

Meridian

BANQUET & CONFERENCE CENTER

1701 Algonquin Road Rolling Meadows, IL 60008

Phone: 847.952.8181 - Fax: 847.952.8722

2010 Wedding Package Menu

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Includes Five Course Meal:

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

Four hours of open bar:

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

Unlimited Bottled 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 & hors d'oeuvres

Please note the following:

Event time is six hours

Service charge included in prices quoted herein

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

Cutting & serving of cake at 1.50 at additional per guest

Prices are subject to change without notice

Add 11.5% for sales tax

www.meridianbanquets.com

Ahors 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

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 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

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	Water Chestnuts Wrapped in Bacon
Golden Fried Zucchini	Cheese Puffs
Spinach Puffs	Golden Fried Shrimp
Italian Sausage	Crispy Egg Rolls
Stuffed Mushrooms	Bruschetta
Smoked Salmon on Melba toast	Crab Cakes
Golden Fried Scallops	Beef or Chicken Skewers
Quesadillas	Assorted Cheese Display
Vegetable Crudités	

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Seafood Buffet

(\$18.00 per person)

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

Caviar	Poached Salmon
Fresh Shrimp	Oysters Rockefeller
Raw Oysters	Raw Clams
Baked Clams	

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Carving Stations

Ham - \$3.00 per person

Turkey - \$4.00 per person

Sirloin of Beef - \$5.00 per person

Lamb Chops - \$7.00 per person

Prime Rib - \$7.00 per person

Filet Mignon - \$8.00 per person

Additional Options

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(The following pricing is on a per person basis)

Intermezzo - \$3.50

Penne Pasta Course (served in platters) - \$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

Soups

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Cream of Broccoli	Cream of Asparagus
Cream of Chicken Rice	Cream of Mushroom
Egg Lemon Soup	Minestrone
Cream of Tomato Basil with Bleu Cheese	Asparagus & Leek
Wild Rice with mushrooms	New England Clam Chowder
Lobster Bisque (\$2.50 extra per person)	

Salad

..... 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 candied pecans. Served with Lemon Poppy Seed Dressing

Salad Dressings

Ranch, Grecian Vinaigrette, French, Creamy 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, White Mushrooms, and Water Chestnuts

Green Beans Almondine

Harvest Blend (Carrots, Squash, Zucchini)

Glazed Baby Carrots

Asparagus Tips

Steamed Broccoli

Garlic Sautéed Spinach

Spinach or Asparagus Stuffed Tomato (\$2.00 extra per person)

Long Asparagus with Carrot Ring (\$2.00 extra per person)

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

Poultry

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Chicken Brochette

Lemon Sauce, Cherry Tomatoes, Onion, Green Pepper & Mushrooms
\$52.00

Chicken Francaise

Sautéed Breast of Chicken with Grand Marnier sauce & Mushrooms
\$50.00

Chicken Vesuvio

Sautéed Breast of Chicken with a light wine sauce and a touch of Garlic
\$50.00

Athenian Chicken

Oven Roasted Boneless Breast of Chicken with select Grecian seasoning and lemon sauce
\$50.00

Chicken Marsala

Sautéed Breast of Chicken with Marsala wine sauce & mushrooms
\$50.00

Chicken Florentine

Chicken stuffed with spinach and cheese wrapped in phyllo pastry puff with a cheddar port
sauce
\$52.00

Seafood

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Lobster Tail

Market Price

Fresh Broiled Red Snapper

With a French Vermouth Sauce
\$56.00

Fresh Broiled Norwegian Salmon

With a Béarnaise or Dill Sauce
\$54.00

Orange Roughy

With a White Wine Lemon Butter Sauce
\$54.00

Broiler.

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Filet Mignon

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

Ladies Filet

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

New York Strip Steak

Center Cut and served with a Mushroom and your choice of sauce
\$62.00

Chateaubriand

Tender Filet Sliced and served with your choice of sauce
\$60.00

Veal Chop

Served with French Vermouth Sauce
\$58.00

Roast Top Sirloin of Beef

Slow Roasted and served with your choice of sauce
\$54.00

Prime Rib of Beef

Slow Roasted and served with Au Jus
\$58.00

Combination Dishes

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Ladies Filet with Lobster Tail
(Market Price)

Ladies Filet with Jumbo Broiled Shrimp
\$65.00

Chateaubriand & Jumbo Broiled Shrimp
\$63.00

Chateaubriand & Broiled Salmon
\$63.00

Ladies Filet & Broiled Salmon
\$64.00

Ladies Filet & Boneless Chicken Breast
\$62.00

Chateaubriand & Boneless Chicken Breast
\$61.00

Prime Rib & Boneless Chicken Breast
\$58.00

Roast Sirloin & Boneless Chicken Breast
\$56.00

Jumbo Broiled Shrimp & Boneless Chicken Breast
\$57.00

Dessert

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Vanilla Ice Cream
Strawberry Ice Cream
Red Cherry Ice Cream
Strawberry Parfait Ice Cream
Chocolate Sundae

Chocolate Chip Ice Cream
Mint Chip Ice Cream
Cherries Jubilee Ice Cream
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 (\$2.50 extra per person)

Vanilla ice cream served in a chocolate cup with raspberry Melba sauce and whole berry garnish

European Sweet Table

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

Deluxe Sweet Table

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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)