

Meadowbrook Inn Dinner Buffets

Side Selections

Meadowbrook Inn Vegetable Selections

Sautéed Broccoli with Red Peppers and Garlic
Grilled Eggplant with Bacon and Onions
French Green Beans with Onions and Bacon
Baked Cauliflower Gratinee
Green Beans Almandine
Squash Lyonnais
Broccoli and Cheese Casserole
Baked Escalloped Tomatoes
Sautéed Mélange of Fresh Vegetables
Baked Spinach and Asiago Cheese Soufflé
Roasted Stuffed Zucchini Pesto and Parmesan
Grilled Marinated Vegetable Mélange
Grilled Asparagus with Roast Red Pepper Tapenade
Fried Green Tomatoes with Preserved Ginger Tomato Jam
Braised Belgian Endive with Stilton
Maple Roasted Butternut Squash Puree

Meadowbrook Inn Starch Selections

Roast Garlic Mashed Potatoes
Wild and Basmati Rice Pilaf
Parsley Boiled Bliss Potatoes
Braised Jasmine Rice Pilaf
Oven Roast Bliss Potatoes
Jasmine Rice Pilaf
Twice Baked Stuffed Potatoes
Braised Orzo Pilaf
Baked Sweet Potatoes with Caramelized Pecans
Sautéed Potatoes Lyonnais
Baked Four Cheese Penne Pasta
Forest Mushroom Risotto Cakes
Deep Fried Potato Cakes with Chive Sour Cream
Green Pea and Wild Mushroom Risotto
Three Cheese Orchiette Pasta Pudding
Baked Duchess Potato Croquettes
Smashed Bliss Potatoes with Sour Cream and Cheddar
Parsley Boiled Bliss Potatoes

Please Contact Group Sales for more Information @ 800.456.5456

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Meadowbrook Inn Salad Selections

Mixed Garden Salad with Two Dressing Selections
Pasta Prima Vera Salad
Grilled Veggie and Orzo Salad Vinaigrette
Minted Melon and Hazelnut Salad
Grilled Vegetable Pasta Salad Bowl
Fresh Fruit Salad Bowl
Tomato, Basil, Red Onion and Feta Salad
Albacore Tuna Pasta Salad
Caesar Salad
Red Bliss Potato Salad
Baby Mixed Greens, Feta Cheese and Roma Tomato Salad Vinaigrette
Low Country Grilled Shrimp and Pasta Salad
Baby Spinach and Mixed Baby Green Salad with Warm Bacon Dressing
Grilled Norwegian Salmon Pasta Salad with Dill and Tarragon Dressing

Meadowbrook Inn Dessert Selections

Key Lime Pie with Whipped Cream
Chocolate Mousse with Raspberry Sauce
English Trifle Parfait
Apple-Dried Cranberry Cobbler with Whipped Cream
Wine Poached Pears with Fresh Raspberries and Fudge Sauce
Bananas Foster with Vanilla Ice Cream
Praline Stuffed Apple Dumplings with Carmel Crème Sauce
Flourless Double Chocolate Torte with Blackberry Compote
Peach Cobbler with Whipped Cream
House Made Banana Pudding with Whipped Cream
Baked Apple Dumplings with Carmel Sauce
Baked Brownie Fudge Pudding with Whipped Cream
Lemon Curd Parfait
Pumpkin Cheese Cake with Pecan Praline and Whipped Cream

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