

## **Quadrus Dinner Dining Menus**

All prices are subject to a 17% 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. (Prices and menus are subject to change without prior notification.)  
**Prices include baguette/ butter, assorted cold drinks, coffee service and dessert. Please choose a dessert from the selection presented.**

### **Quadrus Dinner Menu #Q1 (\$38.00 per person)**

Grilled filet mignon topped with coarse mustard  
and peppercorn served with tarragon sauce

Seasonal vegetables

Garlic or plain mashed potatoes

Salad of field greens, cherry tomatoes, and goat  
cheese balls

### **Quadrus Dinner Menu # Q2 (\$34.00 per person)**

Quadrus salad with balsamic vinaigrette dressing  
Or

Soup of the day

Filet of salmon steamed in chardonnay  
with saffron and tomato sauce

Seasonal vegetables

New potatoes tossed with parsley and butter

Your choice of dessert

**Quadrus Dinner Menu # Q3 (\$32.00 per person)**

Salad of Radicchio, endive and watercress  
With toasted pecans

Breast of chicken with  
Wild mushrooms and aged sherry wine vinegar sauce

Seasonal vegetables

Wild and white rice pilaf

Your choice of dessert

**Quadrus Dinner Menu # Q4 (\$37.00 per person)**

Homemade fettucini Alfredo with toasted pine nuts  
And grated Parmesan cheese

Choice of salad

Filet of Norwegian salmon, steamed in chardonnay  
With saffron and tomato sauce

Seasonal vegetables

New potatoes tossed with parsley and sweet butter

Your choice of dessert

**Quadrus Dinner Menu # Q5 (\$37.00 per person)**

Homemade fettucini with tomato coulis,  
Toasted pine nuts and prosciutto

Pacific salmon with tarragon beurre blanc

Wild rice pilaf

Seasonal vegetables

Composed salad with balsamic vinaigrette

Your choice of dessert

**Quadrus Dinner Menu # Q6 (\$37.00 per person)**

Composed salad with balsamic vinaigrette  
And crumbled bleu cheese

Egg fettucini with mushrooms and duck ragout

Or

Wild mushroom ravioli with a Madeira and peppercorn  
sauce

Steamed fresh king salmon with a sauce of  
Pernod, saffron and fresh herbs

Roasted new potatoes

Seasonal vegetables

Your choice of dessert

**Quadrus Dinner Menu # Q7 (\$38.00 per person)**

Composed salad with balsamic vinaigrette and blue  
cheese

Filet of beef with tarragon sauce

Baby vegetables

New potatoes or wild rice

Your choice of dessert

**Quadrus Dinner Menu # Q8 (\$37.00 per person)**

Wild mushroom ragout  
With julienne vegetables on mini brioche

Jumbo prawns with Pernod sauce and fresh herbs

New potatoes or rice

Salad of Belgian endive, watercress and radicchio  
With roasted pecans and blue cheese.

Your choice of dessert

**Quadrus Dinner Menu # Q9 (Beef \$38.00 per person,  
Lamb \$40.00 per person)**

Salad of radicchio and baby lettuces  
With toasted walnuts and balsamic vinaigrette

Choice of:

Roast New York sirloin or beef  
With bourbon and black peppercorn demi glace

Or

Roast rack of lamb with rosemary and roasted garlic

Two varieties of seasonal vegetables

Potatoes Anna

Your choice of dessert

**Quadrus Dinner Menu # Q10 (\$45.00 per person)**

Dungeness crab bisque with red pepper puree

Salad of radicchio, endive, assorted lettuces,  
Toasted pecans and crumbled blue cheese

Rack of California lamb  
With roasted garlic, zinfandel and rosemary sauce

Wild and basmati rice pilaf & Whole roasted garlic  
cloves

Seasonal vegetables

Your choice of dessert

**Quadrus Dinner Menu # Q11 (\$36.00 per person)**

Composed salad with blue cheese

Grilled salmon with apple juice base sauce  
And hint of ginger

Polenta cakes

Steamed asparagus spears

Your choice of dessert