



BANQUET MENU

On the following pages you will find numerous menu options which offer the opportunity for you to create a superb culinary experience for your guests. We are proud to offer several meal packages to fit your budget and event theme. You may also build your own custom dinner menus and we are happy to discuss special needs or requests for any meal or event. Our meals are created using the finest ingredients and our staff is dedicated to exceeding your expectations.

THANK YOU FOR CONSIDERING
THE MERIDIAN CENTER FOR YOUR EVENT.



Meridian
CENTER



WWW.MERIDIANEVENTCENTER.COM
1420 E BROADWAY CT • NEWTON, KS 67114 • 316.284.3100

BREAKFAST BUFFETS

*All selections include coffee, tea and water service
Assorted juices and milk options are available for an additional charge*

Coffee and Donuts – \$4 per person

Continental – \$6 per person / \$8 per person includes fresh seasonal fruit

Muffins, cinnamon rolls and assorted pastries

Sausage & Cheese Biscuit – \$6 per person / \$8 per person includes fresh seasonal fruit

Sunrise – \$10 per person / \$12 per person includes fresh seasonal fruit

Choice of one item from each category:

Scrambled Eggs	Bacon	Biscuits & Gravy	Diced Country-Style Potatoes
Southwest Style Eggs	Ham	Buttermilk Pancakes	Shredded Hash Browns
	Sausage	French Toast	

Yogurt Bar – \$6 per person

Vanilla yogurt, granola, choice of two toppings: blueberries, peaches or sliced strawberries

Juice or Milk – \$2 per person

LUNCH BUFFETS

*All selections include coffee, tea and water service and your choice of cookies or brownie dessert
Other beverage and dessert options are available for an additional charge*

Assorted Deli Sandwiches – \$11 per person

Turkey, ham or roast beef with cheese on fresh baked bread served with a mixed green salad with a variety of dressings or fresh seasonal fruit and your choice of pasta or potato salad

Box Lunch – \$9 per person

Sandwich (ham, turkey or roast beef), chips, pickle & cookie

Chuck Wagon BBQ – \$13 per person

Choice of smoked, shredded barbecue beef or pulled pork sandwiches served with barbecue sauce, pickles, onions, baked beans, and your choice of coleslaw, potato salad or chips

Enchiladas – \$12 per person

Choice of beef or chicken served with chips and salsa, choice of refried or black beans and Spanish or cilantro rice

Fiesta Buffet – \$15 per person

Crunchy corn tortillas served with ground beef, lettuce, shredded cheese, onions, and diced tomatoes served with chips and salsa, choice of beef or chicken enchiladas, refried or black beans and Spanish or cilantro rice

From the Backyard – \$11 per person

Choice of two: Angus beef hot dogs, Johnsonville bratwurst, or Angus hamburgers served with buns, cheese, lettuce, tomato, pickle, onion, ketchup, mustard, and mayonnaise, baked beans and your choice of chips or potato salad

Soup and Salad Bar – \$11 per person

Choice of two soups, mixed green salad served with a variety of dressings and breadsticks

Baja Chicken Enchilada	Chicken Noodle	Red Pepper Tomato Bisque
Broccoli Cheddar	Cream of Potato	Vegetable Beef

Taco Salad Bar – \$11 per person

Fried flour tortilla bowl served with ground beef, lettuce, shredded cheese, onions, diced tomatoes, sour cream, guacamole, salsa and refried beans

Taste of Italy – \$11 per person

Choice of chicken fettuccine Alfredo, baked penne pasta with sausage or spaghetti with meatballs served with garlic bread, mixed green salad with a variety of dressings

CUSTOM BUFFETS

All custom buffets include choice of one salad, vegetable and starch and your choice of cookies or brownie dessert. All selections include coffee, tea and water service.

