

# Meridian

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Banquet & Conference Center  
1701 Algonquin Road Rolling Meadows, IL 60008  
Phone: 847.952.8181 - Fax: 847.952.8722

## 2018 Meridian Wedding Package

### **Includes Four Course Meal:**

Choice of soup, salad, entrée, vegetable, starch, and wedding cake

### **Four hours of open bar:**

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

### **Wine Service during dinner: (Select 2)**

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

White linen floor length tablecloths, choice of colored napkin, centerpiece consisting of round mirror with 3 votives 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 and assorted cheese tray

**Starting at \$54.00 per guest**

## Premier Package

### Inclusive of all Meridian Package offers plus:

Butler Passed Hors D'oeuvres *your choice of 4*

Champagne Toast *for all guests*

Chair Covers *your choice of color & bow style*

European Sweet table

**Additional \$17.00 per guest**

## Elite Package

### Inclusive of all the Meridian package offers plus:

Butler Passed Hors D'oeuvres *your choice of 4*

Champagne Toast for all guests

Satin tablecloths for guest tables & satin napkins

Chiavari chair (gold or silver) with ivory cushion

Deluxe Sweet Table with chocolate fondue station

Late Night Snack

**Additional \$27.50 per guest**

## *hors d'oeuvres*

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Served Butler Style  
(Select four at \$6.00 per person, served during cocktail hour)

**Barbeque Meatballs** *ground prime sirloin balls baked & tossed on mesquite smoked B.B.Q*

**Baked Water Chestnuts** *wrapped in honey cured bacon and drizzled with a Teriyaki glaze*

**Stuffed Porcini Mushrooms** *brick oven baked mushroom cups with spinach, onions, cream cheese topped with a parmesan crust*

**Breaded Sea Scallops** *panko breaded scallops golden crisp served with a herbed remoulade dip*

**Curried Chicken Wontons** *crispy flour shells topped with a fine chicken and apple salad scented with cilantro & light curry mayo*

**Fried Zucchini** *breaded zucchini batons golden fried and served with a creamy ranch dip*

**Chicken Satay** *baked skewered chicken tenders marinated in a turmeric curry oil served with soy, cilantro, and peanut dip*

**Italian Sausage** *roasted chunks of fennel scented Italian Sausage*

**Tomato & Basil Bruschetta** *vine ripened tomato, sweet basil, garlic, and extra virgin olive oil on sliced herbed croutons*

**Cheese Puff** *baked phyllo triangles stuffed with Feta cheese*

**Norwegian Smoked Salmon** *dark toasted pumpernickel spread of fresh dill cream cheese and layered smoked salmon*

**Chicken Quesadilla** *thin julienned breast of chicken, Monterey jack cheese, jalapeno, and cilantro wrapped flour tortilla*

**Vegetable Cruudités** *bite sized assortment of crispy seasonal vegetables served ranch dip*

**Spinach Puffs** *spinach, onions, and cheese in phyllo dough baked in a brick oven*

**Panko Breaded Shrimp** *golden deep fried and served with a homemade horseradish cocktail sauce*

**Thai Spring Rolls** *a mixture of vegetables and sweet herbs wrapped in rice paper golden crisp served with cilantro-chili sauce*

## *Soups*

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**Cream of Mushroom** *black forest mushrooms, onions, and fresh garlic combined with scented chicken volute*

**Cream of Asparagus** *tender jumbo asparagus cooked in court bouillon, Spanish celery, fresh ramps, and light cream*

**Cream of Chicken** *chicken volute, white rice, shallots, aromatic herbs, with diced chicken breast*

**New England Clam Chowder** *succulent chopped clams and potatoes, slowly cooked with bell peppers, celery, finished with a touch of cream*

**Wild Rice with Mushroom** *organic wild rice, baby porcini mushrooms garlic and Bermuda onions with a touch of fresh thyme and roasted garlic*

**Vegetable Minestrone** *a blend of seasonal vegetables, fresh basil and semolina pasta slowly finished in a tomato bouillon*

**Cream of Parisians** *leeks and diced golden Yukon potatoes, braised with fresh onions, bouquet herbs thyme, garlic and a splash of Chablis*

**Cream of Tomato Blue Cheese** *plum tomatoes fire roasted and pureed with a blend of fresh basil, leeks, and blue cheese*

**Egg Lemon** *silky lemon cream simmered to perfection, scented with fresh bay leaf, oregano, shallots, and Chablis*

**Cream of Broccoli** *broccoli rabe slowly cooked with Vidalia onions, garlic, potatoes, and a touch of cream*

## Salad

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**Garden Salad** *a mix of iceberg, romaine red cabbage, carrot chiffonade, seedless cucumber and tomatoes*

