

Meridian

BANQUET & CONFERENCE CENTER

BREAKFAST BUFFET OPTIONS

Continental Breakfast Buffet \$13

Assorted Fruit Juices, Seasonal Fresh Fruit, Assorted Mini Muffins & Croissants, Assorted Bagels with Regular and Flavored Cream Cheeses, Freshly Brewed Coffees, Teas

Healthy Start Buffet \$16

Assorted Fruit Juices, Seasonal Fresh Fruit, Greek Yogurt Bar with Honey, Nuts, Berries, Granola topping options, Whole Grain Breads & Bagels with Low Fat Spreads Available, Freshly Brewed Coffees & Teas

Big Breakfast Buffet \$20

Scrambled Eggs, Crispy Bacon, Sausage Links, French Toast, English Muffins, Croissants, Assorted Mini Muffins, Sliced Fresh Fruit, and Coffee Service with Teas & Variety of Juices

ADDITIONAL BREAKFAST ENHANCEMENTS

Prices are per person and must be ordered for guaranteed guest count

Pork Link Sausage \$3

Crispy Bacon \$3

Steel Cut Oatmeal or Cream of Wheat with Brown Sugar, Bananas, & Raisins \$3

Buttermilk Pancakes with Maple Syrup \$4

Cinnamon French Toast with Maple Syrup \$4

Lox & Bagels \$6

Protein and Breakfast Bars \$4

Cottage Cheese with Fresh Seasonal Fruit \$5

Breakfast Burrito with Homemade Salsa & Sour Cream \$6

Breakfast Sandwiches (English Muffin, Egg, Canadian Bacon or Sausage Patty & American Cheese) \$7

Belgian Waffle Station with Chef Attendant (made to order) \$7

Omelet Station with Chef Attendant (made to order) \$9

*Fee for Live Station Attendant \$75

PLATED BREAKFAST OPTIONS

All plated breakfasts include assorted breakfast breads and pastries with fruit preserves, butter and freshly brewed coffees, teas and juice

Fit Start \$15

Seasonal Sliced Fruit, Greek Yogurt, Fresh Berries & Granola

All American Breakfast \$18

Scrambled Eggs, Sausage Links, Crispy Bacon, Breakfast Potatoes

Eggs Benedict Morning \$18

Buttered & Toasted English muffin, Canadian Bacon, Poached Egg topped with creamy Hollandaise Sauce with Breakfast Potatoes

Veggie Frittata \$18

Prepared with Feta Cheese & an Assortment of Seasonal Vegetables, Served with Breakfast Potatoes & Fruit Salad

EVERYBODY NEEDS A BREAK

Popcorn Cart- Freshly made buttered Popcorn w/individual bags \$3

Greek Yogurt Bar – Make it your own with Fresh Fruit, Honey, Granola and Nuts \$5

Sweets & Treats – A Selection of Mini Pastries, Assorted Cookies, Homemade Brownies & Fresh Sliced Fruit \$6

Chips & Dips – Hummus, Black Bean Dip, & Soft Herbed Cheese Dip, with Pita Bread, Multigrain Crackers, & Crunchy Crudités \$4

Snack Station – Twizlers, M&Ms, Trail Mix, Assorted Cookies & Pretzels \$4

Hot Pretzel Break – Served Warm with Cheese Dipping Sauce & Honey Mustard \$4

Beverages – Freshly Brewed Coffee, Teas, Assorted Fruit Juices, Bottled Water, & Assorted Cans of Soda \$5

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LUNCH BUFFET OPTIONS

Meridian Buffet \$23

Homemade Chicken Noodle Soup, Garden Salad, Chicken Scaloppini, Roasted Sirloin with Shallot Sauce, Thai Bliss New Potatoes with Sweet Chili, Trinity of Vegetables Broccoli, Cauliflower, and Carrots, Assorted Mini Pastries

Roma Buffet \$24

Minestrone Soup, Caesar Salad, Chicken Parmigiana, Penne A La Vodka, Fettuccini Alfredo, Beef Tenderloin Tips Braised with Tomato & Basil, Sautéed Spinach with Roasted Garlic, Assorted Mini Pastries

Greek Village Buffet \$25

Egg Lemon Soup, Greek Village Salad, Athenian Chicken, Pork Souvlakia Skewers with Tzatziki Sauce & Pita Bread, Lemon Oregano Oven Potatoes, Green Beans in Tomato Dill Sauce, Assorted Mini Pastries

Southwest Buffet \$24

Chicken Tortilla Soup, Taco Salad, Mini Beef & Bean Burritos, Grilled Chicken Fajitas, Refried Beans with Smoked Bacon & Cinnamon Churros

Backyard Cookout Buffet \$25

Slow Cooked Chili, Cobb Salad, Dry Rub Roasted Chicken, Hickory Braised BBQ Brisket, Roasted Vegetables with Balsamic Drizzle, Wedge Potatoes, and Ice Cream Station

Cold Deli Buffet \$21

Make-Your-Own Sandwich with Roast Beef, Ham, Turkey, Salami, Choice of Cheese: Swiss, Cheddar, American & Provolone, Cold Relish Tray, Garden Salad, Coleslaw, Potato Salad, Fresh Fruit Salad, Assorted Chips, Brownies and Cookies

BOXED LUNCH SELECTIONS \$16

All sandwiches include fruit salad, coleslaw, potato chips, soft drink, cookie, utensils and condiments packets