ENTRÉE SELECTIONS

All entrées are priced per person

Fried Chicken	\$13
Lasagna (<i>Meat or Vegetarian</i>)	\$13
Lemon-Herb Grilled Chicken	\$13
Maple-Glazed Ham	\$13
Pot Roast	\$13
Roasted Chicken (<i>Herb or Lemon-Pepper</i>)	\$13
Roasted Pork Loin	\$14
Chicken Marsala	\$15
Five-Pepper Chicken	\$15
Beef Brisket	\$16
Braised Beef with Mushroom Demi Glace	\$16
Prime Rib (<i>8 oz</i>)	Market Price

For an additional cost, a second or third entrée may be added to your custom buffet. Your sales representative will be happy to assist you with your selection.

SALAD SELECTIONS

Caesar
Garden Fresh
Greek
Pasta
Strawberry Spinach

VEGETABLE SELECTIONS

Balsamic-Glazed Baby Carrots
Buttered Corn
Green Beans with Almonds
Grilled Vegetables (*\$1 extra*)
Steamed or Sautéed Vegetable Medley

STARCH SELECTIONS

Baked Russet or Sweet Potato
Garlic Mashed Potatoes
Herb-Roasted Baby Red Potatoes
Loaded Mashed Potatoes
Mashed Potatoes and Gravy
Potatoes Au Gratin
Savory Rice Pilaf

DESSERT ENHANCEMENTS

Assorted Cheesecake – add \$4 per person
Cobbler (*Apple, Cherry or Peach*) – add \$3 per person
Dessert Bars (*Lemon or Pecan*) – add \$1 per person
Layered Cake – add \$2 per person

HORS D'OEUVRE SELECTIONS

Priced per piece (50-piece minimum)

Breaded Mushrooms	\$1
Chicken Wings (<i>Barbecue, Buffalo or Teriyaki</i>)	\$1
Meatballs (<i>Swedish, Italian, Stroganoff or Barbecue</i>)	3/\$1
Southwest Chicken Twisters	\$1
Asian Dumplings Pot Stickers	\$2
Breaded Ravioli with Marinara Sauce	\$2
Caprese Bruschetta	\$2
Chicken Tenders served with Variety of Sauces	\$3
Chicken Teriyaki Skewers	\$3
Mini Quiche – assortment	\$3
Bacon-Wrapped Scallops	\$4
Crab Stuffed Mushrooms	\$4

BUFFET ACCOMPANIMENTS

Serves 50 people

Tortilla Chips and Salsa / With Chicken Queso	\$48/\$78
Cheese Platter Served with Crackers	\$75
Fresh Seasonal Fruit Platter	\$75
Vegetable Platter Served with Ranch Dip	\$80
Spinach Artichoke Dip Served with Pita Chips	\$85
Hummus Served with Pita Chips	\$95
Jumbo Shrimp Cocktail	\$175

SNACKS

Pretzels	\$6/lb
Mints	\$8/lb
Snack Mix	\$8/lb
Mixed Nuts	\$13/lb

SWEETS

Fresh Baked Cookies - Variety	\$1/ea
Double-Chocolate Brownies	\$2/pp
Assorted Mini Cheese Cakes	\$4/pp

BEVERAGE MENU

All bars have a last call thirty minutes prior to event ending

HOSTED BAR

Beverages served will be recorded and paid by the event representative at the conclusion of the event based on the prices below

Domestic Beer	\$4	Wine	\$5
Import Beer	\$5	Premium Liquor	\$7
Well Liquor	\$5	Champagne	\$20/bottle
Soda	\$2		

Margarita Machine – ask your sales representative

*Flavors: Sugar Free Lime, Cosmopolitan, Mango, Peach Bellini, Pomegranate, Sangria, Strawberry and Watermelon
Non-alcoholic flavors: White Cherry and White Grape*

CASH BAR

Available upon request - Pricing applies to private events only

Domestic Beer	\$4	Wine	\$5
Import Beer	\$5	Premium Liquor	\$7
Well Liquor	\$5	Champagne	\$20/bottle
Soda	\$2		