

Meridian

BANQUET & CONFERENCE CENTER

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

Showers Luncheon Menu

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Includes Five 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 on each table

Please note the following:

Menu Applies Friday-Sunday
Event time is 11:30am to 3:30 pm
Minimum Guarantee 60 people (adults)
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 service charge and 11.5% for sales tax

For more information please visit our website
www.meridianbanquets.com

Apres d'aperives

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(Select four at \$5.00 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

Smoked 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

Chicken 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

New England 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

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 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

Winter Fruit (\$2.00 extra per person)

A variety of greens topped with freshly sliced apples and pears mixed with goat cheese and candy pecans.
Served with Lemon Poppy Seed Dressing

Salad Dressings

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Ranch

Grecian Vinaigrette

French

Creamy Italian

Balsamic

Raspberry Vinaigrette

Lemon Poppy Seed

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 (\$2.00 extra per person)

Long Asparagus with Carrot Ring (\$2.00 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

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

\$20.00

Children's Meal

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Chicken Fingers with French Fries-\$14.00

Vegetarian Meal

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**Tortellini filled with Ricotta cheese topped with Marinara sauce and
Parmesan cheese-\$17**

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

Fresh Broiled Whitefish

With 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 served with a Mushroom and your choice of sauce

\$24.00

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

Dessert

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Vanilla Ice Cream

Chocolate Chip Ice Cream

Strawberry Ice Cream

Mint Chip Ice Cream

Red 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 \$18 each)

Chardonnay

Cabernet Sauvignon

Merlot

White Zinfandel

Pinot Grigio

Punch

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Plain Fruit Punch-\$60

Spiked Fruit Punch-\$75

Champagne Fruit Punch-\$90

Pina Colada Fruit Punch-\$100