baked Salmon

Salmon baked in a lemon garlic sauce

Vegetarian Entrees

$15.95 per person

Pasta with Vegetables

Angel hair pasta sauteed with seasonal vegetables in garlic sauce

Eggplant Parmesan

Breaded eggplant topped with marinara sauce and mozzarella

Stuffed Portobello

Portobello cap stuffed with spinach, sun dried tomatoes and cream cheese

Sides

Loaded Mashed Potatoes

Creamy mashed potatoes with cheddar cheese, sour cream and bacon

Garlic Mashed Potatoes

Creamy mashed potatoes with garlic and parsley

Baked Potato

Classic baked potato served with butter and sour cream

Mashed Potatoes & Gravy

Creamy mashed potatoes with gravy (available with brown or poultry gravy)

Wild Rice Pilaf

Seasoned wild and white rice mix

Garlic Roasted Red Potato

Roasted chunks of red potatoes seasoned with garlic and spices

Premium Sides

Add $0.50 per person

Macaroni & Cheese

Classic creamy macaroni and cheddar cheese

Potatoes Au Gratin

Thin sliced potatoes in a creamy cheddar cheese sauce

Baked Sweet Potato

Whole sweet potato baked and served with butter

Twice Baked Potato

Baked potato stuffed with cheddar cheese and bacon

Ancient Grains Pilaf

Seasoned quinoa, couscous, rice and barley

Vegetables

Green Beans w/ Bacon

Green beans with real bacon pieces

Buttered Corn

Corn seasoned with butter, salt and pepper

Southwest Corn

Corn sauteed with red & green peppers

California Blend

Tender broccoli, cauliflower and carrots seasoned with salt and pepper

Green Beans w/ Sausage

Green beans with smoked sausage pieces

Steamed Broccoli

Tender broccoli florets seasoned with salt and pepper

Baked Beans

Baked beans in a sweet and tangy sauce

Peas

Tender peas seasoned with butter, salt and pepper

Premium Vegetables

Green Beans Almondine

Green beans smothered in a creamy mushroom sauce topped with toasted almonds

Glazed Carrots

Tender baby carrots coated with butter and honey

Green Bean Casserole

Green beans smothered in a creamy mushroom sauce and topped with crispy onions

Corn Casserole

Classic cornbread style casserole

Parmesan & Garlic Roasted Vegetables

Seasonal vegetables roasted with garlic and topped with parmesan cheese

Asparagus Spears

Roasted asparagus seasoned with lemon & garlic then topped with parmesan cheese

Salad

Add $1.50 per person

Garden Salad

Romaine & Iceberg mix topped with cherry tomatoes (Choice of 2 dressings)

Caesar Salad

Romaine lettuce with parmesan cheese, croutons and creamy caesar dressing

Olive Garden Salad

Romaine & Iceberg mix with slices of cucumber, black olives, cherry tomatoes and pepperoncini covered in italian dressing

Spinach Salad

Baby spinach topped with real bacon pieces, boiled egg, cherry tomatoes and mushrooms

Deluxe Pasta Salad

Tri-colored spiral pasta with cucumber, cherry tomato, black olives and italian dressing

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Children's Dinners

Ages 6 & under

$6.95 per person

(Children's dinners also include vegetables served to other guests)

Entrees

Chicken Nuggets

Hot Dog

Mini Corn Dogs

Sides

Potato Chips

Applesauce

Mandarin Oranges

Appetizers

$80.95 per 100 pieces

Meatballs - BBQ, Sweet & Sour, or Swedish
Bourbon Smokies
Loaded Potato Rounds
Cheesy Bacon Ranch Bread
Wings (bone-in or boneless) - BBQ, Buffalo, Parmesan Garlic
Glazed Pineapple & Kielbasa
Pizza Bites
Taco Cups
Teriyaki Chicken Bites
Bacon Wrapped Smokies
Stuffed Mushrooms - Bacon & Cheese or Pepper & Onion
Spinach Artichoke Wontons
Shrimp Cocktail

Cold Appetizers

Fruit Kabobs
Caprese Bites
Ham & Pickle Rolls
Deviled Eggs
Finger Sandwiches: Chicken Salad, Ham Salad, Turkey, Ham, Roast Beef

Rehearsal Dinners

Single Entree: $11.95 per person
Two Entrees: $12.95 per person
Served with Dinner Roll or Garlic Bread & Side Salad
Iced Tea & Lemonade

Lasagna (Meat or Vegetable)
Spaghetti & Meatballs
Chicken & Noodles
Chicken Fettuccine
Beef Stroganoff
Chicken Pot Pie
Beef & Noodles

Premium Options

Add $1.00 per person

Chicken Parmesan with Angel Hair Pasta
Meatloaf with Mashed Potatoes & Gravy
Beef Pot Roast with Vegetables