

A large, stylized, dark red letter 'Q' that serves as a decorative element for the logo. It is positioned to the left of the text 'THE QUADRANGLE CLUB'.

THE  
QUADRANGLE  
CLUB

**Fall/Winter  
Catering Menu**  
*Available October – March*



# **BREAKFAST BUFFET**

20 Person Minimum Order

## **CONTINENTAL BREAKFAST**

Granola, Yogurt, Sliced Fresh Fruit and Seasonal Berries, Freshly Baked Mini Muffins, Bagels, Banana Tea Bread, Served with Butter, Preserves, Cream Cheese, Orange Juice, Cranberry Juice, Coffee and Tea  
18.00 pp

## **CHICAGO BREAKFAST BUFFET**

Scrambled Eggs with Chives, Applewood Smoked Bacon, Country Style Potatoes, Buttermilk Biscuits with Sausage Gravy, House Made Mini Muffins, Sliced Fresh Fruit, Orange Juice, Cranberry Juice, Coffee, and Tea  
24.00 pp

## **HOT BREAKFAST BUFFET**

French Toast with Warm Syrup, Smoked Country Ham, Mushroom, Spinach and Cheddar Frittata, Country Style Potatoes, Sliced Fresh Fruit, Traditional Smoked Salmon, Bagels, Butter, Preserves, Cream Cheese, Orange Juice, Cranberry Juice, Coffee, and Tea  
26.00 pp

Final menu selections are due to the catering department  
no less than two weeks prior to the event date.  
A 20% service charge applies to all sales.



## **BREAKFAST ADDITIONS**

### **HOT CEREAL BAR**

Steel Cut Oats, Dried Fruit, Walnuts, Organic Granola, Brown Sugar, Hot Milk, Maple Syrup  
6.00 pp

### **TRADITIONAL SMOKED SALMON**

Capers, Onions, Egg, Tomato, Dill, Bagels, and Cream Cheese  
12.00 pp

### **BREAKFAST BURRITO**

Scrambled Eggs, Avocado, Black Beans, Chihuahua, Tomato Salsa  
7.00 pp

## **BREAKFAST ADDITIONS A LA CARTE**

Each order serves approximately 12 guests

Bagels and Cream Cheese	26.00
Assorted Breakfast Pastries	24.00
Assorted Mini Muffins	22.00
Fresh Fruit Platter	36.00
Assorted Sodas and Bottled Water	3.50 ea

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## **PRIX FIXE BREAKFAST**

### **STARTERS**

(Select one):

House Made Mini Muffins, Bagels, Banana Tea Bread Platter  
Served with Butter, Preserves, and Cream Cheese

Or

Fresh Fruit, Clover Honey Greek Yogurt Dip

### **ENTREES**

(Select one):

Brioche French Toast, Whipped Vanilla Butter, Berry Compote, Warm Syrup  
Whole Wheat Wrap, Egg Whites, Turkey Bacon, Spinach, Swiss  
Ham, Onion, Green Pepper, and Cheddar Omelet  
Buttermilk Pancakes, Warm Syrup, Fresh Berries  
Scrambled Eggs, Applewood Smoked Bacon  
Seasonal Quiche

Accompanied with Country Style Potatoes

Orange Juice, Cranberry Juice, Coffee, and Tea

22.00 pp

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no less than two weeks prior to the event date.  
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# SANDWICH LUNCH BUFFET

## SALADS

(Select two):

Fennel, Red Cabbage, Apple, Celery, Walnut, Grape, Pomegranate, Curried Yogurt Dressing

Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette

Arugula, Broccoli, Dried Apricot, Avocado, Cranberry, Apple, Maple-Ginger Vinaigrette

Mixed Greens, Herbed Goat Cheese, Bacon, Cherry Tomato, Balsamic

Arugula, Pear, Gorgonzola, Candied Pecans, Lemon Vinaigrette

Apricot and Toasted Almond Wheatberry Salad

Garbanzo Beans, Cherry Tomato, Black Olive, Red Wine-Honey Vinaigrette

Focaccia Panzanella, Grape Tomato, Ricotta Salata, Artichoke Hearts, Basil Pesto

Or

Potato, Leek, Fennel Chowder with Bacon Garnish

Chard and White Bean Soup

Butternut Squash Bisque

## SANDWICHES

(Select three):

