



# Meridian

BANQUET & CONFERENCE CENTER

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1701 Algonquin Road . Rolling Meadows, IL 60008  
P 847.952.8181 . F 847.952.8722  
meridianbanquets.com

*Meridian Banquet & Conference Center is gearing  
up for a busy holiday season.*

We are offering local businesses & fellow Chamber of Commerce  
members a special incentive for booking early.

*Contact our catering office to receive  
Complimentary hors d'oeuvres  
For holiday events booked by  
September 15, 2011*

We specialize in dinners, meetings, seminars & corporate entertaining,  
accommodating groups of 60 to 500.

Our inviting holiday décor, festive music and delicious food are sure to  
make an impression on your staff this holiday season.

[Please review our special holiday menus](#)

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## 2011 Holiday Menu

### **Plated Dinner Option**

Includes Four Course Meal:

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

*Prices starting at \$21.00 per guest*

### **Food Station Dinner Option**

Includes a choice of 4 food stations

Buffet style service of a variety of different dinner options from all across the world

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

*Priced at \$24.00 per guest*

### **Bar Options**

Meridian offers a premium selection of beers, spirits and wines

#### Host/Cash bar

\$120 bartender fee

#### Open bar options:

1 hour - \$12.00 per guest

2 hours - \$15.00 per guest

3 hours - \$18.00 per guest

4 hours - \$20.00 per guest

#### Please note the following:

Event time is five hours

Prices are subject to change without notice

Add 18% for service charge and 11.5% for sales tax

For more information please visit our website

[meridianbanquets.com](http://meridianbanquets.com)

## 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*

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

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

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

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

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

**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*

**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*

**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*

## 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*  
Stuffed Tomato *w/ spinach or tomato* (\$2.00 extra per person)  
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  
cherry tomatoes, roasted onion, bell pepper,  
and mushroom with tangy lemon cream sauce  
\$22.00

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

Chicken Francaise  
Sautéed breast of chicken with  
Grand Marnier sauce  
\$21.00

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

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

## Broiler

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### Filet Mignon

center cut and served with your choice of sauce  
\$30.00

### 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  
\$30.00

### 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, strawberry parfait, sherbet, crème de menthe parfait

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

# Food Station Menu

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## **Carving Station**

Slow Roasted Round of Beef with Au Jus  
Roasted Turkey Breast with Turkey Gravy

## **Mexican Station**

Mexican Chef Salad  
Refried Beans and Spanish Rice  
Fresh Chipotle Salsa and Chips  
Mini Beef and Bean Burritos

## **Italian Station**

Spinach Cheese Tortellini Alfredo  
Ziti Rigate with Marinara Sauce  
Italian Sausage and Peppers  
Toasted Garlic Bread  
Antipasto Salad

## **Oriental Station**

Pineapple Chicken Brochettes with Teriyaki Glaze  
Crispy Egg Rolls with Sweet and Sour Sauce

## **Athenian Station**

Athenian Salad  
Spinach and Cheese Puffs  
Pork Shih-Ka-Bobs with Lemon Sauce  
Gyros with Tzatziki Sauce with Pita Bread

## **Sweet Table**

Fancy Miniature Pastries  
Variety of Sliced Fruit Platters  
Mixed Nuts  
Coffee Service

## **Choice of Four Stations**

*buffet service for 1 & ½ hours*

**\$24.00 per guest**

Additional Stations  
\$10.00 per person/per station

# Cocktail Hour Options

## Hors d'oeuvres

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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*

Fresh Shrimp Pyramid – \$300

Includes 100 shrimp

## Buffet Hors d'oeuvres

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### Hot & Cold Buffet

(Select ten at \$13.00 per person, served buffet style during cocktail hour)

Barbeque Meatballs

Golden Fried Zucchini

Spinach Puffs

Italian Sausage

Stuffed Mushrooms

Smoked Salmon on Melba toast

Golden Fried Scallops

Quesadillas

Vegetable Crudités

Water Chestnuts Wrapped in Bacon

Cheese Puffs

Golden Fried Shrimp

Crispy Egg Rolls

Bruschetta

Crab Cakes

Beef or Chicken Skewers

Assorted Cheese Display

### Seafood Buffet

(\$18.00 per person, served buffet style during cocktail hour)

Includes your choice of ten Hot & Cold hors d'oeuvres plus:

Caviar

Fresh Shrimp

Raw Oysters

Baked Clams

Poached Salmon

Oysters Rockefeller

Raw Clams

### Carving Stations

Ham - \$3.00 per person

Turkey - \$4.00 per person

Prime Rib - \$7.00 per person

Sirloin of Beef - \$5.00 per person

Lamb Chops - \$7.00 per person

Filet Mignon - \$8.00 per person