

Quadrus Lunch Menus

Served Ambient Temp.

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 AL1 (chicken = \$27.75/person OR ½ salmon = \$28.75)

- Grilled herb-marinated chicken breasts OR ½ grilled salmon
- Cheese tortellini salad w/ pine nuts, fresh chopped basil & tomatoes & Manchego
- Grilled vegetable display
- Caesar salad with house-made croutons & grated parmesan
- Parmesan breadsticks

Buffet Menu AL2 (\$28.75 per person)

- Choice of quiche (Lorraine, spinach & caramelized onions or roasted vegetable)
- Grilled chicken kabobs
- Display of assorted cheeses w/ olives, marinated mushrooms, artichoke hearts & crackers
- Spicy kale Caesar salad with fresh herbs
- Baguette toasts w/ 2 spreads: tomato/basil & pesto

Buffet Menu AL3 (ahi = \$29.00/person OR ½ chicken = \$28.00)

- Niçoise salad display, including seared ahi tuna, green beans, roasted new potatoes, Niçoise olives, cooked eggs & sliced cucumbers, served on a bed of spinach & butter leaf lettuce with lemon thyme vinaigrette
- Seasonal orzo salad
- Baguette toasts w/ pesto spread

Quadrus Lunch Menus - Served Ambient

Buffet Menu AL4 (Chicken = \$28.00 per person OR ½ flank steak = 28.75)

- Hearty vegetable salad display, green beans, asparagus, sauteed mushrooms & grilled red onions served on a bed of spinach & arugula with balsamic vinaigrette
- Parmesan potato wedges
- Baguette toasts w/ pesto spread

Buffet Menu AL5 (chicken = \$29.25 per person OR prawns = \$29.75)

- Sushi display including nigiri & maki styles, served with wasabi & soy sauce
- Thai noodle salad tossed with crispy vegetables & stir-fried chicken breast OR prawns
- Asian-style salad tossed with sesame seeds & miso dressing
- Deep-fried spring rolls with chili-garlic dipping sauce (served hot)

Buffet Menu AL6 (add \$6.00 per person)

- Lunch AL5, previously listed,
- Assorted dim sum (served hot - chicken, shrimp or vegetable)

Buffet Menu AL7 (\$28.00 per person)

- Roasted turkey breast with cranberry chutney
- Wild rice salad
- Salad of mixed greens, red grapes & walnuts
- Cornbread muffins & honey butter

Buffet Menu AL8 (chicken = \$28.75 per person OR ½ prawns = \$29.25)

- Antipasto display includes herb-rubbed & grilled chicken breast, assorted cured meats, variety cheeses, assorted olives, marinated artichoke hearts
- Grilled vegetable display
- Caesar salad
- Hummus & mixed flat breads

Quadrus Lunch Menus - Served Ambient

Buffet Menu AL9 (\$29.75 per person)

- Grilled salmon
- Rosemary potatoes
- Italian ensalate with arugula, marinated mushrooms, white beans, pine nuts & pancetta
- Baguette & butter

Buffet Menu AL10 (chicken = \$28.50 per person OR flank steak = \$29.00)

- Grilled marinated chicken OR flank steak
- Grilled vegetable kabobs
- Quinoa & black bean salad
- Butter leaf salad of cherry tomatoes, mushrooms, carrots & garbanzo beans with cilantro lime vinaigrette
- Baguette & butter

Buffet Menu AL11 (\$24.75 per person OR "premade" sandwiches=\$22.75)

- Display of cold cuts, sliced cheeses, breads, baguette & condiments
- Choose two vegetarian salads from salad list
- Quadrus-made potato chips

Buffet Menu AL12 (\$27.50 per person)

- Lunch #A11 previously listed
- Display also includes fresh roasted chicken breast, grilled flank steak & portobello mushrooms

Menu AL13 (add \$3.50 per person)

- Menu AL11 OR AL12, previously listed, with choice of hot soup

Quadrus Lunch Menus - Served Ambient

Buffet Menu AL14 (\$25.75 per person)

- Assorted wraps (chicken/pesto, beef/arugula, black bean/quinoa & veggie/hummus)
- Choose two vegetarian salads from salad list
- Quadrus-made potato chips

Buffet Menu AL15 (\$26.25 per person)

