



The Grille at Meridian

Events and Catering Menu

2016

**Meridian Golf Club
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Englewood, CO 80112
303-799-8413
Mike Shur
Food and Beverage Director
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The Grille at Meridian

Thank you for considering the Grille at Meridian for your event. The Grille has an excellent reputation for providing outstanding food and service in a beautiful, relaxed setting. The following banquet information package is designed to help you choose from our wide variety of food and beverage arrangements to best suit your event. In addition to the main dining room and our spacious patio, our banquet and meeting room offers you a variety of venue arrangements to best meet your needs.

Our banquet and meeting room facility can accommodate up to 75 people. This room is complete with separate restrooms and projection screen. Together with a wonderful breakfast, coffee break and lunch this facility is perfect for your next business meeting; luncheon or anytime a single, smaller room is needed.

Adjacent to the banquet room is our Grille room. Newly renovated with adjustable lighting and a new expanded kitchen define this room as the hub of food and beverage at Meridian. The Grille can accommodate up to 60 guests and when used in conjunction with the banquet room, total indoor seating capacity exceeds 130 people.

Another fantastic area is our outdoor patio. With seating for up to 80 people and a great view of the Rocky Mountains, the patio is the perfect setting for an outdoor lunch or dinner banquet. Enjoy a relaxing afternoon after golf or party the night away on the patio!

At Meridian, we offer the flexibility of being able to cater to groups ranging from 10 to more than 200 people. Our cuisine has a reputation for being consistently excellent, and all dishes are prepared in house.

In addition to our breakfast and lunch menus, we have added a complete dinner, cocktail and reception menus. Let us help you design your own special event. Whether after golf, for happy hour, or for a birthday, anniversary or graduation party, our enthusiastic and professional staff is ready to help create that special day for you.

Prices do not reflect twenty percent service charge and 5.0 percent tax. Members also receive special pricing. Throughout the menu, M is member pricing and NM is non-member pricing. Whatever your needs, the staff and management on Meridian's food and beverage team are ready to make your event the most enjoyable possible

Mike Stur

Director of Food and Beverage

BREAKFAST WITH THE CLUB

All prices are based on per person.
Breakfast Buffets include Fresh Fruit, Assorted Juices,
Colombian Coffee, Brewed Decaf and a selection of Hot Teas.

Coffee and Donuts

Fresh Brewed Coffee, Decaf and a selection of Fresh Donuts to get your event going.
\$6.95M / \$8.95NM

The Continental

A scrumptious selection of Fresh Muffins, Assorted Pastries, Bagels with Cream Cheese, Assorted
Yogurts with Granola and Fresh Fruit.
\$10.95M / \$12.95NM

Country Breakfast Buffet

Everything in the Continental plus a hot buffet of Scrambled Eggs, Hash Browns, Sausage Links, and
Apple wood Smoked Bacon, Biscuits and Gravy.
\$16.95M / \$18.95NM

Golfer's Breakfast

Everything in the Continental, plus we've added freshly made grab-and-go breakfast Burritos and Egg
Sandwiches so you can get back out to the range.
\$16.95M / \$18.95NM

Deluxe Country Breakfast Buffet

All that is in the Country Breakfast Buffet, Heuvos Ranchero Eggs,
Fluffy Buttermilk Pancakes, and Cinnamon French Toast.
\$21.95M / \$23.95NM

LUNCH AT MERIDIAN

Hot Dog Lunch

Hot Dog or Brat, Soft Drink and Chips \$8.95M / \$10.95NM

Boxed Lunch

Choose from Ham, Turkey, or Roast Beef. Served with Lettuce and Tomato,
Your choice of Croissant, Kaiser Roll, Wheat, Sourdough or White Bread.

Included are sides of Fresh Fruit, Chips and a Fresh
Baked Cookie. \$12.95M / \$14.95NM

LUNCH BUFFETS

Deluxe Salad Bar

Choose two of our house made Soups and team them up with our Deluxe Salad Bar, complete with two varieties of Greens, Fresh Veggies, Julienne Hickory Smoked Ham, Roasted Turkey Breast, Cheeses, Croutons, and choice of three Dressings with Rolls and Butter.

\$15.95M / \$17.95NM

Add Marinated Grilled Chicken for \$5.00/per person

Burger and Brat Combo

Half-Pound Chuck Burgers and Beer Brats, Charbroiled to perfection and served with Fresh Buns, all of the appropriate condiments, your choice of two side dishes and choice of Dessert.