Roasted Turkey, Cheddar, Cranberry Relish, Green Onion Mayo, Baguette

Chickpeas, Greens, Tomato, Cucumber, Tahini Yogurt, Pita Pocket

Roast Beef, Red Onion-Apple Jam, Blue Cheese, Sourdough

Prosciutto di Parma, Aged Provolone, Balsamic, Focaccia

Virginia Ham, Apple, Brie, Apricot Preserves, Baguette

Tomato, Fresh Basil, Mozzarella, Balsamic, Focaccia

Grilled Vegetables and Hummus on Focaccia

Chipotle Grilled Chicken Avocado Wrap

Pesto Tuna Salad, Seven Grain Roll

Grilled Chicken Caesar Wrap

Vine Ripened Tomatoes, Lettuce, Pickles, Marinated Olives, Roasted Peppers

House Made Potato Chips

Assorted Cookies and Dessert Bars

Ice Tea, Lemonade, Coffee, Tea

Add Sliced Fruit (Supplement 3.00 pp)

26.00 pp

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no less than two weeks prior to the event date.

A 20% service charge applies to all sales.



# EXPRESS SANDWICH LUNCH

One Sandwich Per Person  
Available as boxed lunches or set on buffet

## SANDWICHES

(Select three):

Roasted Turkey, Cheddar, Cranberry Relish, Green Onion Mayo, Baguette  
Chickpeas, Greens, Tomato, Cucumber, Tahini Yogurt, Pita Pocket  
Roast Beef, Red Onion Apple Jam, Blue Cheese, Sourdough  
Prosciutto di Parma, Aged Provolone, Balsamic, Focaccia  
Virginia Ham, Apple, Brie, Apricot Preserves, Baguette  
Tomato, Fresh Basil, Mozzarella, Balsamic, Focaccia  
Grilled Vegetables and Hummus on Focaccia  
Chipotle Grilled Chicken Avocado Wrap  
Pesto Tuna Salad, Seven Grain Roll  
Grilled Chicken Caesar Wrap

House Made Potato Chips

Assorted Cookies

Seasonal Hand Fruit

Iced Tea, Water

20.00 pp

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no less than two weeks prior to the event date.  
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## ENTRÉE SALAD LUNCH

(Select one):

Hearts of Romaine Caesar with Grilled Chicken	24.00
Baby Spinach, Grilled Chicken, Strawberries, Goat Cheese, Balsamic Vinaigrette	24.00
Baby Greens, Grilled Salmon, Grapefruit Sections, Toasted Pine Nuts, Raspberry Dressing	34.00
Baby Arugula, Grilled Salmon, Blistered Tomatoes, Pecorino Cheese, Dill Mustard Vinaigrette	34.00
Mixed Greens, Grilled Flank Steak, Tomato, Blue Cheese Dressing	32.00
Grilled Yellow Fin Tuna Nicoise, Haricot Vert, Organic Egg, Nicoise Olive, Sherry Shallot Vinaigrette	42.00
Mixed Greens, Grilled Chicken, Roasted Corn, Shaved Red Onion, Avocado, Tomato, Lime Ranch Dressing	24.00
Hearts of Romaine, Crispy Buffalo Shrimp, Celery, Shaved Carrots, Blue Cheese Dressing	34.00
Mixed Greens, Grilled Prawn, Edamame, Baby Corn, Puffed Rice, Soy Ginger Vinaigrette	34.00

## DESSERT

(Select one):

- Chocolate Mousse Cake, Raspberry Coulis, Berry Garnish
- Lemon-Rosemary Olive Oil Cake
- Mascarpone-Nutella Cheesecake
- Fruit Sorbet, Seasonal Berries
- Cinnamon Apple Tart, Whipped Cream
- Mixed Seasonal Berries, Whipped Cream (Supplement 3.00 pp)

## PRIX FIXE LUNCH

### FIRST COURSE

(Select one):

