

The Quarter

BISTRO & TAVERN

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

PRE-SELECTED LUNCH 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.

\$11.00 per person

Price includes entrée and drink (soda, tea, coffee); gratuity and tax extra.

SOUP AND SALAD COMBINATION Your choice of our petite salads: The Bistro Salad, Classic Greek or Caesar Salad. Served with a choice of soup from any of our offerings including the soup of the day.

SOUP AND ½ BISTRO TURKEY GRILL Your choice of soup served with a ½ Bistro Turkey Grill. Smoked turkey, ripe avocado, sliced red onion, mayo, and fresh mozzarella cheese.

THE Q BISTRO SALAD WITH CHICKEN Baby greens with crumbled bleu cheese, grapes, dried cherries, cranberries, raisins, walnuts, pecans, and champagne-truffle vinaigrette. Served with a parmigiano-reggiano crisp.

BLACK ANGUS BURGER* Half-pound, hand-pattied Black Angus ground chuck cooked to perfection. Choice of cheese: American, provolone, or jalapeno Monterey jack cheese on a sesame bun.

BIG EASY BURGER* Half-pound, Black Angus ground chuck cooked to perfection. Topped with grilled smoked ham, crispy bacon, cheddar cheese, and BBQ sauce. Served with lettuce, sliced tomato, and onion on a sesame bun.

BISTRO TURKEY GRILL Smoked turkey, ripe avocado, sliced red onion, mayo, and fresh mozzarella cheese. Grilled on sourdough bread.

BOURBON STREET MUFFULETTA Mortadella, salami, prosciutto to ham and provolone cheese on a baguette with remoulade sauce, topped with an olive relish mix and spring mix.

BRONZED CATFISH WITH RED BEANS AND RICE A traditional New Orleans combination. Farm raised catfish grilled with cajun spices. Served with rice, red beans and andouille sausage.

CREPES CANNELONI Delicate crepes stuffed with a blend of sautéed chicken, sirloin of beef, onions, celery, garlic, fresh herbs, parmesan, and ricotta cheeses. Topped with Monterey jack cheese and baked with marinara. Served with vegetables.

POTATO CAKES WITH LENTILS Homemade potato cakes with sautéed onions, peas, chives, corn, and fresh spices. Grilled and served with balsamic lentil sauce. Topped with baby greens and Chef's vinaigrette.

\$16.00 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

BUTTERNUT SQUASH RAVIOLI FLORENTINE Jumbo ravioli filled with butternut squash, ricotta cheese, parmesan cheese, and fresh herbs. Tossed with roasted garlic, leeks, baby spinach, vidalia onions, red Bermuda onions, shallots, sweet basil, fresh tarragon, and cream. Garnished with pecans.

CHICKEN PARMESAN Chicken breast lightly breaded and pan fried, baked with marinara sauce and Monterey jack cheese. Served with angel hair pasta.

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

CATFISH BEIGNETS PLATTER Marinated catfish lightly fried and served with Bistro fries and remoulade sauce.

PAN SEARED TILAPIA FILLET Lightly crusted with panko bread crumbs, parmigiano-reggiano cheese, and fresh herbs. Pan seared, finished with white wine, lemon, capers, spinach, and artichoke hearts. Served with angel hair pasta.

* 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.