**Meridian Salad** *baby mixed greens with hearts of palm and marinated artichoke, sliced tomato and English cucumber*

**\*Caprese Salad** *shingled fresh buffalo Mozzarella, steak tomatoes, drizzled basil aioli and baby greens*

**\*Mimosa Salad** *bed of Boston bibb lettuce, boiled egg, quartered tomatoes, and red roasted beets*

**Caesar Salad** *chopped hearts of romaine, baked herbed croutons shaved with asiago cheese*

**Baby Spinach Salad** *crispy spinach, sliced mushrooms, julienned carrots and tomato quarters*

**\*Athenian Salad** *fresh garden greens with Kalamata olives, tomatoes, anchovies, and imported Feta cheese*

**\*Wedge Salad** *crisp iceberg lettuce, bacon, and cherry tomatoes dressed with blue cheese*

\*denotes a \$2 extra charge per person

## 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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**Duchess Potatoes** *mashed potatoes, parmesan cheese, scallions and a touch of garlic, pyramid shaped and baked*

**Roasted Garlic Potatoes** *roasted garlic scented mash potatoes mixed with fresh chives and Plugra butter*

**Lyonnais Potatoes** *sliced golden Yukon potatoes roasted and shingled, topped with caramelized Vidalia onions*

**Potatoes Perisienne** *oven baked new potatoes tossed with herb Provencal and a touch of extra virgin olive oil*

**Herbed Wild Rice** *cooked Vidalia onions, celery and roasted pecans*

**Double Baked Potatoes** *half potato shell filled with a smooth potato puree crusted with pecorino cheese*

**Butter Whipped Potatoes** *mashed butter potatoes with a touch of cream, nutmeg spice, white pepper, and grated parmesan*

**Thai Potatoes** *roasted red pepper with a blend of Asian herbs and drizzled with sweet chili sauce*

**Baked Potatoes** *select Idaho potatoes cooked to perfection in a convection oven served with crème fraiche*

**Medley of Grains** *wild rice, jasmine rice and bulgur grains perfectly cooked with fine herbs and root vegetable*

# Vegetable Sides

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- Trinity of Vegetables** *tender broccoli florets, cauliflower, and baby carrots*
- French Green Beans Almandine** *steamed haricot vert tossed with kosher salt and toasted shaved almonds*
- Snow Pea Pods** *crispy sweet pods, mushrooms and water chestnuts dressed with a light soy sauce, fresh ginger, and sesame oil*
- \*Gourmet Baby Vegetables** *variety of miniature vegetables flash steamed, a touch of clarified butter and seasoned kosher salt*
- Julienned Vegetables** *vermicelli of vegetables cooked to perfection, drizzled with pink sea salt and extra virgin olive oil*

- Baby Spinach** *shallots and garlic tossed with olive oil*
- Glazed Baby Carrots** *petite carrots cooked in maple syrup, cinnamon, nutmeg, and cognac*
- Chunky Ratatouille** *zucchini, yellow squash, bell peppers, and Spanish onions in a tomato-tarragon stew*
- Asparagus Spear** *bundles of hand harvested asparagus served with roasted pimento and olive oil*

\*Seasonal denotes extra charge

# Poultry

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- Chicken Marsala**  
*Sautéed chicken breast dusted in Italian herbed flour served with a black mushroom compote and marsala sauce*
- Chicken Marengo**  
*Whole chicken roulade stuffed with sun dried tomatoes, roasted pine nuts and bourcin cheese*
- Chicken Francaise**  
*Baked double breast of chicken seasoned with Provençal herbs and served with a Grand Marnier sauce*
- Athenian Chicken**  
*Seared double breast of chicken seasoned with Grecian spices and served with a tangy lemon-artichoke sauce*
- Chicken Au Poivre**  
*Roasted breast of chicken in a black peppercorn crust served with a brandy ivory sauce*
- Chicken Vesuvio**  
*Roasted breast of chicken marinated in garlic, shallots, lemon leaves, & olive oil with a basil citrus sauce*
- Chicken Florentine**  
*Baked breast of chicken in flaky dough filled with wilted organic spinach, roasted garlic and feta cheese*
- Chicken Cordon Bleu**  
*Golden fried breast of chicken filled with imported madrange ham, gruyere cheese and aromatic herbs*

# Seafood

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- Chilean Sea Bass**  
*Silky flesh sea bass filet roasted with an herbed brioche crust served with a Pulgra butter-caper sauce*
- Orange Roughy Filet**  
*Baked filet of roughy floured with a fresh herbs and served with a tangy meuniere sauce*
- Baked Florida Snapper**  
*Skinless snapper filet cooked to perfection with a creamy dill sauce*
- Costa Rican Tilapia**  
*Imported tilapia filet dusted in fennel-oregano flour, and baked. Served with a roasted pimento coulis*
- Scottish Salmon Filet**  
*Broiled skinless salmon filet marinated in a fresh thyme-garlic essence and served with a citrus chardonnay sauce*
- Lobster Thermidor**  
*Braised whole lobster shell glazed with a duxelle of mushrooms and duglere sauce*