- Fennel, Red Cabbage, Apple, Celery, Walnut, Grape, Pomegranate, Curried Yogurt Dressing
- Baby Spinach, Dried Cranberry, Walnut, Blue Cheese, Shaved Red Onion, Sherry Vinaigrette
- Arugula, Broccoli, Dried Apricot, Avocado, Cranberry, Apple, Maple-Ginger Vinaigrette
- Mixed Greens, Herbed Goat Cheese, Bacon, Cherry Tomato, Balsamic
- Arugula, Pear, Gorgonzola, Candied Pecans, Lemon Vinaigrette
- Apricot and Toasted Almond Wheatberry Salad
- Garbanzo Beans, Cherry Tomato, Black Olive, Red Wine-Honey Vinaigrette
- Focaccia Panzanella, Grape Tomato, Ricotta Salata, Artichoke Hearts, Basil Pesto
- Potato, Leek, Fennel Chowder with Bacon Garnish
- Chard and White Bean Soup
- Butternut Squash Bisque
- Carrot Soup with Dungeness Crab Garnish (Supplement 3.00 per person)

### ENTREE

(Select one regular entrée and one vegetarian entrée):

Herb and Dijon Crusted Rack of Domestic Lamb, Parsnip Potato Puree, Port-Lamb Jus	48.00
Roasted Pork Loin, Butternut Squash Caponata, Dried Fig, Pearl Onion	34.00
Braised Beef Short Rib, Roasted Fingerling Potato, Brussels Sprouts with Bacon, Pan Jus	44.00
Seared Rainbow Trout, Seasonal Beets, Pecans, Lemon Vinaigrette	38.00
Fettuccine Primavera*	32.00
Quinoa Stuffed Bell Pepper with Tomato, Cucumber, Feta, and Zucchini*	32.00
Grilled Duck Breast, Wild Rice, Preserved Fruit, Port-Wine Jus	42.00
French Cut Chicken Breast, Potato Puree, Haricot Vert, Garlic-Rosemary Sauce	34.00
Eggplant Parmesan, Panko Bread Crumbs, Marinara*	32.00
Cheese Ravioli, Portobello Mushroom, Parmesan*	32.00
French Cut Chicken Breast, Potato Gnocchi, Root Vegetables, Natural Reduction	34.00
Gnocchi, Seasonal Squash, Heirloom Cherry Tomato, Goat Cheese, Brown Butter*	32.00
Seared Salmon, Tabbouleh Salad, Apple and Mint Salsa	42.00
6oz Filet Mignon, Sweet Potato Puree, Green Beans Almondine, Rosemary-Garlic Butter	48.00
Artichoke and Zucchini Tart with Mozzarella, Red Pepper, Watercress, Cherry Tomato*	32.00
Garlic Scampi Shrimp, Pea and Fresh Chive Risotto	40.00

### DESSERT

(Select one):

- Chocolate Mousse Cake, Raspberry Coulis, Berry Garnish
- Lemon-Rosemary Olive Oil Cake
- Mascarpone-Nutella Cheesecake
- Fruit Sorbet, Seasonal Berries
- Cinnamon Apple Tart, Whipped Cream
- Mixed Seasonal Berries, Whipped Cream (Supplement 3.00 pp)

*\*Vegetarian Entree*

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no less than two weeks prior to the event date.  
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# HOT LUNCH BUFFET

20 Person Minimum Order

## SALADS

(Select two):

Fennel, Red Cabbage, Apple, Celery, Walnut, Grape, Pomegranate, Curried Yogurt Dressing  
Baby Spinach, Dried Cranberry, Walnut, Blue Cheese, Shaved Red Onion, Sherry Vinaigrette  
Arugula, Broccoli, Dried Apricot, Avocado, Cranberry, Apple, Maple-Ginger Vinaigrette  
Mixed Greens, Herbed Goat Cheese, Bacon, Cherry Tomato, Balsamic  
Arugula, Pear, Gorgonzola, Candied Pecans, Lemon Vinaigrette  
Apricot and Toasted Almond Wheatberry Salad  
Garbanzo Beans, Cherry Tomato, Black Olive, Red Wine-Honey Vinaigrette  
Focaccia Panzanella, Grape Tomato, Ricotta Salata, Artichoke Hearts, Basil Pesto

Or

Potato, Leek, Fennel Chowder with Bacon Garnish  
Chard and White Bean Soup  
Butternut Squash Bisque

## VEGETARIAN ENTREE

(Select One):

Gnocchi, Seasonal Squash, Heirloom Cherry Tomato, Goat Cheese, Brown Butter\*  
Quinoa Stuffed Bell Pepper with Tomato, Cucumber, Feta, and Zucchini\*  
Cheese Ravioli, Portobello Mushroom, Parmesan\*  
Gemelli Pasta, Broccoli, Alfredo Sauce\*  
Farfalle Pasta, Pesto Cream Sauce\*  
Fettuccine Primavera\*

