In-House Banquets and Catering from the Q

The Quarter
BISTRO & TAVERN

300 S. Maple Rd.
Ann Arbor, MI 48103
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The Quarter Bistro and Tavern aims to deliver a unique and exciting dining experience by marrying European bistro dining with a Cajun/creole twist. A class of cuisine unto itself, Cajun/creole cooking reflects a proud and strong heritage that features an abundance of fresh, native ingredients.

Plan your next occasion with the Quarter Bistro for an event filled with fun, laughter, and delicious food. We have 3 beautiful banquet rooms, or we will bring the Q to your location!

breakfast

* 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.

Breakfast is offered Monday through Saturday until 11:00 am. Not available on certain holidays.

Quarter Continental

Minimum 15 guests • $8.00 per person
Fresh bagels and doughnuts from Dimos Deli with assorted pastries, muffins, and fresh fruit salad.

Country Breakfast

Minimum 15 guests • $8.00 per person
Scrambled eggs, crisp bacon, sausage, buttermilk biscuits, and country gravy. Served with butter fruit preserves and fresh fruit salad.

Eggs in The Morning Buffet

Minimum 15 guests • $10.00 per person
Select one of the following egg dishes. Served with assorted breakfast pastries, fresh fruit salad, bacon, sausage, and hash browns.

- Bayou Breakfast Casserole
  Scrambled eggs, red beans, Andouille sausage, sliced green onions, diced tomatoes, and cheddar cheese.
- Simply Ham and Egg Scramble
- Farmers Scramble
  With onions, bacon, bell peppers, mushrooms, diced tomatoes, and cheddar cheese.
- Spinach and Swiss Egg Casserole
- Tomato Cheese Strata
- Scrambled Eggs Straight Up

Top of the Morning Beverages

$3.50 per person • A la carte $2.50
Assorted juices, bottled water, and coffee.

All Inclusive

The following lunch menu choices are available only for banquet rooms with a minimum of 20 guests or more. All meals include complimentary bread and hummus. **Inclusive menus available in-house only.** Available Monday through Saturday, 11:00 am - 4:00 pm. Not available on certain holidays and U of M graduation dates. Cannot be combined with other promotions or coupons.

Minimum 20 guests • $12.00 per person
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.

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.

Black Angus Burger* Half-pound, hand-patted Black Angus ground chuck cooked to perfection with American cheese on a sesame bun.

Bourbon Street Muffuletta Mortadella, salami, prosciutto 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.

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.

Minimum 20 guests • $16.00 per person
Includes entrée, choice of soup or salad, and drink (soda, tea, coffee), gratuity and tax extra.

Soup or Salad

Back to the Garden Salad Romaine lettuce, tomatoes, English cucumbers, sliced green onions and crisp house baked croutons with Balsamic Vinaigrette.

Soup of the Day

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.

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lunch

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PDQ Lunch Buffets

Minimum 20 guests • $12.00 per person
Available Monday through Saturday, 11:00 am - 4:00 pm. Not available on certain holidays and U of M graduation dates. Served with Bistro Bread and Hummus. Add assorted soft drinks for $1.50 more: Coke products, ice tea, lemonade, and coffee.

"P"

First pick one entrée from below
(additional entrée $3.00 per person)

Grilled Rosemary Chicken

Butternut Squash Ravioli
with spinach and cream

Grilled Salmon Provencal

Sliced Roast Sirloin of Beef
with mushroom demi glaze

Panko & Parmesan Encrusted Tilapia Fillets
with lemon caper artichoke sauce

Chicken and Shrimp Jambalaya
with andouille sausage tossed in rice

Chicken Parmesan Medallions

Penne Alfredo
with bronzed grilled breast of chicken

Grilled BBQ Pork Medallions

Bronzed Catfish

"D"

Next pick one side item from below
(additional side dish $2.00 per person)

Sautéed Vegetable Medley • Red Skin Potato Salad

Chef's Confetti Rice Pilaf • Creamy Cole Slaw

Red Beans & Rice • Fresh Fruit Salad • Salad Nicoise

Greek Pasta salad with crisp veggies and Feta Cheese.

Back to the garden salad
with Dijon ranch and Balsamic vinaigrette.

"Q"

Lastly, pick your sweet ending.

Assorted Fresh Baked Cookie Tray

Bread Pudding with Bourbon Sauce.

Chocolate Brownie Tray

Assorted Mini Dessert Tray

Bistro Sandwich Buffet

Minimum 15 guests • $10.00 per person
Add assorted soft drinks for $1.50 more: Coke products, ice tea, lemonade, and coffee. Available Monday through Saturday, 11:00 am - 4:00 pm. Not available on certain holidays and U of M graduation dates.