\$16.95M / \$18.95NM

Grille Special

We'll fire up the grill for your choice of two: Half-Pound Chuck Burgers, Wisconsin Brats or Marinated Chicken Breasts. Put your favorite on a Fresh Bun, dress it up how you like, and add two Sides and Dessert. \$22.95M / \$24.95NM

The Deli Buffet

Freshly sliced Ham, Pastrami, Turkey and Roast Beef, served with a variety of sliced Cheeses and assorted Fresh Breads, Relish Tray and appropriate condiments. Select two Sides and Dessert.

\$19.95M / \$21.95NM

MORE BUFFET OPTIONS

Baja Fajitas

Sweet Corn and Baby Spinach Salad with

Tequila Lime Dressing, Blue and Gold Tortilla Chips with Pico De Gallo

Charro or Vegetarian Beans, our Choice of Chicken or Beef Fajitas served

With Flour Tortillas, Pico De Gallo, Sour Cream & Guacamole. Chef's choice Dessert.

\$21.95M / \$23.95NM

Tailgate Barbeque Buffet

Barbequed Style Chicken and Slow-Cooked Hickory Ribs, **or** Barbequed Beef Brisket and Grilled Sausages with Corn on the Cob, Fresh Watermelon and House made Cornbread. Pick two more sides and a Dessert to complete this Meridian favorite. \$25.95M / \$27.95NM

Italian Buffet

Chicken Parmesan and Lasagna with assorted Cheeses, Caesar Salad, Antipasto Platter, Garlic Bread and Roasted Green Beans with Peppers and Garlic. Save room for Chocolate Cannoli's \$22.95M / \$24.95NM

ACTION STATIONS

Pasta Bar

Three varieties of Pasta, three Sauces, Assorted toppings and Garlic Bread prepared fresh in front of you and your guests.
\$16.95M / \$18.95NM

FAJITA STATION

Your choice of Beef or Chicken Fajitas prepared fresh in front of you and your guests to include Onions, Bell Pepper, Jalapenos, Salsa, Sour Cream and Guacamole with yellow corn tortillas
\$18.95M / \$20.95NM

LUNCH ACCOMPANIMENTS:

<u>Side dishes</u> Cole Slaw Potato Salad Mixed Green Salad Fresh Fruit Baked Beans Pasta Salad Tossed Caesar Salad	<u>Desserts</u> Fresh Baked Cookies Fresh Baked Brownies Chocolate Cake or Carrot Cake Cherry, Peach or Apple Cobbler Assorted Mini Desserts
<u>Dressings</u> Buttermilk Ranch Thousand Island Honey Dijon Vinaigrette Bleu Cheese Raspberry Vinaigrette Creamy Caesar	<u>House made Soups</u> Black Bean Chicken Tortilla Cream of Mushroom Minestrone Chicken Noodle Hearty Red Chili

RECEPTION MENU

Create your own reception menu by choosing from the items below.

Prices are based on per person per hour.

The Basics

Crisp Tortilla Chips, Fresh Salsa, Pretzels, Potato Chips with French Onion Dip. \$6.95M / \$8.95NM

Trays and Displays

Fresh Vegetable Crudités with Ranch and Bleu Cheese Dressings. \$5.95M / \$7.95NM

Fresh sliced Seasonal Fruit Display. \$6.95M / \$8.95NM

Imported and Domestic Cheeses Display with gourmet crackers. \$9.95M / \$11.95NM

Marinated Grilled Wild Mushrooms, Asparagus and Vegetables. \$7.95M / \$9.95NM

Mexican Seven-Layer Dip with Crisp Tortilla Chips. \$8.95M / \$10.95NM

Fresh Tossed Caesar Salad with Garlic Croutons and Fresh Parmesan Cheese. \$7.95M / \$9.95NM

Jumbo Chicken Wings served Buffalo Style or BBQ Sauce. \$9.95M / \$11.95NM

Hot Artichoke Dip served with homemade Crustini's and Crackers. \$9.95M / \$11.95NM

Hot pasta buffet with Penne, Fettuccini, Alfredo, Marinara and Garlic Bread. \$14.95M / \$16.95NM

Italian, Asian or Swedish meatballs. \$8.95M / \$10.95NM

CARVING STATIONS

Roasted Boneless Turkey

Served with condiments and fresh rolls \$14.95M / \$16.95NM

Prime Rib of Beef

Served with horseradish sauce, Au Jus and silver dollar rolls \$22.95M / \$24.95NM

Herb-crusted Beef Tenderloin

Served with Béarnaise Sauce and assorted Rolls \$26.95M / \$28.95NM

Passed Hors D'oeuvres

\$19.95M / \$21.95NM per person per hour, please select four different hors d'oeuvres.

