



MEADOWBROOK COUNTRY CLUB

CATERING MENU

Prices effective 11/8/2023. Prices are subject to change up to 30 days before the event due to market conditions and distributor price fluctuations. Prices listed do not include 20% Service Charge and 6% Virginia Sales Tax where applicable. There will be an added 3.5%% charge on all credit card payments.

To schedule an event contact Diana Le Gere, Banquet Manager
email: d.legere@mccrva.org
Mobile: 804-837-1861 / Office: 804.916.3389

PARTY TRAYS

AVAILABLE FOR LUNCH OR DINNER

All plated and tray options may be boxed up at the end of your event. Butler passed items are marked *BP

**Please ASK about ingredient concerns.

Each tray includes 100 pieces [Except carved meats & displays]. We recommend 2-3 trays of each selection per 100 people. Passed trays are \$50 per item. ✓ Vegetarian selections.

Chicken & Turkey

Sesame Chicken	\$200
<small>*Marinated in Teriyaki Sesame Sauce</small>	
Honey Glazed Chicken	\$200
<small>*Marinated in Teriyaki Sesame Sauce</small>	
Buffalo Wings or Drumettes	\$200
<small>*Marinated in Teriyaki Sesame Sauce</small>	
Carved Turkey	\$300

Beef & Ham

Meadowbrook BBQ Meatballs	\$175
Potstickers	\$165
Beef Tenderloin	\$410
Whole Pit Smoked Ham	\$295

Seafood

Fried Oysters *BP	\$300
<small>*Served on Crackers with Cocktail Sauce</small>	
Scallops & Bacon *BP	\$325
Petite Crab Cakes	\$350
Jumbo Chilled Shrimp *BP	\$250
Jumbo Coconut Shrimp *BP	\$250
Smoked Salmon	\$200
<small>*Served on Crackers with Cocktail Sauce</small>	
Shrimp Wraps	\$200

Vegetarian & More

✓ Spanakopita	\$165
✓ Vegetable Spring Rolls	\$180
✓ Fried Cheese Ravioli	\$150
✓ Baked Brie Wheel	\$145
✓ Mozzarella Cheese Sticks	\$165
Sausage Stuffed Mushrooms	\$175
Petite Quiche (Assorted*)	\$180

*Some may contain Bacon or Shrimp

Dips

*With Tortilla Chips or Toast Points

✓ Artichoke Dip	\$140
Chesapeake Crab Dip	\$190
Spicy Buffalo Chicken Dip	\$150
✓ Bobby's Queso Dip	\$140
✓ Hummus	\$140

Sandwiches

Tea Sandwiches	\$160
<small>Pimento Cheese, Chicken or Ham Salad</small>	
Country Ham Biscuits	\$180
<small>*topped with Honey Mustard Sauce</small>	
Sliders	\$190
<small>Mini Burgers, Pulled Chicken or Pork are mixed with Barbecue Sauce</small>	
✓ Cheese Quesadillas	\$140

Displays

Antipasto Display	\$400
✓ Fruit & Cheese Display	\$400
✓ Vegetable Display	\$350

Dessert Trays

Cookies	\$100
Brownies	\$300
Assorted Mini Desserts	\$800

ACTION STATIONS

Action Stations remain open for 1.5 hours. Minimum 50 people per station.

*Consumable item - no take out boxes.

✓ Vegetarian selections.

Stations may be added to any buffet or as part of Hors d'oeuvres buffet. \$2,500 minimum buffet. A chef attendant fee of \$50 for each station. All stations are priced per person.

Seafood

Virginia Crab Cake Station MARKET

Bobby's Chesapeake Lump Crab Cakes served with Tartar and Cocktail Sauces

Beef

Boneless Steamship Beef \$12

The Chef's all-star sliced Beef served with warm Rolls, Horseradish, Mayonnaise, and Dijon-style Mustard

Mexican

Fajita Bar \$12

Choice of Vegetable or Chicken Fajitas with Peppers and Onions served with Tortillas and Sour Cream

Nacho Bar \$10

Tortilla Chips with Cheese, Jalapenos, Sour Cream and Salsa

Italian

✓ Made-to-Order Pasta \$7

(Select two) Tortellini Pasta, Rotini, or Penne served with Marinara Sauce and Alfredo Sauce

✓ Add Caesar Salad \$5

✓ Add Garlic Bread \$3

Add Shrimp or Chicken \$8

✓ Add Grilled Vegetables \$5

Potato Lovers

Baked or Mashed Potato Bar \$8

Yukon Gold Potatoes served with assorted toppings: Brandied

Mushrooms, Chives, Bacon, Carmelized Onions, Shaved Cheddar Cheese, Sour Cream, and steamed Broccoli pieces.

