

# Meridian

## BANQUET & CONFERENCE CENTER

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

### *Dinner Menu*

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Includes Five 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  
Non-refundable deposit required for all events  
Balance due three business days prior to event  
Guaranteed final guest count and floor plan required during final appointment  
Final payment must be in the form of cashiers check, money order or cash only

Prices are subject to change without notice  
Add 18% for gratuity and 11% for sales tax

For more information please visit our website  
[www.meridianbanquets.com](http://www.meridianbanquets.com)

# *Apres d'apures*

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(Select four at \$4.00 per person)

**Barbeque Meatballs**

**Water Chestnuts Wrapped in Bacon**

Glazed with teriyaki sauce

**Golden Fried Zucchini**

with Ranch Dip

**Cheese Puffs**

Feta Cheese wrapped in phyllo

**Spinach Puffs**

Spinach wrapped in phyllo

**Golden Fried Shrimp**

with Cocktail Sauce

**Italian Sausage**

**Crispy Mandarin Egg Rolls**

With Sweet & Sour Sauce

**Stuffed Mushrooms**

Mushroom caps stuffed and baked with fresh spinach and shredded Parmesan

**Bruschetta**

Traditionally prepared with fresh ripe tomatoes spread over seasoned toasted bread

**Salmon**

Salmon with dill over Melba toast with a cream cheese spread

**Crab Cakes**

**Golden Fried Scallops**

with Cocktail Sauce

**Beef or Chicken Skewers**

Tender pieces of beef or chicken skewered and glazed

**Quesadillas**

A three cheese blend served in between warm tortillas

# *Soups*

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Cream of Broccoli

Cream of Asparagus

Cream of Chicken Rice

Cream of Mushroom

Egg Lemon Soup

Cream of Tomato Basil with Bleu Cheese

Minestrone

Asparagus & Leek

Wild Rice with mushrooms

Clam Chowder

Lobster Bisque (\$2.50 extra per person)

# 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

## Spinach

Layers of spinach topped with white mushrooms, carrots, and fresh tomato

## Athenian Salad (\$1.00 extra per person)

Fresh greens tossed with Kalamata olives and feta cheese

## Meridian Salad (\$1.00 extra per person)

Select spring greens with artichoke hearts, hearts of palm, cucumber and tomatoes

## Caprese (\$1.00 extra per person)

Sliced tomatoes on a bed of Romaine lettuce with fresh mozzarella, basil and red onion.  
Served with Balsamic dressing.

## 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

# Salad Dressings

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Ranch

Grecian Vinaigrette

French

Creamy Italian

Balsamic

Raspberry Vinaigrette

Sweet and Sour

# Potato & Rice Sides

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Oven Brown Potatoes

Parsley Red Skin Potatoes

Fontaine Potato

Twice Baked Potato

Duchess Potato

Rice Pilaf

Parisian Potatoes

Butter Whipped Potatoes

Garlic Mashed Potatoes

Wild Rice

Served with scallions, chopped pecans, and diced red pepper

Mushroom Pilaf

Baked Potato with Sour Cream

# Vegetable Sides

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Mixed Vegetables (Carrots, Broccoli & Cauliflower)

French Cut Green Beans

Pea Pods, White Mushrooms, and Water Chestnuts

Green Beans Almondine

Harvest Blend (Carrots, Squash, Zucchini)

Glazed Baby Carrots

Asparagus Tips

Steamed Broccoli

Spinach or Asparagus Stuffed Tomato (\$1.50 extra per person)

Long Asparagus with Carrot Ring (\$1.50 extra per person)

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

# Poultry

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## Chicken Brochette

Lemon Sauce, Cherry Tomatoes, Onion, Green Pepper & Mushrooms

\$20.00

## Chicken Francaise

Sautéed Breast of Chicken with Grand Marnier sauce & Mushrooms

\$19.00

## Chicken Vesuvio

Sautéed Breast of Chicken with a light wine sauce and a touch of Garlic

\$19.00

## Athenian Chicken

Oven Roasted Boneless Breast of Chicken with select Grecian seasoning and lemon sauce

\$19.00

## Chicken Marsala

Sautéed Breast of Chicken with Marsala wine sauce & mushrooms

\$19.00

## Chicken Florentine

Breast of Chicken filled with spinach & cheese

\$19.00

# Seafood

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**Fresh Broiled Red Snapper**  
With a French Vermouth Sauce  
\$28.00

**Fresh Broiled Swordfish**  
With a White Wine Lemon Butter Sauce  
\$23.00

**Lobster Tail**  
Market Price

**Fresh Broiled Whitefish**  
With Lemon Butter Sauce  
\$20.00

**Fresh Broiled Norwegian Salmon**  
With a Béarnaise or Dill Sauce  
\$22.00

**Orange Roughy**  
With a White Wine Lemon Butter Sauce  
\$22.00

# *Broiler.*

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## **Filet Mignon**

Center cut and served with your choice of sauce  
\$28.00

## **Ladies Filet**

Center cut and served with your choice of sauce  
\$24.00

## **Filet Beef Brochette**

Tender Filet and vegetable skewer served with your choice of sauce  
\$22.00

## **New York Strip Steak**

Center Cut and served with a Mushroom and your choice of sauce  
\$28.00

## **Chateaubriand**

Tender Filet sliced and served with your choice of sauce

## **Prime Rib of Beef**

Slow Roasted and served with Au Jus  
\$24.00

## **Roast Top Sirloin of Beef**

Slow Roasted and served with your choice of sauce  
\$22.00

# Combination Dishes

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Ladies Filet with Lobster Tail  
(Market Price)

Ladies Filet with Jumbo Broiled Shrimp  
\$32.00

Chateaubriand & Jumbo Broiled Shrimp  
\$32.00

Chateaubriand & Broiled Salmon  
\$30.00

Ladies Filet & Broiled Salmon  
\$30.00

Ladies Filet & Boneless Chicken Breast  
\$29.00

Chateaubriand & Boneless Chicken Breast  
\$29.00

Jumbo Broiled Shrimp & Boneless Chicken Breast  
\$25.00

Prime Rib & Boneless Chicken Breast  
\$24.00

Roast Sirloin & Boneless Chicken Breast  
\$21.00

# Dessert

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Vanilla Ice Cream

Chocolate Chip Ice Cream

Strawberry Ice Cream

Mint Chip Ice Cream

New York Black Cherry Ice Cream

Cherries Jubilee Ice Cream

Strawberry Parfait Ice Cream

Sherbet

Chocolate Sundae

Crème De Menthe Parfait

Peach Melba (\$1.50 extra per person)

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

Hot Fudge Brownie (\$1.50 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 \$16 each)

Chardonnay

Cabernet Sauvignon

Merlot

White Zinfandel

Pinot Grigio

## *Punch*

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Plain Fruit Punch-\$40

Spiked Fruit Punch-\$50

Champagne Fruit Punch-\$60

Pina Colada Fruit Punch-\$75