

# Quadrus Buffet Lunch Menus

## Served Warm

All prices are subject to an 18% service charge and 9% sales tax. These menus are considered guidelines; please feel free to discuss options with our Quadrus Events Coordinator.

Prices include dessert (please make a selection from the list) & sodas/calistogas.

OFF-SITE CATERING PRICES WILL VARY

### Buffet Menu WL1 (\$28.00 per person)

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

### Buffet Menu WL2 (\$28.75 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, carrots, celery, cucumbers, tomatoes & green onions with balsamic vinaigrette
- Baguette & butter

### Buffet Menu WL3 (chicken = \$28.75 per person OR prawns = \$29.75 OR tofu = \$30.75)

- Asian-inspired stir-fry with onions, bell peppers & carrots (chicken OR prawns)
- Jasmine rice
- Salad of shredded romaine, carrots & edamame with Asian sesame vinaigrette & topped with rice noodles
- Spring rolls & dipping sauce

# Quadrus Buffet Lunch Menus - Served Warm

## Buffet Menu WL4 (\$31.00 per person)

- Grilled beef filet topped with wild mushroom sauce
- Mashed potatoes
- Seared brussel sprouts
- Salad of butter leaf, carrots, celery, tomatoes & green onions with blue cheese dressing
- Bleu cheese popovers

## Buffet Menu WL5 (\$27.00 per person)

- Lasagna (choice of ground beef or roasted vegetable)
- Seasonal vegetables
- Caesar salad
- Fresh-baked garlic bread

## Buffet Menu WL7 (\$29.50 per person)

- Pot roast with beef, carrots, celery & onions
- Mashed potatoes or buttered egg noodles
- Roasted seasonal vegetables
- Salad of baby spinach, garbanzo beans, tomatoes, carrots & snap peas with balsamic vinaigrette
- Fresh-baked biscuits & butter

## Buffet Menu WL8 (chicken=\$28.50 per person OR Beef = \$29.50 or Prawns = \$29.50)

- Fajita OR Taco bar includes the following items:
  - o Grilled & sliced chicken breast, beef or prawns
  - o Spanish rice & beans (choice of black or pinto)
  - o Guacamole, salsa, sour cream & shredded cheese
  - o Flour tortillas OR corn tortilla shells & fresh-made tortilla chips
  - o Shredded lettuce, black olives & jalapenos
- Q green salad with black beans, corn, carrots, tomatoes & cilantro vinaigrette

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## **Buffet Menu WL9** (Cheese = \$28.75 per person OR Chicken = \$29.50)

- Enchiladas (choice of chicken OR cheese)
- 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 with lemon-thyme vinaigrette

## **Buffet Menu WL10** (\$29.00 per person)

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

## **Buffet Menu WL11** (\$28.75 per person)

- Pesto-crusted chicken breasts
- Gemelli (twist pasta) tossed with extra virgin olive oil, garlic, tomatoes & basil
- Grilled asparagus, mushrooms, cauliflower & carrots
- Salad of arugula, artichoke hearts, cherry tomatoes, chives, fennel, walnuts, Manchego cheese & our lemon-thyme vinaigrette
- Q Parmesan Breadsticks

## **Buffet Menu WL12** (\$27.25 per person OR add chicken on the side = \$29.75)

- Seasonal squash risotto with sage & pine nuts
- Grilled asparagus
- Salad of butter leaf, radicchio, sliced pears & toasted walnuts with red wine vinaigrette
- Baguette & butter

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## Buffet Menu WL13 (\$30.25 per person)

- Stuffed salmon with asparagus, corn, mushrooms & carrots
- White & wild rice
- Roasted seasonal vegetables
- Salad of butter leaf, arugula, green onion, hearts of palm & hazelnuts with lemon-thyme vinaigrette
- Baguette & butter

## Buffet Menu WL14 (chicken = \$28.50 per person OR prawns = \$29.25)

- Tequila lime chicken OR prawns
- Rice pilaf
- Grilled seasonal vegetables
- Salad of baby spinach, romaine, carrots, cucumbers, tomatoes & green onions with red wine vinaigrette

## Buffet Menu WL15 (\$30.75 per person)

- BBQ tri-tip
- BBQ chicken breast, thighs &/or drumsticks
- Potato salad
- Chopped veggie salad with blue cheese dressing
- Watermelon wedges (if in season) or fruit salad
- Q potato chips

## Buffet Menu WL16 (chicken = \$28.75 per person OR beef = \$29.75)

- Joojeh (Persian) chicken
- Grilled vegetable kabobs
- Jasmine rice
- Greek Salad with romaine, tomatoes, cucumbers & white beans with lemon-thyme vinaigrette
- Hummus & variety flatbreads