## ENTREE

(Select One):

French Cut Chicken Breast, Potato Puree, Garlic-Rosemary Sauce  
Seared Rainbow Trout, Seasonal Beets, Pecans, Lemon Vinaigrette  
French Cut Chicken Breast, Potato Gnocchi, Natural Reduction  
Braised Beef Short Rib, Roasted Fingerling Potatoes, Pan Jus  
Seared Salmon, Tabbouleh Salad, Apple and Mint Salsa  
Sliced Sirloin, Cabernet Sauce, Garlic Mashed Potato  
Roasted Pork Loin, Dried Fig, Pearl Onion

Served with Seasonal Vegetable

Assorted Cookies and Dessert Bars

Ice Tea, Lemonade, Coffee, Tea

38.00 pp

*\*Vegetarian Entree*

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## A LA CARTE SNACKS

Each order serves approximately 12 guests

Bowl of Tortilla Chips	10.00
Guacamole	38.00
Salsa	12.00
Sliced Fresh Fruit Platter	36.00
Whole Fruit	24.00/dozen
Crudit� with Dip	36.00
Cheese Platter with Crackers	36.00
Bowl of House Made Potato Chips	10.00
Bowl of Mixed Nuts	28.00
Bowl of Mini Pretzels	10.00
Assorted Cookies	24.00/dozen
Assorted Dessert Bars	24.00/dozen
Bottled Water	3.50 each

### COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee,  
Mighty Leaf Teas, Cream and Sweeteners

6.00 pp

Replenish Station 3.00 pp

### COLD BEVERAGE SERVICE

Assorted Soda, Iced Tea, Lemonade, Water

6.00 pp

Replenish Station 3.00 pp

### FULL BEVERAGE SERVICE

Freshly Brewed Regular and Decaffeinated Coffee, Mighty Leaf Teas, Cream and Sweeteners,  
Assorted Sodas, Iced Tea, Lemonade, Water

9.00 pp

Replenish Station 4.50 pp

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# PASSED AND STATIONARY HORS D'OEUVRES

Each order is 25 pieces  
Please select 4 – 6 items (Recommended)

## SEAFOOD

Smoked Trout, Herbed Cream Cheese, Crostini	90.00
Bacon Wrapped Scallop	125.00
Chili-Citrus Shrimp Salad, Phyllo Cup	110.00
Lobster Salad, Endive	125.00
Ceviche, Cucumber Disk	90.00
Smoked Salmon and Caper Spread, Cucumber Disk	90.00
Seared Yellow Fin Tuna, Wasabi Cream, Wonton Crisp	125.00
Tempura Shrimp, Wasabi Honey Mustard	110.00
Crab Cake with Cajun Remoulade	110.00

## MEAT

Braised Skirt Steak, Fried Plantain, Chili Aioli, Cilantro	90.00
Goat Cheese, Prosciutto, Honey, Pear Disk	90.00
Curry Chicken Salad, Sliced Grape, Phyllo Cup	60.00
Seared Beef, Tomato Jam, Horseradish Crème, Crostini	90.00
Prosciutto Wrapped Figs Stuffed with Blue Cheese	100.00
Anise Braised Beef, Peppercorn Aioli, Phyllo Cup	90.00
Baby Lamb Chop, Mint, Balsamic Reduction	125.00
Blue Cheese, Apple, Bacon, Crostini	75.00
Ginger Chicken Cake with Cilantro-Lime Mayo	60.00
Buffalo Burger Sliders, Blue Cheese, Brioche Bun	110.00
Seared Duck Breast, Spicy Hoisin Sauce, Green Onion, Wonton Crisp	100.00

## VEGETARIAN

Spiced Chickpea Cake, Apricot-Date Chutney	60.00
Mascarpone, Grape, Caramelized Shallot, Balsamic, Crostini	60.00
Truffled Deviled Quail Egg	75.00
Crisp Ravioli, Tomato Caponata	60.00
Pear and Stilton Bruschetta	60.00
Herbed Polenta Cake, Parmesan, Sun Dried Tomato, Basil Leaf	75.00
Red Pepper Hummus on Cucumber Disk	60.00
Tomato and Basil Bruschetta	60.00
Mushroom and Feta Tart	60.00
Goat Cheese, Strawberry Bruschetta, Balsamic, Crostini	75.00