All American

Macaroni & Cheese Bar \$7

A station of gold old southern comfort Macaroni and Cheese. Choice of Rotini, Elbow, or Penne Pasta with an assortment of toppings: 4-Cheese blend, Spinach, Bacon, Peas, Peppers, Tomatoes, and Grilled Mushrooms

Add Diced Ham \$2

Mediterranean

Greek Salad Bar \$10

Chopped Romaine, Peppercine, Feta Cheese, Black Olives, Diced Cucumbers, Tomatoes, Greek Dressing



BRUNCH

*All brunch items are consumable for 1 1/2 hours. No take out boxes allowed. 50 person minimum on buffet.

Champagne Brunch

\$32.95

Croissants with Ham, assorted Pastries and mini Muffins, fresh Fruit & Cheese, Bagels with Smoked Salmon, Omelet Station, Bacon & Sausage, Coffee, and (1) glass Champagne per guest

Chicken & Waffle Breakfast

\$28.95

Chicken Tenders, Waffles, Scrambled Eggs, Bacon, Home Fries, Cheese Grits, and Coffee

Champagne Breakfast

\$26.95

Assorted Pastries, Cold Smoked Salmon with Dill Cream Cheese and toasted Lemon Pound Cake, Fruit Medley served with Whipped Cream, Petite Quiche, Coffee, and (1) glass Champagne per guest

The Lite Brunch

\$18.95

Assorted Danish, Sweet Rolls, Scrambled Eggs with toppings, Bacon, Sausage, Sliced Ham, Cheese Grits, Hash Browns, and Coffee

The Frontier Breakfast

\$17.95

Scrambled Eggs, Bacon, Home Fries, Cheese Grits, Biscuits & Gravy, and Coffee

Add these EXTRAS to any buffet

Pancake Station for \$7.95 per person

Omelet Station for \$9.95 per person

\$50 attendant for each station

Add Juice for \$3.00 per person

Continental Breakfast available for meetings and full-day events.

\$13 per person includes pastries, fruit, and coffee.

LUNCH

• PLATED MENU •

*Plated lunches require a place card for each guest to identify meal selection.
Lunch selections are served until 1:30 p.m. A side Salad may be added for \$5.50. Beverages \$3.00

Beef & Chicken

London Broil \$25.95

Marinated London Broil topped with Mushroom Sauce. Served with Herb Potatoes, Chef's Vegetable Medley. Served with Rolls.

Chicken Cordon Bleu \$23.95

The Chef's signature hand-breaded Chicken Breast stuffed with Ham & Swiss Cheese (topped with Veloute Sauce), served with Oven Roasted Potatoes, Broccoli with Lemon Butter. Served with Rolls.

Chicken Parmesan \$23.95

Chicken Cutlets, breaded and fried, smothered with Tomato Sauce, covered with Mozzarella and Parmesan Cheeses, served over a bed of Fettucine. Served with Rolls.

Seafood

Chesapeake Crab Cakes MARKET
Two Petite Chesapeake Lump Crab Cakes served with Wild Rice, Chef's Vegetable Medley, served with Rolls

Sandwiches & Lighter Fare

Crab Cake Sandwich MARKET
Chesapeake Bay Lump Crab Cake on a Bun served with Coleslaw and Chips.

Carolina Barbeque Platter \$18.95
Pork Barbeque with Coleslaw, Macaroni & Cheese and Rolls

Farmer's Market Fruit Plate \$18.95
Fresh Fruit served with a Muffin and choice of Chicken or Tuna Salad on a bed of Lettuce. *This selection does not include rolls.

Elegant Tea Platter \$24.95
Choice of two items - 2 Ham Biscuit topped with Honey Mustard Sauce, 2 Chicken Salad or 2 Pimento Cheese Finger Sandwiches; Scone, Lemon Bar, Fruit Garnish, and Butler Tea service

Quiche Lorraine \$20.95
Bacon, Swiss Cheese & Spinach served with Fruit, and Muffin.

