



300 S. Maple Rd. • Ann Arbor  
734-929-9200 • www.TheQuarterBistro.com

## PRE-SELECTED DINNER MENUS

The following menu choices are available only for banquet rooms with a minimum of 20 guests or more. Not available on holidays or with other promotions or coupons. All meals include complimentary bread and hummus.

### \$25.00 Per Person

Price includes entrée, choice of soup or salad, and drink (soda, tea, coffee); gratuity and tax extra.

#### Soup or Salad

**THE Q BISTRO SALAD** Baby greens with crumbled bleu cheese, grapes, dried cherries, cranberries, raisins, walnuts, pecans, and champagne-truffle vinaigrette. Served with a Parmigiano-Reggiano crisp.

**SOUP OF THE DAY** The Q Bistro offers a daily rotating selection of house made soups, one of which will always be vegetarian.

#### ENTREES

**SALMON PROVENCAL\*** Salmon fillet, grilled and placed on top of a sauce of ripe diced tomatoes, garlic, green onions, Italian parsley, extra virgin olive oil, and white wine. Served with berry bean pilaf and seasonal vegetables.

**NEW YORK STRIP STEAK\*** Black Angus New York Strip Steak, cooked to order, served traditionally with herb butter and a mushroom cap. Served with New Orleans Au Gratin and seasonal vegetables.

**SHRIMP AND SCALLOPS PORTOFINO** Angel hair pasta tossed with jumbo shrimp, scallops, wild mushrooms, green onions, fresh minced garlic, diced garden tomatoes, sweet basil, white wine, demi-glace, and fresh cream.

**CHICKEN SAN FRANCISCO** An original recipe developed in the 1970's by Chef Prokos. Breast of Chicken poached in white wine and lemon juice, with shallots, artichokes, mushrooms, cream, and a touch of sour cream. Served with confetti rice pilaf and seasonal vegetables.

**BUTTERNUT RAVIOLI** Jumbo ravioli filled with butternut squash, ricotta cheese, and herbs. Tossed with roasted garlic, leeks, onions, shallots, sweet basil, fresh tarragon and cream. Garnished with pecans.

### \$30.00 Per Person

Price includes entrée, choice of soup or salad, dessert, and drink (soda, tea, coffee); gratuity and tax extra.

#### Soup or Salad

**THE Q BISTRO SALAD** Baby greens with crumbled bleu cheese, grapes, dried cherries, cranberries, raisins, walnuts, pecans, and champagne-truffle vinaigrette. Served with a Parmigiano-Reggiano crisp.

**SOUP OF THE DAY** The Q Bistro offers a daily rotating selection of house made soups, one of which will always be vegetarian.

#### Entrees

**CHICKEN & SHRIMP JAMBALAYA** An original Acadian dish. A seasoned combination of chicken, shrimp, smoked andouille sausage, tomatoes, onions, peppers, celery, herbs, confetti rice pilaf, and spices. Gluten free.

**ROSEMARY CHICKEN** Marinated in shallots, garlic, citrus juice, olive oil, and fresh herbs. Grilled perfectly, served with cheesy country mashed potatoes and fresh vegetables.

**BISTRO SIRLOIN STEAK\*** Grilled to order served with cheesy country mashed potatoes, fresh vegetables, onion crisps, and topped with a mushroom demi-glace.

**BISTRO STYLE TILAPIA FILLET WITH SHRIMP** Lightly crusted with panko bread crumbs, Parmigiano-Reggiano cheese, and fresh herbs. Pan seared with gulf shrimp, finished with white wine, lemon, capers, spinach, and artichoke hearts. Served with angel hair pasta.

**BUTTERNUT RAVIOLI** Jumbo ravioli filled with butternut squash, ricotta cheese, and herbs. Tossed with roasted garlic, leeks, onions, shallots, sweet basil, fresh tarragon and cream. Garnished with pecans.

#### Desserts

KEY LIME PIE • TUXEDO MOUSSE CAKE • BREAD PUDDING

\* Served raw, under cooked, or can be cooked to order. Please note that consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.