

# Quadrus Dinner Menus

*These menus are considered guidelines; please feel free to inquire about options.*

*Includes baguette/butter, coffee/tea service & dessert.*

## MEAT ENTRÉES

*Roasted Filet Mignon with Wild Mushroom Sauce*

*Roasted Quail with Whiskey Molasses Sauce*

*Chicken Breast stuffed with Spinach in a Bechamel Sauce*

*Seared French-Cut Chicken Au Jus*

*Panko Crusted Halibut with Creole Mustard Sauce*

*Salmon Stuffed with Asparagus & Chanterelle Mushrooms*

*Chile-Glazed Salmon with Orange Salsa*

*Grilled Seabass with Chimichurri Sauce*

*Seared Scallops with Pancetta Vinaigrette*

*Roasted Rack of Lamb with Arugula Gremolata*

*Roast Pork Tenderloin with Seasonal Chutney*

## VEGETARIAN ENTRÉES

*Portobello Wellington*

*Seasonal Risotto*

*Grilled Vegetable or Wild Mushroom Ravioli in a Light Cream Sauce*

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## POTATO, RICE, NOODLE & OTHER SIDE DISHES

*Mashed Potatoes*

*White & Wild Rice Pilaf*

*Basmati Rice*

*Herb Cous Cous*

*Risotto Cakes*

*Butternut Squash Puree*

*Creamy Polenta with Mascarpone*

*Seasonal Risotto*

*Cornbread Stuffing*

## VEGETABLE SIDE DISHES

*Wilted or Creamed Spinach*

*Roasted or Grilled Seasonal Vegetables*

*Steamed or Grilled Asparagus*

*Steamed Blue Lake Green Beans*

*Seared Brussel Sprouts*

*Baby Carrots*