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## **Buffet Menu WL17** (\$27.25 per person)

- Creamy roasted chicken & spinach pasta with mushrooms
- Grilled seasonal vegetable display
- Caesar salad
- Parmesan bread sticks

## **Buffet Menu WL18** (\$29.00 per person)

- Chicken curry with carrots, edamame & broccoli
- Jasmine rice
- Grilled vegetable kabobs
- Salad of romaine, apple slices & currants with Dijon mustard vinaigrette
- Baguette & butter

## **Buffet Menu WL19** (\$28.75 per person)

- Grilled pork in citrus garlic marinade with a seasonal fruit salsa
- Black beans & rice
- Salad of butter leaf, avocados, red onion slivers, pepitos & mandarin oranges with lemon-thyme vinaigrette
- Corn Tortillas

## **Buffet Menu WL20** (\$27.25 per person OR add grilled chicken on the side = \$29.75)

- Roasted vegetable ravioli in a chunky tomato cream sauce
- Seasonal vegetable gratin
- Caesar salad
- Fresh baked garlic bread

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## Buffet Menu WL21 (\$28.75 per person)

- Prawn tikka masalla
- Jasmine rice
- Grilled vegetable kabobs
- Salad of mixed greens, carrots & tomatoes with lemon-thyme vinaigrette
- Hummus & pita bread

## Buffet Menu WL22 (\$30.00 per person)

- French cut chicken
- Seasonal vegetable gratin
- Soft polenta with mascarpone OR roasted potatoes
- Salad of mixed greens, beets, walnuts & goat cheese with balsamic vinaigrette
- Baguette & butter

## Buffet Menu WL23 (\$28.75 per person)

- Beef stroganoff
- Buttered egg noodles
- Salad of butter leaf, red leaf, hearts of palm, carrots & edamame with red wine vinaigrette
- Baguette & butter

## Buffet Menu WL25 (\$28.75 per person)

- Herb-crusted chicken breast (skin on)
- Grilled polenta topped with chopped tomatoes & basil
- Grilled vegetables (avocado, asparagus, mushrooms & zucchini)
- Salad of spinach, romaine, roasted bell peppers, artichoke hearts & pine nuts w/ feta & roasted shallot vinaigrette
- Parmesan breadsticks

# Quadrus Buffet Lunch Menus - Served Warm

## Buffet Menu WL26 (\$33.50 per person)

- Farfalle with shitakes & asparagus
- Seared seabass
- Roasted baby carrots & green beans
- Salad of baby spinach, arugula, roasted bell peppers, artichoke hearts & pine nut with lemon-thyme vinaigrette
- Q parmesan breadsticks

## Buffet Menu WL27 (meatballs per person = \$29.00 OR chicken = \$28.00 OR prawns = \$28.75)

- Pasta bar (penne or other choice of noodle)
- Marinara & Alfredo sauce, parmesan cheese
- Choice of meatballs, chicken & prawns
- Grilled seasonal vegetables
- Caesar Salad
- Parmesan breadsticks

## Buffet Menu WL28 (\$35.00 per person)

- Asian marinated chicken thighs with shitakes & bok choy
- Brown rice with green onions & edamame
- Salad of romaine, carrots, rice noodles & wontons
- Thai veggie rolls with spicy peanut dipping sauce
- Baguette & butter

## Buffet Menu WL29 (\$27.95 per person)

- Spaghetti squash casserole with baby shitake mushrooms, sautéed onions, yellow raisins & topped with Manchego cheese
- Brown rice with lentils & green onions
- Roasted seasonal vegetables
- Salad of baby spinach, arugula, roasted bell peppers, artichoke hearts, pine nuts & lemon-thyme vinaigrette

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## Buffet Menu WL30 (\$35.00 per person)

- Seared salmon with a tarragon beurre blanc
- Oven-roasted fingerling potatoes with fresh chopped rosemary
- Grilled asparagus, mushrooms, squash & carrots
- Salad of mixed greens, strawberries, red grapes, walnuts, dried cranberries, feta cheese & our lemon-thyme vinaigrette
- Baguette & butter

## Buffet Menu WL31 (\$29.50 per person)

- Flank steak with a spicy mustard sauce
- Oven-roasted fingerling potatoes with fresh chopped rosemary
- Grilled seasonal vegetables
- Salad of mixed greens, chives, avocado, sugar snap peas, cherry tomatoes & cucumbers in a balsamic vinaigrette
- Toasted baguette points with edamame spread