*Please add \$150 per server required for passing hors d'oeuvres*

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# RECEPTION STATIONS

20 Person Minimum Order

Please select 2 stations (Recommended)

## CHEESE AND FRUIT

A Selection of Domestic and Imported Cheeses

Accompanied with Fresh Sliced Fruit, Seasonal Berries, Dried Fruits, Crackers, Crostini

14.00 pp

## TUSCAN STATION

Grilled Calamari and Salad, White Bean Dip, Caprese Skewers,

Panzanella with Artichokes, Served with Assorted Sliced Meats, Crostini

17.00 pp

## SEAFOOD

Jumbo Cocktail Shrimp, Oysters, Clams, Snow Crab Claws, Crawfish

Served with Horseradish Cocktail Sauce, Lemon Aioli, Cajun Remoulade, Lemon Wedges

*Market Price*

## CROSTINI BAR

Eggplant Caponata, Herbed Whipped Goat Cheese, Smoked Trout and Citrus Salsa,

Tomato Bruschetta, Olive Tapenade, Served with Assorted Crostini, Pita Bread, Tortilla Chips

13.00 pp

## SPANISH TAPAS

Chicken Empanadas, Meatballs with Roasted Pepper Sauce,

Patatas Bravas (Potatoes with Spicy Mayo), Bacon Wrapped Dates

15.00 pp

## SOUTHERN COMFORT

Mini BBQ Pulled Pork Sandwiches, Corn Hush Puppies with Cajun Remoulade,

Shrimp and Grits, Cole Slaw, Black Eyed Pea Salad

16.00 pp

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### **MEDITERRANEAN**

Tomato, Cucumber and Feta Salad, Olive Tapenade, Red Pepper Hummus, Roasted Eggplant Spread,  
Israeli Couscous, Balela Salad, Marinated Olives, Served with Pita Bread  
14.00 pp

### **LITTLE HAVANA**

Skirt Steak Skewers with Chimichurri, Shrimp and Red Pepper Skewers,  
Mini Cuban Sandwiches, Fried Plantains with Garlic Aioli  
16.00 pp

### **CHARCUTERIE DISPLAY**

Assorted Sliced Meats and Cheeses  
Served with Flatbread Crackers, Preserves, Honey, Nuts, Dried Fruits, Crostini  
18.00 pp

### **PASTA STATION**

Served with Parmesan, Red Pepper Flakes, Garlic Crostini  
(Select Two):  
Penne, Grilled Vegetables, Vodka Sauce  
Farfalle, Grilled Chicken, Pesto Cream  
Gemelli, Broccoli, Alfredo Sauce  
Penne with Bolognese  
Farfalle, Shrimp, Scallops, Calamari, Light Tomato Sauce (Supplement 4.00 pp)  
14.00 pp

### **SLIDER STATION**

Build Your Own Angus Beef Sliders  
Toppings Include Ketchup, Mustard, Spicy Mayo, Cheddar,  
Dill Pickle Slices, Lettuce, Tomato, Served with Cole Slaw  
15.00 pp

### **PETIT FOURS**

Assorted Mini Cakes, Tarts, Cheesecakes, Mini Cupcakes, Mousse Cups  
12.00 pp

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## ACTION STATIONS

20 Person Minimum Order

*Requires \$150 Action Chef Fee*

### CARVING STATION

Per Order of 20 Servings

Served with Silver Dollar Rolls

(Select One):

Sage Rubbed Turkey Breast, Spiced Cranberry Relish	300.00
Rosemary Rubbed Leg of Lamb, Mint Jelly	350.00
Bone-In Baked Ham, Brown Sugar Honey Mustard	300.00
Roasted Beef Tenderloin, Horseradish Crème	400.00

### SMALL PLATES

(Select One):

Braised Beef Short Rib, Stone Ground Grits, Glazed Heirloom Carrots	
Roasted Beef Tenderloin, Mashed Potato, Haricot Vert	
Salmon, Cauliflower Puree, Caviar	
	14.00 pp

