

# Meridian

BANQUET & CONFERENCE CENTER

---

1701 Algonquin Road Rolling Meadows, IL 60008  
Phone: 847.952.8181 - Fax: 847.952.8722

## Meridian Wedding Package

### **Includes Four Course Meal:**

Choice of soup, salad, entrée, vegetable,  
potato, and wedding cake

### **Four hours of open bar:**

Premium top shelf liquor, mixed, blended and after dinner cordials included

### **Wine Service during dinner: (Select 2)**

Cabernet Sauvignon, Merlot, White Zinfandel, Chardonnay or Pinot Grigio

White linen floor length tablecloths, choice of colored linen napkins, centerpiece consisting of a round mirror with 3 votive candles and fresh roses, bread rolls with butter & coffee on each table

Premium champagne and candelabras provided for the head table

Private bridal suite with complimentary Champagne and assorted cheese tray  
**starting at \$50.00 per guest**

## Premier Package

Inclusive of all the Meridian package offers plus:

Butler Passed Hors D'oeuvres *your choice of 4*

Champagne Toast *for all guests*

Chair Covers *your choice of color & bow style*

Colored Satin Runners *for each guest table*

European Sweet Table

**additional \$15.00 per person**

## Elite Package

Inclusive of all the Meridian package offers plus:

Butler Passed Hors D'oeuvres *your choice of 4*

Champagne Toast *for all guests*

Satin tablecloths for guests tables & satin napkins

Chiavari chair

*choice of: gold, silver, or brown fruitwood, with your choice of cushion color*

Deluxe Sweet Table with Full Block Ice Sculpture

Late Night Snack

**additional \$27.50 per person**

Please note the following:

Event time is six hours

**Service charge included in prices quoted herein**

Prices are subject to change without notice

Sales tax additional

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

## *Hors d'oeuvres*

• • • • •  
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*

### • • • • • 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

Chicken 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)

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

## Soups

.....

Cream of Broccoli  
Cream of Chicken Rice  
Egg Lemon Soup  
Cream of Tomato Basil with Bleu Cheese  
Wild Rice with mushrooms  
Lobster Bisque (\$2.50 extra per person)

Cream of Asparagus  
Cream of Mushroom  
Minestrone  
Asparagus & Leek  
New England Clam Chowder

## Salad

.....

**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. 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

.....

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

. . . . .

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

. . . . .

Chicken Brochette

cherry tomatoes, roasted onion, bell pepper,  
and mushroom with tangy lemon cream sauce

\$52.00

Athenian Chicken

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

\$50.00

Chicken Francaise

Lightly breaded and sautéed breast  
of chicken with Grand Marnier sauce

\$50.00

Chicken Marsala

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

\$50.00

Chicken Vesuvio

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

\$50.00

Chicken Florentine

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

\$52.00

## Seafood

. . . . .

Lobster Tail

steamed and served in half shell with clarified butter

Market Price

Fresh Broiled Norwegian Salmon

with a Béarnaise or Dill Sauce

\$54.00

Fresh Broiled Red Snapper

with a French vermouth sauce

\$56.00

Orange Roughy

with a white wine lemon butter sauce

\$54.00

## *Broiler*

. . . . .

### Filet Mignon

center cut and served with your choice of sauce  
\$62.00

### Chateaubriand

tender filet sliced and served with your choice of sauce  
\$60.00

### Ladies Filet

center cut and served with your choice of sauce  
\$56.00

### Veal Chop

served with French Vermouth sauce  
\$58.00

### New York Strip Steak

center cut and topped with a Mushroom  
with your choice of sauce  
\$62.00

### Prime Rib of Beef

slow roasted in rock salt and served with Au Jus  
\$58.00

### Roast Top Sirloin of Beef

slow roasted and served with your choice of sauce  
\$54.00

## *Combination Dishes*

. . . . .

Ladies Filet with Lobster Tail  
(Market Price)

Chateaubriand & Jumbo Broiled Shrimp  
\$63.00

Ladies Filet with Jumbo Broiled Shrimp  
\$65.00

Chateaubriand & Broiled Salmon  
\$63.00

Ladies Filet & Broiled Salmon  
\$64.00

Chateaubriand & Boneless Chicken Breast  
\$61.00

Ladies Filet & Boneless Chicken Breast  
\$62.00

Prime Rib & Boneless Chicken Breast  
\$58.00

Jumbo Broiled Shrimp & Boneless Chicken Breast  
\$57.00

Roast Sirloin & Boneless Chicken Breast  
\$56.00

## Additional Options

(The following pricing is on a per person basis)

### European Sweet Table

Assorted miniature pastries, fresh fruit displays with extended coffee service  
(\$9.00 per person)

### Deluxe Sweet Table

In addition to our European sweet table our Deluxe sweet table option features one full block ice sculpture, fruit sculptures, assorted tortes, international coffee bar, and ice cream bar featuring three flavors and variety of toppings.  
(\$13.00 per person)

### Additional Dinner Courses

- Sorbet (*lemon, raspberry, passion fruit, or lemon*) - \$3.50
- Penne Pasta Course (*served family style*) - \$2.50
- Stuffed Ravioli Course (*individually plated*) - \$3.50
- Antipasto Course (*served in platters*) - \$5.00
- Shrimp Cocktail (*4 jumbo shrimp*) - \$8.00

Champagne with Strawberry Toast - \$2.50

Chocolate Fountain (100 person minimum)- \$6.00

*Choose four of the following dippings:*

- |               |              |
|---------------|--------------|
| Pineapple     | Pretzels     |
| Pound Cake    | Marshmallows |
| Strawberries  | Bananas      |
| Rice Krispies | Oreos        |

Premium Coffee & Liquor Table - \$6.00

Cappuccino & Espresso Bar - \$5.00

### Late Night Snacks

- Pizza - \$5.00
- Hot Dogs & Fries - \$5.00

Ceremony Room-\$1000