

MERIDIAN CLUB MENU

JULY 21ST - JULY 26TH

TUESDAY, JULY 21ST

CHEF CARVED STRIP LOIN CARVING WITH AU JUS
AND HORSERADISH CREAM
MIXED GREEN SALAD WITH CARROTS, CUCUMBER AND
CHERRY TOMATOES WITH RANCH
OR GREEK FETA DRESSING
SAUTEED SUMMER VEGETABLES
LEEK ALFREDO PASTA
ZENNER'S SAUSAGES
SOUP DU JOUR WITH DINNER ROLLS
S'MORES TARTS

BASEBALL BITES

WARM MINI PRETZELS WITH BEER CHEESE FONDUE
AND STONE GROUND MUSTARD
ASSORTED CHEESE BOARDS WITH DRIED FRUIT,
NUTS, FRESH FRUIT AND CRACKERS

WEDNESDAY, JULY 22ND

BALSAMIC AND HERB MARINATED CHICKEN
ARUGULA SALAD WITH APPLE CHIPS, SMOKED GOUDA
AND HONEY MUSTARD DRESSING
ASPARAGUS AND GREEN BEANS WITH LEMON
SUMMER HARVEST PESTO GNOCCHI
ZENNER'S SAUSAGES
SOUP DU JOUR WITH DINNER ROLLS
ASSORTED BEIGNETS

BASEBALL BITES

FRESH FRUIT PLATTER
ASSORTED CHEESE BOARDS WITH DRIED FRUIT,
NUTS, FRESH FRUIT AND CRACKERS

THURSDAY, JULY 23RD

BUTTER LAMB CURRY
KACHUMBER SALAD - CUCUMBER, TOMATO,
ONION, FRESH HERBS AND LEMON JUICE
SEASONAL VEGETABLES
JASMINE RICE
ZENNER'S SAUSAGES
SOUP DU JOUR WITH DINNER ROLLS
BERRY PANNA COTTA

BASEBALL BITES

NACHO BAR WITH TRI-COLORED TORTILLA CHIPS,
NACHO CHEESE, PICO DE GALLO, JALAPEÑOS
AND SOUR CREAM
ASSORTED CHEESE BOARDS WITH DRIED FRUIT,
NUTS, FRESH FRUIT AND CRACKERS

FRIDAY, JULY 24TH

CHEF CARVED SALMON WITH
MEYER LEMON RELISH
SPRING SALAD WITH CANDIED PECANS,
CRANBERRIES, SHREDDED CARROTS AND CHOICE
OF RANCH OR GREEN GODDESS DRESSING
ROASTED GARLIC BROCCOLI WITH PEPPERS
GARLIC BUTTER ORZO PASTA
ZENNER'S SAUSAGES
SOUP DU JOUR WITH DINNER ROLLS
APPLE PIE BLOSSOMS WITH WHIPPED CREAM

BASEBALL BITES

SPINACH ARTICHOKE DIP WITH
TRI-COLORED TORTILLA CHIPS
ASSORTED CHEESE BOARDS WITH DRIED FRUIT,
NUTS, FRESH FRUIT AND CRACKERS

SATURDAY, JULY 25TH

CHEF CARVED HAM
MIXED GREENS SALAD WITH CARROTS, CELERY,
CHERRY TOMATOES AND BALSAMIC DRESSING
GREEN BEAN CASSEROLE
MASHED POTATOES
ZENNER'S SAUSAGES
SEAFOOD CHOWDER WITH DINNER ROLLS
EGGNOG PANNA COTTA

BASEBALL BITES

SLICED FRESH WATERMELON
ASSORTED CHEESE BOARDS WITH DRIED FRUIT,
NUTS, FRESH FRUIT AND CRACKERS

SUNDAY, JULY 26TH

BUILD YOUR OWN CHICKEN TINGA BOWLS WITH
CILANTRO LIME RICE, COWBOY BEANS, ELOTE CORN,
PICO DE GALLO, GUACAMOLE, SOUR CREAM
AND SHREDDED CHEESE
MELON BERRY SALAD - WATERMELON, BERRIES,
CUCUMBERS AND TAJIN
ZENNER'S SAUSAGES
CHICKEN POBLANO SOUP WITH TRI-COLORED
TORTILLA STRIPS AND DINNER ROLLS
TRES LECHE CHEESECAKE

BASEBALL BITES

TRI-COLORED TORTILLA CHIPS WITH SALSA ROJA
ASSORTED CANDIES
ASSORTED CHEESE BOARDS WITH DRIED FRUIT,
NUTS, FRESH FRUIT AND CRACKERS

SIGNATURE DOG OF THE WEEK

SWEET ONION SMOKEHOUSE DOG

ZENNER'S DOUBLE-SMOKED BACON CHEDDAR DOG TOPPED WITH
CARAMELIZED ONIONS, CRISPY ONIONS, AND SIGNATURE HOPS SAUCE.