- Chicken in the jungle (marinated & grilled bites of chicken & assorted vegetables, then lightly tossed with cilantro)
- Orzo salad with vegetables & herbs
- Q green salad with mixed greens, carrots, tomatoes & feta cheese (on side) and Q balsamic vinaigrettes (feta cheese on the side)
- Baguette & butter

Buffet Menu AL16 (choose from options below or create your own)

- **Q SALAD BAR** (\$26.25 per person)
two types of greens, grilled/sliced chicken, onion, cherry tomatoes, mushrooms, olives, cucumbers, kidney & garbanzo beans, feta cheese, avocado, carrots, croutons, bacon, sliced hard-boiled eggs, spicy ranch & balsamic dressings

(served with a pasta primavera salad)

- **SOUTHWEST SALAD BAR:** (27.50 per person)
two types of greens, cubed BBQ chicken, prawns, roasted corn, black beans, mango, tortilla strips, tomatoes, avocado, olives, radish, jalapenos, cheddar cheese, queso fresco, salsa, Santa Fe & spicy ranch dressings

(served with cornbread muffins and honey-butter)

Quadrus Lunch Menus - Served Ambient

- **BBQ CHICKEN SALAD BAR:** (\$28.00 per person)
romaine & mixed greens, BBQ (or grilled) chicken, mushrooms, tomatoes, cucumbers, carrots, red onions, black beans, corn, feta cheese, croutons, black olives, sliced eggs, cheddar cheese, avocado, radish, cilantro-lime & spicy ranch dressings
- **TOSTADA SALAD BAR:** (\$28.00 per person)
shredded romaine & mixed greens, grilled chicken, flank steak OR prawns, pinquitos, rice, tomatoes, avocado, salsa, black olives, jalapenos, queso fresco, tortilla strips, cheddar cheese, sour cream, red onions, jicama, salsa, spicy ranch & cilantro lime vinaigrette

(please request flour tortilla bowl - add \$1.00 per person)
- **ASIAN SALAD BAR:** (\$28.50 per person)
spinach, romaine & Napa cabbage, prawns, chicken, fried wontons, crispy rice noodles, shredded carrots, almonds, cashews, mandarin oranges, snap peas, water chestnuts, papaya, edamame, avocado, Thai noodles, Asian & lemon-thyme vinaigrettes
- **CRAB & SHRIMP LOUIE BAR:** (\$31.00 per person)
butter leaf, romaine & iceberg lettuces, crab & shrimp, avocado, tomatoes, asparagus, hearts of palm, carrots, cucumber, green & red onions, eggs, olives, edamame, garbanzo beans, capers, lemon wedges, Louie & lemon-thyme vinaigrettes

Buffet Menu AL17 (flank steak = \$29.00 per person OR ½ chicken = \$28.25)

- *Marinated & grilled flank steak OR chicken served with fresh salsa*
- *Grilled seasonal vegetables*
- *Parmesan potato wedges*
- *Salad of romaine, grilled avocado, red onions & corn with Caesar dressing*
- *Hummus & assorted flatbreads*

Quadrus Lunch Menus - Served Ambient

Buffet Menu AL18 (\$28.75 per person)

- Grilled Chicken with a tarragon pesto sauce
- Kale, beets, wild rice & feta
- Salad of mixed greens, arugula, radishes, cucumbers, tomatoes & watermelon seeds
- Quinoa, corn, scallions & mint
- Grilled asparagus with lemon zest
- Baguette & butter

Buffet Menu AL19 (vegetarian = \$32.50/person OR chicken = \$34.50 OR ahi = \$36.50)

- Lentils, chopped carrots, celery, green onions & quinoa tossed with lemon juice & a little virgin olive oil (can add chicken or ahi)
- Served with butter leaf cups to make a wrap
- Lemongrass soup with shitakes, ginger & turmeric
- Asian salad of romaine, carrots, crispy rice noodles & wontons
- Steamed brown rice (or white)

Buffet Menu AL20 (chicken = \$28.25/person OR beef = \$29.25 OR lamb = \$32.75)

- Grilled chicken, red onion & mint kabobs
- Black rice salad with edamame, tomatoes & green beans
- Spicy kale Caesar salad
- Hummus with assorted flatbreads