

# Meridian

BANQUET & CONFERENCE CENTER

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

## Weekend Luncheon Menu

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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 Fridays - Sundays

Prices are subject to change without notice

18% service charge & sales tax additional

For more information please visit our website

[meridianbanquets.com](http://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  
New England Clam Chowder

## Salad

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**Garden** *variety of mixed greens tossed with fresh tomato and cucumber*

**Spinach** *layers of spinach topped with white mushrooms, carrots, and fresh tomato*

**Caesar** *crisp hearts of Romaine mixed with Caesar dressing and garlic croutons*

**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 w/ fresh mozzarella basil and red onion.*

**Spring Medley** (\$2.00 extra per person)  
*an assortment of mixed greens served with dried cranberries, walnuts, hearts of palm, topped with crumpled feta.*

## 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  
Twice Baked Potato  
Duchess Potato  
Parisian Potatoes  
Garlic Mashed Potatoes

Baked Potato with Sour Cream  
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*

**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**  
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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**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