

Meridian

BANQUET & CONFERENCE CENTER

1701 Algonquin Road Rolling Meadows, IL 60008 T 847.952.8181 F 847.952.8722

Dinner Menu

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Includes Four Course Meal:

Your choice of soup, salad, entrée, vegetable,
potato and dessert

Package includes white linen floor length tablecloths, white linen napkins,
fresh roses, bread rolls with butter & coffee on each table

Please note the following:

Event time is five hours
Prices are subject to change without notice
18% service charge and sales tax additional

For more information please visit our website
meridianbanquets.com

Ahors d'œuvres

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Served Butler Style

(Select four at \$5.00 per person, served during cocktail hour)

Barbeque Meatballs

Water Chestnuts Wrapped in Bacon

glazed with teriyaki sauce

Spinach Puffs *spinach wrapped in phyllo*

Italian Sausage

Crab Cakes

Bruschetta *prepared with fresh ripe tomatoes*

Spread over seasoned toasted bread

Golden Fried Scallops *with cocktail sauce*

Chicken Quesadillas *three cheeses blended*

& served in between warm tortillas

Golden Fried Zucchini *with Ranch Dip*

Cheese Puffs *feta cheese wrapped in phyllo*

Golden Fried Shrimp *with cocktail sauce*

Crispy Egg Rolls *with sweet & sour sauce*

Stuffed Mushrooms *baked with fresh spinach*

& shredded Parmesan

Smoked Salmon *w/ dill over Melba toast*

with a cream cheese spread

Beef or Chicken Skewers *tender pieces of*

beef or chicken skewered and glazed

Soups

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Cream of Broccoli

Cream of Chicken Rice

Egg Lemon Soup

Cream of Tomato Basil with Bleu Cheese

Wild Rice with mushroom

Lobster Bisque (\$2.50 extra per person)

Cream of Asparagus

Cream of Mushroom

Minestrone

Asparagus & Leek

New England Clam Chowder

Salad

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Garden *variety of mixed greens tossed with fresh tomato and cucumber*

Caesar *crisp hearts of Romaine mixed with Caesar dressing and garlic croutons*

Athenian Salad (\$2.00 extra per person)
fresh greens tossed with Kalamata olives and feta cheese

Spinach Mandarin (\$2.00 extra per person)
bed of spinach covered with Mandarin oranges, crispy noodles, and toasted almonds. Sprinkled with sesame seeds and served with Sweet and Sour dressing

Winter Fruit (\$2.00 extra per person)
a variety of greens topped with freshly sliced apples and pears mixed with goat cheese and candied pecans. Served with Lemon Poppy Seed Dressing

Spinach *layers of spinach topped with white mushrooms, carrots, and fresh tomato*

Meridian Salad *select spring greens with artichoke hearts, hearts of palm, cucumber and tomatoes*

Caprese (\$2.00 extra per person) *sliced tomatoes on a bed of Romaine lettuce w/ fresh mozzarella basil and red onion.*

Spring Medley (\$2.00 extra per person)
an assortment of mixed greens served with dried cranberries, walnuts, hearts of palm, and your choice of crumpled feta or bleu cheese. Served with raspberry vinaigrette dressing

Salad Dressings

Creamy Ranch, Grecian Vinaigrette, French, Creamy Italian, Golden Italian, Balsamic, Raspberry Vinaigrette, Sweet & Sour, Lemon Poppy Seed

Potato & Rice Sides

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Oven Brown Potatoes

Fontaine Potato

Duchess Potato

Parisian Potatoes

Garlic Mashed Potatoes

Baked Potato with Sour Cream

Wild Rice - Served with scallions, chopped pecans, and diced red pepper

Parsley Red Skin Potatoes

Twice Baked Potato

Rice Pilaf

Butter Whipped Potatoes

Mushroom Pilaf

Vegetable Sides

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Mixed Vegetables *carrots, broccoli & cauliflower*

French Cut Green Beans

Pea Pods *with white mushrooms, and water chestnuts*

Harvest Blend *carrots, squash, zucchini*

Long Asparagus *w/ Carrot Ring* (\$2.00 extra per person)

Medley of Miniature Vegetables (seasonal \$2.00 extra per person)

Glazed Baby Carrots

Asparagus Tips

Steamed Broccoli

Green Beans Almondine

Garlic Sautéed Spinach

Poultry

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Chicken Brochette

Tomatoes, roasted onion, bell pepper,
and mushroom with tangy lemon cream sauce
\$22.00

Chicken Francaise

Lightly breaded and sautéed breast of
chicken with Grand Marnier sauce
\$21.00

Chicken Vesuvio

Sautéed breast of chicken with a
light wine sauce and a touch of garlic
\$21.00

Athenian Chicken

Oven roasted breast of chicken with select
Grecian spices with tangy lemon cream sauce
\$21.00

Chicken Marsala

Seasoned breast of chicken crowned with fire
roasted mushroom medley with Marsala wine sauce
\$21.00

Chicken Florentine

Chicken stuffed with spinach and cheese wrapped
in phyllo pastry puff with a cheddar port sauce
\$22.00

Seafood

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Lobster Tail

steamed and served in half shell with clarified butter

Market Price

Fresh Broiled Norwegian Salmon

with a Béarnaise or Dill Sauce

\$25.00

Fresh Broiled Red Snapper

with a French vermouth sauce

\$26.00

Orange Roughy

with a white wine lemon butter sauce

\$25.00

Beef

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Filet Mignon

center cut and served with your choice of sauce

\$32.00

Chateaubriand

tender filet sliced and served with your choice of sauce

\$28.00

Ladies Filet

center cut and served with your choice of sauce

\$28.00

Veal Chop

served with French Vermouth sauce

\$32.00

New York Strip Steak

center cut and topped with a Mushroom

and your choice of sauce

\$32.00

Prime Rib of Beef

slow roasted in rock salt and served with Au Jus

\$27.00

Roast Top Sirloin of Beef

slow roasted and served with your choice of sauce

\$25.00

Combination Dishes

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Ladies Filet with Lobster Tail

(Market Price)

Chateaubriand & Jumbo Broiled Shrimp

\$35.00

Ladies Filet with Jumbo Broiled Shrimp

\$35.00

Chateaubriand & Broiled Salmon

\$33.00

Ladies Filet & Broiled Salmon

\$33.00

Chateaubriand & Boneless Chicken Breast

\$32.00

Ladies Filet & Boneless Chicken Breast

\$32.00

Prime Rib & Boneless Chicken Breast

\$28.00

Jumbo Broiled Shrimp & Boneless Chicken Breast

\$28.00

Roast Sirloin & Boneless Chicken Breast

\$24.00

Dessert

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Your choice of Ice Cream – vanilla, chocolate chip, strawberry, mint chocolate chip,
red cherry, cherries jubilee, sherbet

Peach Melba (\$2.00 extra per person)

Vanilla ice cream, sliced peaches with raspberry Melba sauce and chocolate hazelnut pirouette

Hot Fudge Brownie (\$2.00 extra per person)

Vanilla ice cream with homemade brownie chunks and hot fudge sauce

Ice Cream Chocolate Tart (\$2.00 extra per person)

Vanilla ice cream served in a chocolate cup with raspberry Melba sauce and whole berry garnish