### RISOTTO STATION

Risotto Made to Order

Guests select from Asparagus, Spinach, Green Pea, Cherry Tomato, Mushroom, Basil Pesto, Parmesan, Braised Lamb, Braised Beef	
	16.00 pp

### SUSHI STATION

Assorted Maki Made to Order, Served with Wasabi, Soy Sauce, Ginger	
	16.00 pp

### UDON NOODLE STATION

Udon Noodles Made to Order

Served in Take Out Boxes with Chopsticks

Toppings Include Spicy Thai Chili Sauce, Teriyaki Sauce, Mushrooms, Broccoli, Red Pepper, Carrots, Cabbage, Bean Sprouts	
	14.00 pp

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## PRIX FIXE DINNER

### FIRST COURSE

(Select one):

- Fennel, Red Cabbage, Apple, Celery, Walnut, Grape, Pomegranate, Curried Yogurt Dressing
- Baby Spinach, Dried Cranberry, Walnut, Blue Cheese, Shaved Red Onion, Sherry Vinaigrette
- Arugula, Broccoli, Dried Apricot, Avocado, Cranberry, Apple, Maple Ginger Vinaigrette
- Mixed Greens, Herbed Goat Cheese, Bacon, Cherry Tomato, Balsamic
- Arugula, Pear, Gorgonzola, Candied Pecans, Lemon Vinaigrette
- Apricot and Toasted Almond Wheatberry Salad
- Garbanzo Beans, Cherry Tomato, Black Olive, Red Wine Honey Vinaigrette
- Focaccia Panzanella, Grape Tomato, Ricotta Salata, Artichoke Hearts, Basil Pesto
- Potato, Leek, Fennel Chowder with Bacon Garnish
- Chard and White Bean Soup
- Butternut Squash Bisque
- Carrot Soup with Dungeness Crab Garnish (Supplement 3.00 per person)

### ENTREE

(Select one regular entrée and one vegetarian entrée):

Herb and Dijon Crusted Rack of Domestic Lamb, Parsnip Potato Puree, Port-Lamb Jus	52.00
Roasted Pork Loin, Butternut Squash Caponata, Dried Fig, Pearl Onion	38.00
Braised Beef Short Rib, Roasted Fingerling Potato, Brussels Sprouts, Bacon, Shallots, Pan Jus	48.00
Seared Rainbow Trout, Seasonal Beets, Pecans, Lemon Vinaigrette	42.00
Fettuccine Primavera*	36.00
Quinoa Stuffed Bell Pepper with Tomato, Cucumber, Feta, and Zucchini*	36.00
Grilled Duck Breast, Wild Rice, Preserved Fruit, Port-Wine Jus	46.00
Eggplant Parmesan, Panko Bread Crumbs, Marinara*	36.00
French Cut Chicken Breast, Potato Puree, Haricot Vert, Garlic-Rosemary Sauce	38.00
Cheese Ravioli, Portobello Mushroom, Parmesan*	36.00
French Cut Chicken Breast, Potato Gnocchi, Root Vegetables, Natural Reduction	38.00
Gnocchi, Seasonal Squash, Heirloom Cherry Tomato, Goat Cheese, Brown Butter*	36.00
Seared Salmon, Tabbouleh Salad, Apple and Mint Salsa	46.00
8oz Filet Mignon, Sweet Potato Puree, Green Beans Almondine, Rosemary Garlic Butter	52.00
Artichoke and Zucchini Tart with Mozzarella, Red Pepper, Watercress, Cherry Tomato*	36.00
Garlic Scampi Shrimp, Pea and Fresh Chive Risotto	44.00

### DESSERT

(Select one):

- Chocolate Mousse Cake, Raspberry Coulis, Berry Garnish
- Lemon-Rosemary Olive Oil Cake
- Mascarpone-Nutella Cheesecake
- Fruit Sorbet, Seasonal Berries
- Cinnamon Apple Tart, Whipped Cream
- Mixed Seasonal Berries, Whipped Cream (Supplement 3.00 pp)

*\*Vegetarian Entree*

Final menu selections are due to the catering department  
no less than two weeks prior to the event date.  
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# DINNER BUFFET

20 Person Minimum Order

## SALADS

(Select two):

