

# *Meridian*

BANQUET & CONFERENCE CENTER

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

## *Weekend Luncheon Menu*

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Includes your choice of soup or 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 11:30am to 3:30 pm

Menu applies to luncheons hosted Fridays - Sundays

Minimum Guarantee 60 people (adults)

Prices are subject to change without notice

18% service charge & sales tax additional

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 mushrooms  
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. 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*

Garlic Sautéed Spinach

Glazed Baby Carrots

Asparagus Tips

Steamed Broccoli

Green Beans Almondine

## Poultry

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Chicken Brochette

cherry tomatoes, roasted onion, bell pepper,  
and mushroom with tangy lemon cream sauce  
\$20.00

Athenian Chicken

Oven roasted breast of chicken with select  
Grecian spices with tangy lemon cream sauce  
\$19.00

Chicken Francaise

Lightly breaded and sautéed breast  
of chicken with Grand Marnier sauce  
\$19.00

Chicken Marsala

Seasoned breast of chicken crowned with fire  
roasted mushroom medley with Marsala wine sauce  
\$19.00

Chicken Vesuvio

Sautéed breast of chicken with a  
light wine sauce and a touch of garlic  
\$19.00

Chicken Florentine

Chicken stuffed with spinach and cheese wrapped  
in phyllo pastry puff with a cheddar port sauce  
\$20.00

## Seafood

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Fresh Broiled Red Snapper

with a French vermouth sauce  
\$24.00

Fresh Broiled Norwegian Salmon

with a Béarnaise or Dill Sauce  
\$21.00

Orange Roughy

with a white wine lemon butter sauce  
\$21.00

## *Broiler*

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### Ladies Filet

center cut and served with your choice of sauce  
\$25.00

### Filet Beef Brochette

tender filet and vegetable skewer served with  
your choice of sauce  
\$24.00

### New York Strip Steak

center cut and topped with a Mushroom  
with your choice of sauce  
\$24.00

### Prime Rib of Beef

slow roasted in rock salt and served with Au Jus  
\$24.00

### Roast Top Sirloin of Beef

slow roasted and served with your choice of sauce  
\$22.00

## *Children's Meal*

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### Chicken Fingers with French Fries

\$12.95

## *Vegetarian Meal*

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Tortellini filled with Ricotta cheese topped with Marinara sauce and Parmesan cheese

\$16.00

## *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

## *Wine*

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all bottles of wine \$18 each

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

## *Punch*

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*serves 50 guests*

Plain Fruit Punch-\$40

Spiked Fruit Punch-\$50

Champagne Fruit Punch-\$60

Pina Colada Fruit Punch-\$75

## *Sodas*

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additional \$1.50 per person