

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