



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

2021 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 \$61.00 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 \$19.00 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 \$29.50 per guest

Please note the following:

Event time is six hours

Service charge additional

Sales tax additional

Prices are subject to change without notice

www.meridianbanquets.com

A la d'oeuvres

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Served Butler Style
(Select four at \$7.00 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*

Beef Skewers *marinated in beef glaze*

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 a
cilantro-soy 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
pumpkin spread of fresh dill cream cheese and
layered smoked salmon*

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

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

Spinach Puffs *spinach, onions, and cheese in phyllo*

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 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 *assorted mixed greens with dried cranberries, feta cheese, walnuts and hearts of palm served with raspberry vinaigrette dressing*

***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*

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

Potatoes Parisienne *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** - \$61
Sautéed chicken breast dusted in Italian herbed flour served with a black mushroom compote and marsala sauce
- Chicken Scaloppini** - \$61
Sautéed flattened chicken breast egg washed with parmesan, fine herbs, dressed with a caper cream sauce
- Chicken Francaise** - \$61
Baked double breast of chicken seasoned with Provençal herbs and served with a Grand Marnier sauce
- Athenian Chicken** - \$61
Seared double breast of chicken seasoned with Grecian spices and served with a tangy lemon-artichoke sauce
- Chicken Au Poivre** - \$61
Roasted breast of chicken in a black peppercorn crust served with a brandy ivory sauce
- Chicken Vesuvio** - \$61
Roasted breast of chicken marinated in garlic, shallots, lemon leaves, & olive oil with a basil citrus sauce
- Chicken Florentine** - \$64
Baked breast of chicken in flaky dough filled with spinach, roasted garlic and feta cheese
- Chicken Cordon Bleu** - \$64
Golden fried breast of chicken filled with imported madrange ham, gruyere cheese and aromatic herbs

Seafood

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- Chilean Sea Bass** - \$74
Silky flesh sea bass filet roasted with an herbed brioche crust served with a Pulgra butter-caper sauce
- Orange Roughy Filet** - \$65
Baked filet of roughy floured with a fresh herbs and served with a tangy meuniere sauce
- Baked Florida Snapper** - \$69
Skinless snapper filet cooked to perfection with a creamy dill sauce
- Costa Rican Tilapia** - \$65
Imported tilapia filet dusted in fennel-oregano flour, and baked. Served with a roasted pimento coulis
- Scottish Salmon Filet** - \$65
Broiled skinless salmon filet marinated in a fresh thyme-garlic essence and served with a citrus chardonnay sauce
- Lobster Thermidor** - MP
Braised whole lobster shell glazed with a duxelle of mushrooms and duglere sauce

Broiler

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Barrel Cut Filet Mignon - \$74

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

Prime Rib of Beef - \$70

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 - \$65

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

New York Strip Steak Au Poivre - \$74

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

Beef Wellington - \$78

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

Rack of Lamb Dijonnase - \$76

½ rack of lamb brushed with light Dijon mustard baked in an herbed crust

Veal Chop Chasseur - \$80

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

American Kobe Short Ribs - \$71

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

Roasted Chateaubriand - \$72

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

Combination Dishes

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Filet Mignon & Scottish Salmon - \$76

Roasted Sirloin & Athenian Chicken - \$69

Chicken Au Poivre & Scottish Salmon - \$68

Filet Mignon & Chicken Vesuvio - \$75

Chicken Marsala & Prawns - \$71

Filet Mignon & Prawns - \$80

These combination dishes are suggested by our executive chef. The Meridian will strive to please your palate with different pairings. Please speak with our sales representative

Additional Items

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Childrens's Meal (12 & under)-\$25

Crispy Chicken Tenders served alongside Curly French Fries

Portobello Mushroom-\$61

Served on a bed of sautéed spinach grilled squash, zucchini, asparagus, wild rice, balsamic glaze

Tri-Color Tortellini Pasta-\$61

Served with mixed seasonal vegetables and topped off with tomato basil saice

Additional Options

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- ❖ European Sweet Table.....\$10.00
Assorted miniature pastries, fresh fruit display with extended coffee service
- ❖ Deluxe Sweet Table.....\$14.00
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), flavored 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*).....\$3.50
 - Penne Pasta Course (*served family style*).....\$2.50
 - Stuffed Ravioli course (*individually plated*).....\$3.50
 - Antipasto Course (*served in platters*).....\$5.00
- ❖ Champagne with Strawberry Toast.....\$2.50
- ❖ Chocolate Fondue (*100 person minimum*).....\$5.00
Choose four of the following: pineapple, pretzels, pound cake, strawberries, marshmallows, bananas, or rice krispies
- ❖ Cappuccino & Espresso Bar.....\$3.50
- ❖ Late Night Snacks.....\$5.00
Choice of: pizza, hot dogs & fries or mini French dip sandwiches
- ❖ Ceremony Room.....\$1,500
- ❖ Backdrops.....\$1,000-1500
- ❖ Audio Visual Package.....\$350
Includes screen, projector and sound
- ❖ Chiavari Chairs.....\$6.00
- ❖ Chair Covers.....\$5.00
- ❖ Satin Napkins.....\$2.00
- ❖ Tablecloths.....\$18 - \$35
- ❖ Ceiling Swag
 - Ballroom A or B.....\$750
 - Ballroom C, D, or E.....\$500
- ❖ Up lighting
 - Ballroom A.....\$1,150
 - Ballroom B.....\$950
 - Ballroom C.....\$500
 - Ballroom D.....\$650
 - Ballroom E.....\$750
- ❖ Trio of Cylinders with Floating Candles.....\$40 per table
- ❖ Crystal Candelabra Centerpiece.....\$75 per table