

# *Meridian*

## BANQUET & CONFERENCE CENTER

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

### *Dinner Menu*

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Includes Four Course Dinner:  
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

18% service charge and sales tax additional

Prices are subject to change without notice

For more information please visit our website

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

## *A la carte*

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Served Butler Style

Barbeque Meatballs  
Water Chestnuts Wrapped in Bacon  
Italian Sausage  
Spinach Puffs *spinach wrapped in phyllo*  
Stuffed Mushrooms *baked with fresh spinach  
& shredded Parmesan*  
Bruschetta *prepared with fresh ripe tomatoes  
Spread over seasoned toasted bread*  
Golden Fried Scallops

Golden Fried Zucchini *with Ranch Dip*  
Cheese Puffs *feta cheese wrapped in phyllo*  
Golden Fried Shrimp *with cocktail sauce*  
Crispy Spring Rolls *with sweet & sour sauce*  
Chicken Satay  
Chicken Quesadillas  
Smoked Salmon *w/ dill over Melba toast  
with a cream cheese spread*

## *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 mushroom

Cream of Asparagus  
Cream of Mushroom  
Minestrone  
New England Clam Chowder

## *Salad*

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Garden *variety of mixed greens tossed  
with fresh tomato and cucumber*  
Caesar *crisp hearts of Romaine mixed  
artichoke with Caesar dressing and garlic croutons*  
Athenian Salad  
*fresh greens tossed with Kalamata olives and feta cheese*  
Spinach Mandarin  
*bed of spinach covered with Mandarin oranges, crispy  
noodles, and toasted almonds. Sprinkled with sesame  
seeds and served with Sweet and Sour dressing*  
Winter Fruit  
*a variety of greens topped with freshly sliced apples and  
pears mixed with goat cheese and candied pecans.  
Served with Lemon Poppy Seed Dressing*

Spinach *layers of spinach topped with white  
mushrooms, carrots, and fresh tomato*  
Meridian Salad *select spring greens with  
artichoke hearts, hearts of palm*  
Caprese *sliced tomatoes  
on a bed of Romaine lettuce w/ fresh mozzarella  
basil and red onion.*  
Spring Medley  
*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*

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

Twice Baked Potato

Duchess Potato

Parisian Potatoes

Garlic Mashed Potatoes

Baked Potato with Sour Cream

Parsley Red Skin Potatoes

Herbed Wild Rice

Rice Pilaf

Butter Whipped Potatoes

Mushroom Pilaf

## Vegetable Sides

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Mixed Vegetables *carrots, broccoli & cauliflower*

Green Beans

Pea Pods *with white mushrooms, and water chestnuts*

Harvest Blend *carrots, squash, zucchini*

Long Asparagus *w/ Carrot Ring*

Medley of Miniature Vegetables

Glazed Baby Carrots

Garlic Sautéed Spinach

Steamed Broccoli

## Poultry

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Chicken Brochette

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

Athenian Chicken

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

Chicken Francaise

Lightly breaded and sautéed breast of  
chicken with Grand Marnier sauce

Chicken Marsala

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

Chicken Vesuvio

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

Chicken Florentine

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

## Seafood

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**Costa Rican Tilapia**  
Served with roasted pimento coulis

**Fresh Broiled Norwegian Salmon**  
with a Béarnaise or Dill Sauce

**Fresh Broiled Red Snapper**  
with a French vermouth sauce

**Orange Roughy**  
with a white wine lemon butter sauce

## Beef

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**Filet Mignon**  
center cut and served with your choice of sauce

**Chateaubriand**  
tender filet sliced and served with your choice of sauce

**Roast Top Sirloin**  
Slow roasted and served with your choice of sauce

**Veal Chop**  
served with French Vermouth sauce

**New York Strip Steak**  
center cut and topped with a Mushroom  
and your choice of sauce

**Prime Rib of Beef**  
slow roasted in rock salt and served with Au Jus

## Combination Dishes

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Ladies Filet with Lobster Tail

Chateaubriand & Jumbo Broiled Shrimp

Ladies Filet with Jumbo Broiled Shrimp

Chateaubriand & Broiled Salmon

Ladies Filet & Broiled Salmon

Chateaubriand & Boneless Chicken Breast

Ladies Filet & Boneless Chicken Breast    Roast Sirloin & Boneless Chicken Breast

Jumbo Broiled Shrimp & Boneless Chicken Breast

## *Dessert*

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Your choice of Ice Cream – vanilla, chocolate chip, strawberry, mint chocolate chip,  
red cherry, cherries jubilee, sherbet

### **Peach Melba**

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

### **Hot Fudge Brownie**

Vanilla ice cream with homemade brownie chunks and hot fudge sauce

### **Ice Cream Chocolate Tart**

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

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

## *Kid's Meal*

**Chicken Fingers & French Fries**