## Broiler

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### Barrel Cut Filet Mignon

*Seared 9oz cut of tenderloin served with rosemary-burgundy reduction*

### Prime Rib of Beef

*A sumptuous slice of prime rib slowly cooked in a spiced rock sea salt and served with a natural au jus*

### Broiled Beef of Sirloin

*Roasted whole prime sirloin of beef slice and served with a rosemary-merlot sauce*

### New York Strip Steak Au Poivre

*Sautéed 12oz of choice beef sirloin complimented with a black peppercorn cognac sauce*

### Beef Wellington

*Baked filet mignon in a flaky dough with a duxelle of mushrooms and foie gras cooked to perfection*

### Rack of Lamb Dijonnase

*½ rack of lamb brushed with light Dijon mustard baked in an herbed cust served with a lamb sauce*

### Veal Chop Chasseur

*Sautéed individual bone-in veal chop marinated in aromatic herbs, Madeira wine, and served with a forestiere sauce*

### American Kobe Short Ribs

*Tender slow braised boneless ribs in a brunoise of vegetables served with a natural jus reduction*

### Roasted Chateaubriand - \$69

*Hand carved roasted beef tenderloin served with a caramelized shallot confit burgundy reduction*

## Combination Dishes

### Filet Mignon & Scottish Salmon

### Roasted Sirloin & Athenian Chicken

### Chicken Au Poivre & Scottish Salmon

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### Filet Mignon & Chicken Vesuvio

### Chicken Marsala & Prawns

### Filet Mignon & Prawns

*These combination dishes are suggested by our executive chef. The Meridian will strive to please your palate with different pairings if possible, talk to our sales representative*

## Dessert

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*In addition to the wedding cake you can add one of the following dessert items for \$4 per guest*

### Merlot Poached Pear

*Mouth watery cold poached pear in Anise syrup filled with mascarpone cheese and served with English sauce*

### Citrus Panna Cotta

*Lemon-orange scented creamy mouse served with a mint and lime simple syrup*

### Heavenly Strawberries

*Macerated selected strawberries in an aged port wine served with vanilla whipped cream & chopped pistachios*

### Thin Apple Tart

*Flaky warm puff pastry shingled with granny smith apples and served with cream Auglaize or vanilla ice cream*

### Madagascar Vanilla Flan

*Silky custard of eggs, cream and vanilla bean baked in bath marie served with amber syrup*

### Chocolate Obsession

*Flat individual chocolate tart swirl of mouse and served with a light fraimoise coulis*

# Additional Options

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- ❖ European Sweet Table.....  
Assorted miniature pastries, fresh fruit display with extended coffee service
- ❖ Deluxe Sweet Table.....  
In addition to our European sweet table our Deluxe sweet table option features a chocolate fondue station with an assortment of dipping options, fresh fruit display(s), assorted tortes, international coffee bar, and ice cream bar featuring vanilla and chocolate flavors and a variety of toppings
- ❖ Additional Dinner Courses  
Sorbet (*lemon, raspberry, or passion fruit*).....  
Penne Pasta Course (*served family style*).....  
Stuffed Ravioli course (*individually plated*).....  
Antipasto Course (*served in platters*).....
- ❖ Champagne with Strawberry Toast.....
- ❖ Chocolate Fondue (*100 person minimum*).....  
Choose four of the following: pineapple, pretzels,  
pound cake, strawberries, marshmallows, bananas, or rice krispies
- ❖ Cappuccino & Espresso Bar.....
- ❖ Late Night Snacks.....  
Choice of: pizza, hot dogs & fries or mini French dip sandwiches
- ❖ Ceremony Room.....
- ❖ Lounge Furniture.....  
Includes 1 couch, cocktail table and 4 stools
- ❖ Audio Visual Package.....  
Includes screen, projector and sound
- ❖ Chiavari Chairs.....
- ❖ Chair Covers.....
- ❖ Satin Napkins.....
- ❖ Tablecloths.....
- ❖ Ceiling Swag  
*Ballroom A or B*.....  
*Ballroom C, D, or E*.....
- ❖ Up lighting  
*Ballroom A*.....  
*Ballroom B*.....  
*Ballroom C*.....  
*Ballroom D*.....  
*Ballroom E*.....
- ❖ Trio of Cylinders with Floating Candles.....
- ❖ Crystal Candelabra Centerpiece.....