Turkey Time – Turkey, American Cheese, Lettuce, and Tomato on French Bread

Porky – Polish Ham, Swiss Cheese, Lettuce, and Tomato on Croissant

Grilled Chicken – Herb Marinated Chicken Breast, Lettuce, and Tomato with a Pesto Aioli Drizzle on Kaiser Roll

Where's da Beef? – Slow Roasted Sirloin of Beef Sliced, Cheddar Cheese, Lettuce, and Tomato on Marble Rye

Albacore Tuna Sandwich – Mixed with Mayo, Mustard, Celery, with Tomato on Whole Grain Bread

Grilled Veggie Wrap – Marinated & Roasted Eggplant, Zucchini, Peppers Drizzled with Balsamic Reduction

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PLATED LUNCH OPTIONS

All plated selections include freshly baked bread and butter and coffee/tea beverage service

Please select one item from each course

Soup or Salad

Cream of Mushroom	Fresh Fruit Cup
Minestrone Soup	Garden Salad
Cream of Chicken Rice	Caesar Salad
Cream of Broccoli	Spinach Salad

Dressings: Creamy Ranch, Grecian Vinaigrette, French, Creamy Italian, Golden Italian, Balsamic, Raspberry Vinaigrette, Sweet & Sour, Lemon Poppy Seed

Cold Lunch Selections

Chicken Caesar Salad \$20

Chicken Breast, Romaine Lettuce, Tomato, Caesar Dressing Topped with a Garlic Cheese Crostini

Cobb Salad \$20

Iceberg Romaine Lettuce w/Grilled Chicken, Tomato, Hard Boiled Egg, Bacon, Green Onion, Blue Cheese

Grilled Chicken Wrap \$19

Romaine Lettuce, Tomato, Red Onion with Mesquite Smoked Aioli

Italian Sub Sandwich \$21

Peppered Salami, Mortadella and Prosciutto with Provolone Seasoned with Oregano Vinaigrette Dressing on Italian Baguette

Grilled Vegetable Sandwich \$18

Fire Roasted Veggies with Creamy Basil Pesto on Ciabatta

Hot Lunch

(select two sides below)

Chicken Florentine \$24

Chicken Stuffed with Spinach and Cheese Wrapped in Puff Pastry with Cheddar Port Sauce

Oven Roasted Chicken Breast \$21

Choice of Sauces: Athenian, Marsala, Vesuvio or Peppercorn

Vegetable Tortellini \$20

Tortellini Filled with Rocotta & Topped with Marinara & Parmesan Cheese

Chicken Brochette \$23

Cherry Tomatoes, Roasted Onion, Bell Pepper, & Mushroom in Tangy Lemon Cream Sauce

Norwegian Salmon \$26

Broiled with a Béarnaise, Dill, or Caper Parsley Sauce

Herb Roasted Half Chicken \$23

Seasonal Generously and Cooked to Perfection

Petite Filet Mignon \$31

Center Cut & Served with choice of Peppercorn, Shallot, or Béarnaise Sauce

Roast Top Sirloin of Beef \$27

Slow Roasted, Sliced, & Served with Choice of Sauce

VEGETABLE SIDES (select one)

Mixed Vegetables – carrots, broccoli, cauliflower
Green Beans
Harvest Blend – carrots, squash, zucchini
Steamed Broccoli
Zucchini & Carrots

POTATO & RICE SIDES (select one)

Parsley Red Skin Potatoes
Vesuvio Potatoes
Garlic Mashed
Herbed Wild Rice
Rice Pilaf – with mushrooms upon request
Butter Whipped Potatoes
Mixed Grain Medley- Bulgur Quinoa & Wild Rice
Papas Bravas with Spicy Chipotle Mayo

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DESSERT (select one)

Ice Cream – vanilla, chocolate chip, strawberry, mint
chocolate chip, red cherry, sherbet

Hot Fudge Brownie – vanilla ice cream with homemade
brownie chunks & hot fudge sauce

New York Style Cheesecake – strawberry or blueberry

Apple Strudel with vanilla English cream

Chocolate Mouse with fresh berries

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BALLROOM CAPACITIES

Ballroom	Dimensions	Square Feet	Banquet Capacity	Classroom Capacity	Theatre Capacity
A	74 x 109	8,066	575	425	750
B	82 x 63	5,166	350	300	450
C	34 x 61	2,074	120	100	170
D	42 x 68	2,856	150	120	150
E	47 x 68	3,196	228	150	200

ROOM CHARGES – Include setup of your event in banquet, classroom, or theatre style

Ballroom A	\$2,000
Ballroom B	\$1,500
Ballrooms D, E, C	\$1,000

Skirted Display Tables	\$15/each
Skirted Display Table w/electric setup	\$20/each
Additional Staging (4x8x1)	\$40/each

AUDIO VISUAL CHARGES

Electric Cords	\$5
Projection Screen	\$125
LCD Projector	\$250
DVD Player	\$75
4-channel Mixer	\$75
16-channel Mixer	\$200
Telephone Line	\$35/line
Internet (up to 20 Computers)	\$125/day
Fiber Internet (up to 600 Computers)	\$500/day
Wireless Mic. /Lavalier microphone	\$100/each
VGA Switcher	\$50
Polycom Teleconference System	\$75
Wireless Mouse	\$30
2 Speaker JBL Sound System	\$200
Podium	\$80
Flip Chart w/Markers	\$50
A.V. On Site Tech	\$80/hour