Salad

Grilled Chicken Caesar Salad \$18.95
Romaine Lettuce topped with Parmesan Cheese, Croutons, and Grilled Chicken and Caesar Dressing

Chef's Salad \$19.95
Ham, Turkey, Swiss and Cheddar Cheese, sliced Egg, diced Tomato on assorted Greens.

Beverages

Coffee, Iced Tea & Soft Drinks \$ 3.00
Coffee by the pot \$20.00

LUNCH

• BUFFET MENU •

*Lunch buffets are offered until 1:30 p.m. and remain open for 1 1/2 hours. **50-person minimum.**
No food will be boxed up from the buffet. Children 10 and under are 1/2 price. Beverages \$3.00

Ribs, Chicken & Shrimp \$28.95

Baby Back Ribs, BBQ Chicken Breast, Chesapeake Peel & Eat Shrimp, Marinated Tomato Salad, Baked Beans, and Rolls

The Virginian \$25.95

Choice of 2 entrées: Marinated sliced Beef with Bordelaise Sauce, Smothered, Baked or Fried Chicken; Garlic Mashed Potatoes, Chef's Vegetables, Tossed Garden Salad, and Rolls

The Stonewall Jackson \$23.95

Choice of 2 entrées: Sliced Smoked Pork and Baked or Fried Chicken; Red Bliss Potatoes, Southern Style Green Beans, Tossed Garden Salad, and Rolls

The Picnic Buffet \$20.95

Fruit Salad, Fried Chicken, Assorted Sliced Deli Meats, Potato Salad & Coleslaw, Relish Tray, Chips

The Barbeque Buffet \$20.95

Pork Barbeque, Fried Chicken, Coleslaw, Baked Beans, Hash Browns, Rolls

Lighter Fare & Salads

Salad Bar Extravaganza \$19.95

Assorted Greens, Vegetables, Sliced Beef and Chicken, Side Salads, and Toppings

Deli Sandwich Buffet \$19.95

Sliced Roast Beef, Ham, Turkey and other assorted Deli Meats and Cheeses; Assorted Breads, Coleslaw, Potato Salad, and Pasta Salad.

Add Soup for \$4 pp

Mexican Salad Bar \$19.95

Bowls and Soft Taco Shells, seasoned Ground Beef, Chicken, Shredded Lettuce, Tomatoes, Cheese, Sour Cream, Salsa

Desserts

New York Style Cheesecake \$6.25

A creamy Cheesecake topped with Fruit Topping or fresh Strawberries.

Meadowbrook Pie \$6.25

We've become famous for this delicious and gooey sundae packed in a Graham Cracker Crust Shell. A generous portion of Vanilla and Chocolate Ice Cream, Hot Fudge, Whipped Topping, and a Cherry.

Chocolate Fudge Cake \$5.95

Rich layers of Chocolate Cake decorated with Sweet Cream and chocolate shavings

Bobby's Homemade Bread Pudding \$5.95

A decadent Bread Pudding topped with the Chef's Special Sauce

Meadowbrook Crisp \$5.95

The Chef's homemade Apple or Cherry Crisp topped with a scoop of Ice Cream

DINNER

• PLATED MENU •

*Plated dinners require a place card for each guest to identify meal selection.
Choose one or two selections for your entire party. Add a side salad for \$5.50. Beverages \$3.00

Beef & Chicken

Prime Rib

MARKET

The Chef's own slow-roasted Prime Rib served with Au Jus

*Minimum count of 10 for this menu selection

Gentlemen's Cut (12-14 ounces) - Ladies Cut (10-11 ounces)

Filet Mignon

MARKET

A melt-in-your-mouth 8-ounce grilled Filet served with a Mushroom Demi Sauce.

Chicken Cordon Bleu

\$31.95

This delicious hand-breaded French classic is the Chef's signature dish. Hand-breaded boneless Chicken Breast stuffed with Ham and Swiss Cheese and topped with Veloute Sauce

\$31.95

Chicken Chesapeake

Grilled Chicken Breast topped with Crab Meat and finished with a White Wine Sauce

Seafood

Surf & Turf

MARKET

A 4-ounce Filet paired with your choice of one of the following: Grilled Salmon, Shrimp Scampi, or Crab Cake

Stuffed Flounder

\$32.95

Flounder stuffed with Jumbo Back Fin Crab Meat and topped with a tangy Lemon Butter Sauce

Grilled Salmon Filet

\$31.95

Atlantic Salmon seasoned with Lemon Pepper and grilled to perfection.

