

Meridian

BANQUET & CONFERENCE CENTER

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

Dinner Menu

.

Includes Four Course Meal:
Your choice of soup, salad, entrée, vegetable,
potato and dessert

Package includes white linen floor length tablecloths, white linen napkins,
fresh rose in bud vase, bread rolls with butter & coffee on each table

Please note the following:

Event time is five hours
Prices are subject to change without notice
18% service charge and sales tax additional

www.meridianbanquets.com

Ahors d'œuvres

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Served Butler Style

(Select four at per person, served during cocktail hour)

Barbeque Meatballs
Water Chestnuts Wrapped in Bacon
glazed with teriyaki sauce
Spinach Puffs *spinach wrapped in phyllo*
Italian Sausage

Bruschetta *prepared with fresh ripe tomatoes*
Spread over seasoned toasted bread
Golden Fried Scallops *with cocktail sauce*
Chicken Quesadillas *three cheeses blended*
& served in between warm tortillas

Golden Fried Zucchini *with Ranch Dip*
Cheese Puffs *feta cheese wrapped in phyllo*
Golden Fried Shrimp *with cocktail sauce*
Crispy Egg Rolls *with sweet & sour sauce*
Stuffed Mushrooms *baked with fresh spinach*
& shredded Parmesan

Smoked Salmon *w/ dill over Melba toast*
with a cream cheese spread
Beef or Chicken Skewers *tender pieces of*
beef or chicken skewered and glazed

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
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*
artichoke with Caesar dressing and garlic croutons
tomatoes

Athenian Salad (extra per person)
fresh greens tossed with Kalamata olives and feta cheese

Spinach Mandarin (extra per person)
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 (extra per person)
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*
hearts, hearts of palm, cucumber and

Caprese (extra per person) *sliced tomatoes*
on a bed of Romaine lettuce w/ fresh mozzarella
basil and red onion.

Spring Medley (extra per person)
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

Fontaine Potato

Duchess Potato

Parisian Potatoes

Garlic Mashed Potatoes

Baked Potato with Sour Cream

Wild Rice - Served with scallions, chopped pecans, and diced red pepper

Parsley Red Skin Potatoes

Twice Baked Potato

Rice Pilaf

Butter Whipped Potatoes

Mushroom Pilaf

Vegetable Sides

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Mixed Vegetables *carrots, broccoli & cauliflower*

French Cut Green Beans

Pea Pods *with white mushrooms, and water chestnuts*

Harvest Blend *carrots, squash, zucchini*

Long Asparagus *w/ Carrot Ring (extra per person)*

Medley of Miniature Vegetables *(seasonal, extra per person)*

Glazed Baby Carrots

Asparagus Tips

Steamed Broccoli

Green Beans Almandine

Garlic Sautéed Spinach

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

Broiler

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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
(Market Price)

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 \$ each

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

Kid's Meal

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Chicken Fingers & French Fries