

Quadrus Lunch Menus

Served Ambient Temp.

All prices are subject to a 18% service charge and 8.25% sales tax. These menus are considered guidelines; please feel free to discuss options with the Quadrus event coordinator.

Off-site prices will vary.

ADD \$5.00 PER PERSON FOR PLATED LUNCH SERVICE or DINNER BUFFETS

Prices include dessert (please make a selection from the list).

Menu A1 (\$24.25 per person)

- Grilled herb-marinated chicken breasts
- Cheese tortellini salad with seasonal vegetables
- Caesar salad with house-made croutons & grated parmesan
- Baguette & butter

Menu A2 (\$25.25 per person)

- Lunch A1, previously listed, made with half grilled chicken & half grilled salmon

Menu A3 (\$26.00 per person)

- Nicoise salad display, including seared ahi tuna, green beans, roasted new potatoes, nicoise olives, cooked eggs & sliced cucumbers, served on a bed of spinach & butterleaf lettuce
- Baguette & butter

Menu A4 (\$25.00 per person)

- Lunch A3, previously listed, made with half grilled chicken & half seared ahi tuna

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Menu A5 (chicken=\$25.75 per person or prawn=\$26.75 per person)

- Sushi display including nigiri & maki styles, served with wasabi & soy sauce
- Thai noodle salad tossed with crispy vegetables & stir-fried chicken breast or prawns
- Asian-style salad tossed with sesame seeds & miso dressing
- Deep-fried spring rolls with chili-garlic dipping sauce (served hot)

Menu A6 (add \$6.00 per person)

- Lunch A5, previously listed,
- Dim sum (served hot) including a variety of gow & dumpling ornate pieces

Menu A7 (\$25.00 per person)

- Roasted turkey breast with cranberry chutney
- Wild rice salad
- Salad of mixed greens, red grapes & walnuts
- Cornbread muffins & honey butter

Menu A8 (Chicken=\$24.75 per person or Beef=\$25.75 per person)

- Grilled marinated chicken or flank steak
- Grilled asparagus
- Butterleaf salad with cherry tomatoes, mushrooms & carrots
- Baguette & butter

Menu A9 (\$21.75 per person or premade sandwiches=\$19.75 per person)

- Display of cold cuts, sliced cheeses, breads, baguette & condiments
- Choose two vegetarian salads from salad list presented
- Quadrus-made potato chips

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Menu A10 (\$23.75 per person)

- Lunch #A9 previously listed
- Display also includes fresh roasted chicken breast, grilled flank steak & portobello mushrooms

Menu A11 (\$23.25 per person)

- Salad bar, including romaine lettuce, baby spinach, grilled & sliced chicken, baby shrimp, sliced mushrooms, black olives, red onion, cherry tomatoes, sliced cucumbers, kidney beans, garbanzo beans, feta cheese, sliced hard-boiled eggs, croutons & house dressing
- Pasta primavera salad
- Baguette & butter

Menu A12 (\$24.50 per person)

- Menu A11, previously listed, with choice of hot soup

Menu A13 (Salmon=\$25.00 or Prawns=\$25.75 per person)

- Menu A11, previously listed, with grilled salmon or grilled prawns

Menu A14 (\$25.50 per person)

- Southwestern salad bar including, cubed bbq chicken, tequila lime prawns, roasted corn, black beans, chopped mango, tortilla strips, chopped tomatoes, avocado, olives, radish, jalapenos, cheddar cheese, queso fresco, salsa, santa fe dressing & ranch dressing
- Choice of hot soup
- Cornbread & honey butter

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Menu A15 (\$26.50 per person)

- Grilled salmon
- Rosemary potatoes
- Italian ensalate with arugula, marinated mushrooms, white beans, pine nuts & pancetta
- Baguette & butter

Menu A16 (Chicken=\$25.00 per person or Seafood=\$27.00 per person)

- Marinated chicken kabobs or seafood kabobs
- Grilled vegetable kabobs
- Sedona salad with mixed greens, corn, cherry tomatoes & avocado
- House-made tortilla chips & salsa

Buffet Lunch Menu A17 (\$25.75 per person)

- Antipasto display includes herb-rubbed & grilled chicken breast, assorted cured meats, variety cheeses, assorted olives, marinated artichoke hearts
- Grilled vegetable display
- Caesar salad
- Hummus & mixed flat breads

Buffet Lunch Menu A18 (\$23.25 per person)

- Chicken in the jungle (marinated & grilled bites of chicken & assorted vegetables, then lightly tossed with cilantro)
- Orzo salad with vegetables & herbs
- Q green salad with mixed greens, carrots & tomatoes (feta cheese on the side)
- Baguette & butter