

Meridian

BANQUET & CONFERENCE CENTER

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

Weekday Luncheon Menu

.

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 Mondays - Thursdays

Prices are subject to change without notice

18% service charge & sales tax additional

For more information please visit our website

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

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*

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*

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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Parsley Red Skin Potatoes
Baked Potato
Duchess Potato
Parisian Potatoes
Garlic Mashed Potatoes

Herbed Wild Rice
Twice Baked Potato
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*

Glazed Baby Carrots

Steamed Broccoli

Garlic Sautéed Spinach

Poultry

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Chicken Brochette

cherry 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

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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Fresh Broiled Red Snapper
with a French vermouth sauce

Fresh Broiled Norwegian Salmon
with a Béarnaise or Dill Sauce

Orange Roughy

with a white wine lemon butter sauce

Broiler

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Filet Mignon

center cut and served with your choice of sauce

Filet Beef Brochette

tender filet and vegetable skewer served with your choice of sauce

New York Strip Steak

center cut and topped with a Mushroom cap with your choice of sauce

Prime Rib of Beef

slow roasted in rock salt and served with Au Jus

Roast Top Sirloin of Beef

slow roasted and served with your choice of sauce

Children's Meal

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Chicken Fingers with French Fries

Vegetarian Meal

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

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

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

Punch

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serves 50 guests

Plain Fruit Punch

Spiked Fruit Punch

Champagne Fruit Punch

Pina Colada Fruit Punch

Sodas

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additional per person