

# Quadrus Dinner Menus

*All prices are subject to a 18% service charge and 9.25% 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 SERVICE**

*Prices include baguette & butter, coffee service & dessert.*

## **Menu D1** (\$34.00 per person)

*Salad of mixed greens, cherry tomatoes & goat cheese balls*

*Seared filet mignon topped with crispy garlic*

*Served with wilted spinach & mashed potatoes*

## **Menu D2** (\$35.00 per person)

*Q green salad*

*Roasted quail with cornbread & herbs, in a whiskey molasses sauce*

*Served with seasonal vegetables*

## **Menu D3** (\$38.00 per person)

*Salad of butterleaf, hearts of palm & hazelnuts*

*Panko crusted halibut with creole mustard sauce*

*Served with blue lake green beans & basmati rice*

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## **Menu D4** (\$31.00 per person)

*Salad of watercress, white beans, pancetta & fresh mozzarella*

*Seared French-cut chicken*

*Served with mashed potatoes & grilled vegetables*

## **Menu D5** (\$33.00 per person)

*Salad of mixed greens, sliced apples, caramelized pecans & bleu cheese*

*Salmon stuffed with asparagus & chanterelle mushrooms*

*Served with white & wild rice pilaf and steamed asparagus*

## **Menu D6** (\$40.00 per person)

*Salad of spinach & radicchio with sundried cranberries & walnuts*

*Roasted rack of lamb with a remoulade*

*Served with an herb cous cous & seasonal vegetables*

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## **Menu D7** (\$30.00 per person)

*Q Caesar Salad*

*Portobello wellington*

*Served with grilled vegetables*

## **Menu D8** (\$32.00 per person)

*Salad of spinach & watercress with red grapes & walnuts*

*Roast pork tenderloin in a simple demi-glace*

*Served with risotto cakes & brussel sprouts*

## **Menu D9** (\$38.00 per person)

*Salad of butterleaf, red leaf, white beans & tomatoes*

*Seared scallops*

*Served with a butternut squash puree & seasonal vegetables*