

Quadrus Lunch Menus

Served Warm

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

Menu W1 (\$24.50 per person)

- Pastarubi with whole wheat linguini, butternut squash, peas & mushrooms
- Grilled vegetable display
- Caesar salad with parmesan & croutons
- Variety focaccia breads

Menu W2 (\$28.00 per person)

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

Menu W3 (\$26.75 per person)

- Jambalaya with chicken, sausage & prawns
- Rice pilaf
- Fresh-baked jalapeno cornbread muffins
- Salad of mixed greens with spicy vinaigrette

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Menu W4 (\$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

Menu W5 (\$26.50 per person)

- Roasted pork loin stuffed with swiss chard, mushrooms, golden raisins & caramelized pecans
- Mashed potatoes or mashed sweet potatoes
- Grilled vegetable display
- Salad of romaine, baby spinach, mushrooms & cherry tomatoes
- Baguette & butter

Menu W6 (Chicken=\$26.50 per person or Seafood=\$28.50)

- Asian-inspired stir-fry with onions, bell peppers & carrots (chicken or seafood)
- Jasmine rice with ginger & cilantro
- Salad of shredded romaine & carrots, tossed in a rice-wine vinaigrette
- Spring rolls & dipping sauce

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Menu W7 (\$30.00 per person)

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

Menu W8 (\$24.75 per person)

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

Menu W9 (\$27.00 per person)

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

Menu W10 (\$27.50 per person)

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

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Menu W11 (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

Menu W12 (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

Menu W13 (\$24.75 per person)

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

Menu W14 (Chicken=\$26.50/person or Seafood=\$28.50/person)

- Lunch #W13 with seared chicken or salmon on the side

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Menu W15 (\$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

Menu W16 (\$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
- Hummus & assorted flatbreads

Menu W17 (\$24.50 per person)

- Tofu hash
- Grilled seasonal vegetable
- Q green salad
- Baguette & butter

Menu W18 (\$26.50 per person)

- Roast pork tenderloin
- Sweet potato mashers or garlic mashed potatoes
- Steamed asparagus
- Salad of greens, roast peppers, white beans, celery, carrots & mozzarella
- Baguette & butter

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Menu W19 (\$24.25 per person)

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

Menu W20 (Chicken=\$26.25 per person or Prawns=\$27.25 per person)

- Lunch #W18 with chicken or prawns in risotto

Menu W21 (\$27.25 per person)

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

Menu W22 (Salmon=\$27.25 per person or Prawns=\$27.75 per person)

- Tequila salmon
- Pecan rice
- Grilled vegetables
- Salad of butterleaf, mandarin oranges, shredded apples, currants & hazelnuts,
- Fried wontons & mango salsa

Menu W23 (Chicken=\$25.50 per person or Salmon=\$27.50)

- Cedar plank salmon or Joojeh (Persian) chicken kabobs
- Jasmine rice
- Mediterranean Salad
- Hummus & variety flatbreads