

# Quadrus Buffet Lunch Menus

## Served Hot

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 SERVED LUNCHEONS or DINNER BUFFETS**

Prices include assorted cold drinks, and dessert (please make a selection from the list).

### **Buffet Lunch Menu H24** (\$24.50 per person)

- Farfalle pasta in a light pesto sauce with chicken, tomatoes, pine nuts & parmesan cheese (whole wheat pasta upon request)
- Grilled vegetable display
- Caesar salad with parmesan & croutons
- Baguette & butter

### **Buffet Lunch Menu H25** (\$28.00 per person)

- Grilled fresh halibut
- Cilantro rice
- Steamed seasonal vegetables
- Salad of mixed greens, apple slices, almonds & goat cheese
- Baguette & butter

### **Buffet Lunch H26** (\$26.75 per person)

- Jambalaya with chicken, sausage, prawns, bell peppers & carrots
- Tasso rice pilaf
- Fresh-baked jalapeno cornbread muffins
- Salad of mixed greens with creole vinaigrette

### **Buffet Lunch H27** (\$25.75 per person)

- Grilled chicken breast topped with tomato, artichoke hearts, mushrooms & finished in a wine demi-glace
- Whipped mashed potatoes
- Steamed blue lake green beans, lightly tossed in butter
- Salad of Romaine, tossed with mixed vegetables
- Baguette & butter

**Buffet Lunch H28** (\$26.50 per person)

- Roasted pork loin stuffed with bleu cheese, bell peppers & basil
- White & wild rice pilaf
- Grilled vegetable display
- Salad of romaine, baby spinach, mushrooms & cherry tomatoes
- Baguette & butter

**Buffet Lunch H29** (Chicken=\$26.50 per person or Seafood=\$28.50)

- Asian-inspired stir-fry with onions, bell peppers & carrots (chicken or seafood)
- Rice pilaf
- Salad of shredded romaine & carrots, tossed in a rice-wine vinaigrette
- Five bean salad
- Fried wontons

**Buffet Lunch H30** (\$30.00 per person)

- Grilled beef filet topped with wild mushroom sauce
- Horseradish mashed potatoes
- Pan-seared brussel sprouts & carrots
- Salad of romaine, baby spinach, chopped tomatoes, carrots, celery & scallions
- Bleu cheese popovers

**Buffet Lunch H31** (\$24.75 per person)

- Choice of vegetarian or meat lasagna (whole wheat pasta upon request)
- Seasonal vegetables
- Caesar salad with parmesan & croutons
- Fresh-bakes garlic bread

**Buffet Lunch H32** (\$27.00 per person)

- Filet of salmon served with a mustard dill sauce
- Steamed seasonal vegetables
- Mixed wild rice pilaf with sundried cranberries
- Salad of mixed greens tossed with pears, walnuts & bleu cheese (on the side)
- Baguette & butter

**Buffet Lunch H33** (\$27.50 per person)

- Yankee pot roast with beef, carrots, celery & onions
- Seasonal vegetables
- Salad of field greens, cherry tomatoes & bleu cheese (on the side)
- Fresh-baked bisquits & butter

**Buffet Lunch H34** (Chicken=\$26.00/person, Beef=\$27.00/person or Seafood=\$28.00/person)

- Santa fe salad with black beans, corn & cilantro vinaigrette
- Fajita Bar includes the following items:
  - o Grilled & sliced chicken breast, beef or mixed seafood grill
  - o Spanish rice & beans (choice of black or pinto)
  - o Guacamole, salsa, sour cream & shredded cheese
  - o Flour tortillas & fresh-made tortilla chips
  - o Shredded lettuce, black olives & jalapenos

**Buffet Lunch H35** (Cheese=\$25.00/person, Chicken=\$26.50/person or Beef=\$27.00/person)

- Beef, chicken or cheese enchiladas
- Spanish rice & black beans (choice of black or pinto)
- Guacamole, salsa & sour cream
- Fresh-made tortilla chips
- Salad of mixed vegetables on a bed of field greens

**Buffet Lunch H36** (Chicken=\$25.50/person, Beef=\$26.50/person or Prawn=\$27.50)

- Quadrus Chicken, beef or prawn chow mein
- Stir-fried vegetable medley with sesame seeds
- Salad of shredded romaine & carrots, tossed in a rice-wine vinaigrette
- Spring rolls with zesty dipping sauce

**Buffet Lunch H37** (Chicken=\$26.50/person, Beef=27.50/person or Prawn=\$28.50/person)

- Cheese & spinach ravioli in a light pink sauce
- Grilled vegetable display
- Caesar salad with parmesan & croutons
- Fresh baked garlic bread

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**Buffet Lunch H38** (\$25.50 per person)

- Stuffed chicken breasts with spinach & béchamel sauce
- Roasted new potatoes
- Seasonal vegetables
- Salad of romaine, mushrooms, carrots & cherry tomatoes
- Baguette & butter

**Buffet Lunch H39** (\$26.25 per person)

- Marinated & grilled flank steak served with fresh salsa
- Fresh vegetable gratin
- Parmesan potato wedges
- Salad of mixed greens, tomatoes & slices of avocado

**Buffet Lunch H40** (\$27.75 per person)

- Mixed seafood crepes
- Steamed blue lake green beans, lightly tossed in butter
- Salad of baby spinach, sliced scallions & mandarin oranges
- Baguette & butter

**Buffet Lunch H41** (\$26.25 per person)

- Brown rice risotto
- Grilled seasonal vegetables
- Salad of romaine, arugula, carrots, corn & parmesan shavings
- Baguette & butter

**Buffet Lunch H43** (\$27.25 per person)

- Stuffed salmon with asparagus & wild mushrooms
- White or Wehani rice
- Seasonal vegetables
- Salad of Arugula, romaine, scallions, celery & carrots
- Baguette & butter

**Buffet Lunch H44** (Salmon=\$27.25 per person or Prawns=\$27.75 per person)

- Tequila salmon or Coconut lime prawns
- Pecan rice
- Grilled vegetables
- Salad of butterlead, mandarin oranges, shredded apples, currants & crushed hazelnuts, served with a raspberry vinaigrette
- Fried wontons & mango salsa

**Buffet Lunch H45** (\$26.50 per person)

- Roast pork tenderloin
- Butternut squash risotto or potato cakes
- Steamed asparagus
- Salad of greens, roast peppers, white beans, celery, carrots & mozzarella

**Buffet Lunch H46** (Chicken=\$25.50 per person or Salmon=\$27.50)

- Cedar plank salmon
- Joojeh (Persian) chicken kabobs
- Roasted potatoes
- Mediterranean Salad
- Variety Focaccia breads