Pricing also available on a per-dozen items basis.

Chicken Satay

Assorted mini Quiche

Spanakopita

Spicy Chicken Egg Rolls

Italian Sausage stuffed Mushrooms

Sweet and Spicy Meatballs

Sun-dried tomato and goat cheese Crustini's

Buffalo Chicken Wings

Bruschetta with Portabella

Chicken Cordon Bleu

Franks in Puff Pastry

Smoked Salmon Crustini's

Shrimp cocktail

Chicken Tenders w/ Ranch Sauce

DINNER BUFFETS

Dinners include rolls and butter, choice of one vegetable, one starch and dessert.

Buffet Entrée Selections

Choose two entrée selections for \$26.95M / \$28.95NM. Additional selections, add \$6.00/per person

Carved Herb-Crusted Prime Rib

With au jus and horseradish sauce.

Carved Honey Glazed Ham and Roast Turkey

Served with pineapple glaze and gravy

Grilled or Blackened Salmon Filet

Served with lemon butter sauce

Chicken Francaise (Meridian's Signature Dish)

Parmesan and egg battered chicken breast with a lemon caper sauce.

Carved London Broil

Roasted to perfection and accompanied by a Wild Mushroom Sauce.

Chicken Piccata

Sautéed Panko breaded Chicken Breast with Lemon Caper Butter Sauce.

Cuban Roasted Pork loin

Served with house made Mango Chutney.

Lasagna

Layers of pasta with Zesty Marinara Sauce, Italian Sausage and Ricotta Cheese.

Starches: Choose One

Au Gratin Potatoes, Roasted Red Potatoes with Rosemary, Twice Baked Potato, Garlic Mashed Potatoes, Rice Pilaf or Wild rice Blend.

Salads: Choose Two

Caesar Salad, Northwest Salad to include; Spiced Pecans, Blue Cheese Crumbles, sliced Tart Apple and Maple Dressing, Spinach Salad with a Pineapple-Pancetta Dressing, Tomato and Buffalo Mozzarella Salad with Balsamic drizzle and Fresh Basil.

Vegetables: Choose One

Green Beans Almandine, Fresh Vegetable Medley, Grilled Squashes and fresh Asparagus, Steamed Broccoli with clarified butter

Desserts: Choose One

New York Style Cheesecake with Raspberry Sauce, Peach or Apple Cobbler, Chocolate Mousse, Tiramisu, Apple or Peach Strudel, Carrot Cake or Chocolate Cake

Prices subject to change

THE GRILLE AT MERIDIAN

Thank you again for considering the Grille at Meridian for your event. Reminder; that a 20 percent service charge and 5.0 percent sales tax will be added to your total.

Additional services:

Beverage carts are available for all golf outings. Cocktail service in the bar and beverage carts can be arranged in three ways:

1. Cash bar or cart. Pay as you go.
2. Open bar or cart. Unlimited quantities of beverages or \$20.00 per person for the first hour and an additional \$8.00 per person for each additional hour. Under 21 \$5.00 per hour (Nonalcoholic only).
3. Tab bar or ticket cart. You may issue drink tickets to your guests and we will track and charge for what is consumed.

Consult the Food and Beverage Director to arrange what is best for your event.

Open and tab bars subject to bartender charge of \$15.00 per hour per bartender.

At Meridian, we do not serve alcoholic beverages to any persons less than 21 years of age. We reserve the right to refuse service to anyone who in the sole opinion of management has had too much to drink.

No outside food or beverage is permitted at Meridian Golf Club.

A deposit of \$250.00 is required to reserve event space. The deposit is refundable up to 30 days prior to your event. If you should cancel your event within 14 business days prior to your event Meridian Golf Club reserves the right to charge 100% of the estimated charges. If you should cancel your event 15 to 20 business days prior to your event Meridian Golf Club reserves the right to charge 75% of the estimated charges.

Room rental and set up fees are determined by management for each individual event.

We look forward to accommodating the needs of you and your guests. Should you have any questions regarding any arrangements, feel free to contact me directly at the Club.

Kind Regards;

Mike Shur

Director of Food and Beverage

303-996-1503