

# *Meridian*

## BANQUET & CONFERENCE CENTER

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

### *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

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

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

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

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

**Athenian Salad** (\$2.00 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** (\$2.00 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 artichoke with hearts, hearts of palm, cucumber and tomatoes*

**Caprese** (\$2.00 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. 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

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*

**Garlic Sautéed Spinach**

**Glazed Baby Carrots**

**Asparagus Tips**

**Steamed Broccoli**

**Green Beans Almondine**

## 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 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**

## *Dessert*

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Your choice of Ice Cream – vanilla, chocolate chip, strawberry, mint chocolate chip, red cherry, cherries jubilee, sherbet

#### **Peach Melba (extra per person)**

Vanilla ice cream, sliced peaches with raspberry Melba sauce and chocolate hazelnut pirouette

#### **Hot Fudge Brownie (extra per person)**

Vanilla ice cream with homemade brownie chunks and hot fudge sauce

#### **Ice Cream Chocolate Tart (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