Shrimp & Scampi

\$35.95

Shrimp and Scallops sauteed with fresh Lemon, Garlic Butter, White Wine and Herbs, and served over Linguine.

Crab Cakes

MARKET

(2) Jumbo Chesapeake Lump Crab Cakes

Sides

Squash Casserole, Green Beans (Almandine or Southern Style), Broccoli with Lemon Butter, Chef's Medley, Baby Carrots, Garlic Mashed Potatoes, Potatoes Au Gratin with Bacon, Herb Roasted Red Russets, Baked Potatoes, Meadowbrook Macaroni & Cheese, Wild Rice Blend

Select two. **ALL plates must have the same sides.** Each additional side is \$4.5 per person.

Pasta

Ravioli Bowl

\$29.95

4-cheese Ravioli with Marinara Sauce. Choice of Meatballs or Italian Sausage. Served with side salad and roll.

✓ Pasta Primavera Alfredo

\$29.95

A veggie lover's paradise of sauteed Vegetables mixed with White Wine Cream Sauce served over Fettuccine. Served with side salad and roll.

Shrimp Alfredo

\$30.95

Shrimp tossed with Mushrooms in a rich and creamy Parmesan Sauce served over Fettuccine. Served with side salad and roll.

DINNER

• BUFFET MENU •

Our elegant all-you-can-eat buffets are served with salad, two sides, and rolls with a choice of a dessert display or fruit and cheese. Steamed vegetables are available upon request. **Minimum 50 people.** Kid's half price. Beverages \$3.00. **Buffets are set up for 1 1/2 hours. No food will be boxed up.**

The Meadowbrook

\$49

Choice of two or three entrées: - Add \$6 per person for three entrees.

New York Strip Steak Carving Station

Chicken Williamsburg topped with Lump Crab & Smithfield Ham

Fettuccine Alfredo with Shrimp

Grilled Salmon topped with Caper Lemon Sauce

Pan-Seared Shrimp in Cilantro Sauce

The Richmond

\$36.95

Choice of two or three entrées: Add \$6 per person for three entrees.

Marinated Flank Steak with Bordelaise Sauce

Chicken Cordon Bleu

Green Bay Chicken stuffed with Cheese and Broccoli,

Meadowbrook Chicken stuffed with Prosciutto Ham and Sun-dried Tomatoes

Vegetable or Meat Lasagna

Baked or Fried Fish (Flounder, Tilapia, or Catfish)

The Virginian

\$32.95

Choice of two or three entrées: Add \$6 per person for three entrees.

Sliced Steamship Beef, Beef Tips with Mushrooms & Onions

Baked Smothered Chicken, Fried Chicken, Sweet & Sour Pork or Chicken

Chicken Marsala, Chicken Parmesan, Pasta Primavera Alfredo

Eggplant Parmesan, Cheese Manicotti

Sides

Choice of two sides: *Add additional sides for \$4.50 per person

*As a healthy alternative, we will steam vegetables upon request.

Squash Casserole

Green Beans (Almandine or Southern Style)

Broccoli with Lemon Butter, Chef's Vegetable Medley

Oven Roasted Seasonal Vegetables

Garlic Mashed Potatoes, Potatoes Au Gratin with Bacon

Herb Roasted Red Russets, Meadowbrook Macaroni & Cheese

Wild Rice Blend or Rice Pilaf

Salad

All buffets include a choice of Salad and warm Rolls and Butter

Choose Clubhouse Garden Salad, Caesar Salad, or Spinach Salad

Dessert

organic chicken breast and bay shrimp in apricot glaze with sage & walnuts

All buffets include choice of an assorted Dessert Display, or a Fruit & Cheese Display

Beverages

organic chicken breast and bay shrimp in apricot glaze with sage & walnuts

Water is provided at the table. Alcoholic and Non-Alcoholic Beverage bars and Tea Stations may be added for an additional cost.

BAR

• HOST & CONSUMPTION •

*Host Bars are charged per person for a three-hour period.

*2-hour packages may be available if food minimums are met. Inquire for pricing.

*Consumption Bars are charged per drink for period of 1, 2, or 3 hours.

Top Shelf Liquor

\$47

Your bar package includes the following selections:

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior, Makers Mark Bourbon, Patrol Tequila, Crown Royal, Johnnie Walker Black Label. Red and White House Wines. Domestic and Imported Beers and local Craft Beers.