Fennel, Red Cabbage, Apple, Celery, Walnut, Grape, Pomegranate, Curried Yogurt Dressing  
Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette  
Arugula, Broccoli, Dried Apricot, Avocado, Cranberry, Apple, Maple Ginger Vinaigrette  
Mixed Greens, Herbed Goat Cheese, Bacon, Cherry Tomato, Balsamic  
Arugula, Pear, Gorgonzola, Candied Pecans, Lemon Vinaigrette  
Apricot and Toasted Almond Wheatberry Salad  
Garbanzo Beans, Cherry Tomato, Black Olive, Red Wine Honey Vinaigrette  
Focaccia Panzanella, Grape Tomato, Ricotta Salata, Artichoke Hearts, Basil Pesto

Or

Potato, Leek, Fennel Chowder with Bacon Garnish  
Chard and White Bean Soup  
Butternut Squash Bisque

## PASTA

(Select one):

Gnocchi, Seasonal Squash, Heirloom Cherry Tomato, Goat Cheese, Brown Butter\*  
Cheese Ravioli, Portobello Mushroom, Parmesan\*  
Farfalle Pasta, Pesto Cream Sauce\*  
Gemelli, Broccoli, Alfredo Sauce\*  
Fettuccine Primavera\*

## ENTREES

(Select two):

Quinoa Stuffed Bell Pepper with Tomato, Cucumber, Feta, and Zucchini\*  
French Cut Chicken Breast, Potato Puree, Garlic-Rosemary Sauce  
Seared Rainbow Trout, Seasonal Beets, Pecans, Lemon Vinaigrette  
French Cut Chicken Breast, Potato Gnocchi, Natural Reduction  
Braised Beef Short Rib, Roasted Fingerling Potatoes, Pan Jus  
Seared Salmon, Tabbouleh Salad, Apple and Mint Salsa  
Sliced Sirloin, Cabernet Sauce, Garlic Mashed Potato  
Roasted Pork Loin, Dried Fig, Pearl Onion

Served with Seasonal Vegetable

Assorted Cookies and Dessert Bars

Ice Tea, Lemonade, Coffee and Tea

52.00 pp

*\*Vegetarian Entree*

Final menu selections are due to the catering department  
no less than two weeks prior to the event date.  
A 20% service charge applies to all sales.





## HOST BAR

### STANDARD

Svedka Vodka, Jim Beam Bourbon, Cutty Sark Scotch, Bombay Gin,  
Don Q Cristal Rum, Sauza Tequila  
7.00 per drink

### PREMIUM

Grey Goose Vodka, Makers Mark Bourbon, Glenmorangie 10 Year Scotch, Plymouth Gin,  
Don Q Gran Anejo Rum, Tres Generaciones Tequila  
10.00 per drink

### STANDARD BEER

Goose Island 312 and Samuel Adams Light  
7.00 per bottle

### PREMIUM BEER

Goose Island Matilda, Sophie, or Pere Jacques  
9.00 per bottle

### HOUSE WINES

Oxford Landing Cabernet Sauvignon and Sauvignon Blanc  
7.00 per glass

### PREMIUM WINES

Please inquire for available wines

### SPARKLING WINE

Varichon & Clerc  
7.00 per glass

All host bars include soft drinks, mixers, assorted juices, and garnishes.

Requires a two drink minimum per guest or bartender fees apply.

*The Quadrangle Club does not offer cash bar services.*

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## EVENT SPACES

	<b>Maximum Capacity</b>
Main Dining Room	190
Library	90
Solarium	80
Private Dining Room	16
Founders Room	8

All event spaces are subject to room rental rates.

Maximum capacities vary depending on event.  
Rooms may be used in combination for events with higher guest counts.  
Please contact our catering department for room rental rates.

## AUDIO/VISUAL EQUIPMENT

*All audio-visual equipment must be provided by the Quadrangle Club  
Prices include installation*

Sound System	200.00 – 250.00 Per Event Space
Hand-Held Microphone	25.00 ea
Lavaliere Microphone	25.00 ea
iPod	40.00
Podium	50.00
LCD Projector and Screen	150.00
Laptop	175.00
DVD Player	25.00
Flip Chart Paper & Markers	25.00
Dry Erase Board & Markers	25.00
Easel	12.00
Conference Phone	75.00
Piano	175.00
AV Technician Onsite	75.00 Per Hour (4 Hour Minimum)

Final menu selections are due to the catering department  
no less than two weeks prior to the event date.  
A 20% service charge applies to all sales.