Consumption Bars \$14-16 per drink and up depending on selections.

Premium Liquor

\$40

Your bar package includes the following selections:

Absolute Vodka, Tito Vodka, Beavers Gin, Bacardi Superior Rum, Jack Daniels Whiskey, Dewars White Label Scotch, 180 Tequila. Red and White House Wines. Domestic and Imported Beers: Heineken, Stella, and Bold Rock Cider, Michelob Ultra Gold, and local Craft Beer: Legend Brown & Lager.

Consumption Bars \$12-14 per drink; Premium and Imported Beer \$6.35 and up depending on selections.

House

\$32

Your bar package includes the following selections:

Bowman's Vodka, Gin and Rum, Jim Beam Kentucky Bourbon, House of Steward Blended Scotch Whiskey, Montezuma Tequila. Red and White House Wines: (Sycamore Lane) - Cabernet, Chardonnay, Zinfandel, and Merlot, Domestic Beers: Miller Lite, Bud Lite, Coors Lite, Budweiser, Yuengling

Consumption Bars: House Liquor \$9 per drink; Domestic Beer \$4.50 per Beer

Beer & Wine Only

\$25

This package includes House Wine (Sycamore Lane) - Cabernet, Chardonnay, Pino Grigio, Zinfandel, and Merlot, Domestic Beers, and soft drinks. *There is an up-charge for adding premium beers.

Consumption Bars: \$4.50 and \$6.35 per Beer / \$9 per glass Wine

Non-Alcoholic Beverage Bars

\$9

Unlimited Soda, Iced Tea, Lemonade, and a variety of Juices

Champagne Toast

\$4.50

A passed Champagne Toast may be added to any bar package. We offer Sparkling Cider for minors

Important Information Regarding Alcohol Consumption-

The host is responsible for the consumption of alcoholic beverages by attendees at the event. The Club does not serve alcoholic beverages to minors as required by law. In the event Member/Client has reason to believe a guest or attendee has become impaired that they should not drive, Member / Client will prevent their guest from leaving without assistance. Member / Client acknowledges the Club may refuse service to any guest at its discretion.

No alcohol is permitted to be brought on the premises for any reason!



PRIVATE EVENTS

MEADOWBROOK COUNTRY CLUB

AMENITIES INCLUDED FOR ALL EVENTS

Set-Up and Breakdown - Professional Wait Staff
Choice of tables including 5' [up to 30] and 5 1/2' Round Tables [up to 10]
White or Ivory Square Tablecloths and White, Ivory, or Black Napkins
Tableware and Glassware settings - Choice of Serpentine or Rectangle Buffet
Coffee Urns & Beverage Dispensers - Cut & Serve Cake
Convenient Free Parking for over 300 guests
Choice of Sweetheart table: round, rectangle, half-moon

EXTRAS

*Red items incur an additional cost

Skirted Gift, Cake, and Sweetheart Tables - Mirrors, **Centerpieces***, **Chargers***
Ceremony Arch, **Lighted High Top Pub Tables*** - **Colored Linens and floor-length Tablecloths***
Portable Dance Floors and other items may be requested for order*
AV equipment: Screen & Projector \$50 - Wireless Microphone \$25 - Bluetooth Speaker \$50
Garden Ceremonies without an on-site reception are charged a \$500 setup fee
Ceremony chairs - **White Metal Chairs \$5.50 each / Padded Seat White Chairs \$7 each (Plus tax & service)**
Garden Ceremonies may rent the Terrace Patio for \$800 for after-ceremony cocktail parties.

*Tastings may be scheduled for \$45

WEDDING ROOM RATES

*Rates vary depending on day and time. **Ask about non-wedding room rates**
All room rates are for 4-hours. **Ask about 5 and 6-hour rates.**

Main Dining Room - *ranging from \$1,425 - \$1,825+
100-160 seating capacity

Cogbill Room - *ranging from \$1,325 - \$1,725+
120+ seating capacity

Main Ballroom - *ranging from \$2,650 - \$3,050+
280+ seating capacity

Terrace Room - *ranging from \$1,750 - \$2,650+
120+ seating capacity - Outdoor Garden Patio included

Meadowbrook Room - \$800+
35-40 seating capacity

Gillette Garden - \$1,500
400+ seating capacity