Step up and make your own sandwich, Smoked Ham, Fresh Sliced Turkey Breast, Roast Beef and Tuna Salad are the main course but also on the table, Greek Pasta Salad, Potato Chips, assorted breads, sandwich toppings and condiments. Add Chefs Soup of the day or Fresh Baked Cookies just $1.50 additional.

Boxed Lunches

Minimum 15 guests • $9.00 per person
Perfect for groups on the go with your choice of sandwich, bag of potato chips, fresh fruit salad, and a fresh baked cookie. Add assorted soft drinks for $1.50 more: Coke products or bottled water.

Choose a sandwich from below.
Don't see what you're looking for just ask!

- Turkey on wheat with Swiss cheese.
- Shaved Ham on sour dough with cheddar cheese.
- Turkey bacon ranch on multi-grain bread.
- Tuna or Chicken Salad Croissants.
- Grilled Veggie Muffuletta on toasted French baguette.
- Roast Beef on multi-grain bread with cheddar.
- Ham Turkey Combo with Cheddar and Swiss cheese on French baguette.

All sandwiches garnished with lettuce, tomatoes, and onions (mustard and mayo on the side).

Appetizers

Fresh and Steamy Beginnings

Shrimp Saganaki Topped with crumbled feta cheese and ouzo. $28.00 per dozen

Bruschetta with tomatoes, mozzarella, capers, and pesto. $24.00 per dozen

Caribbean BBQ Shrimp with Rice
$28.00 per dozen

Vegetable Bean Cakes $24.00 per dozen

Bistro Crab Cakes $42.00 per dozen

Q Bistro Chicken Wings
BBQ or Buffalo Style. $18.00 per Bistro Dozen

Catfish Beignets $3.00 per person

Alligator Voodoo $3.00 per person

Baked Stuffed Mushrooms
$18.00 per dozen

Calamari $3.00 per person

Chef's Meatballs
Swedish or BBQ. $14 .00 per dozen

Oysters Rockefeller $33.00 per dozen

Mini Spanakopita $18.00 per dozen

Bacon Wrapped Scallops
$24.00 per dozen

Mini Beef Wellington $30.00 per dozen

Assorted Mini Quiche $18.00 per dozen

Mini Chicken Pineapple Brochettes
$30.00 per dozen

Thai Peanut Chicken Satay
$30.00 per dozen

Breaded Parmesan Artichoke Hearts
$18.00 per dozen

Chilled Starters

Olive and Feta Tapenade
$2.00 per person

House Made Humus and Pita Chips
$15.00 per one pound tray

Seasonal Fruit Tray
Small (serves 15-20 guests) $45.00
Large (serves 30-40 guests) $75.00

Fresh Vegetable Crudités
with Herb Buttermilk Dressing.
Small (serves 15-20 guests) $45.00
Large (serves 30-40 guests) $75.00

Imported and Domestic Cheese Tray
Small (serves 15-20 guests) $55.00
Large (serves 30-40 guests) $85.00

Oysters on The Half Shell
$24.00 per dozen

Shrimp Cocktail $24.00 per dozen

Fresh Mozzarella and Tomatoes
$4.00 per person

Chilled Asparagus Spears
wrapped with smoked turkey. $18.00 per dozen

Sweet Finale

Assorted Petit Desserts and Petit Fours
$10.00 per dozen

Fresh Strawberries
Dipped in Chocolate. $15 per dozen

Fresh Pineapple Slices
Dipped in Chocolate. $15 per dozen

Mini House Made Key Lime Pies
$30 per dozen

2 Bite Cheese Cakes
with Melba Sauce. $15 per dozen

Bistro Bread Pudding Platter
with Bourbon Sauce. $3 per person

dinner

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All Inclusive

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Minimum 20 guests • $25.00 per person
Price includes entrée, choice of soup or salad, and drink (soda, tea, coffee); gratuity and tax extra.

Soup or Salad

Back to the Garden Salad Romaine lettuce, tomatoes, English cucumbers, sliced green onions and crisp house baked croutons with Balsamic Vinaigrette.

Soup of the Day

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.

Bistro Sirloin Steak* Grilled to order served with fresh whipped creamy mashed potatoes, fresh vegetables, onion crisps, and topped with a mushroom demi-glace.

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.

Minimum 20 guests • $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

Back to the Garden Salad Romaine lettuce, tomatoes, English cucumbers, sliced green onions and crisp house baked croutons with Balsamic Vinaigrette.

Soup of the Day

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 fresh whipped creamy mashed potatoes and fresh 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 fresh whipped creamy mashed potatoes and seasonal vegetables.

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

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dinner

Dinner Buffets

30 person minimum

Not available on certain holidays and
U of M graduation dates.

New Orleans Voodoo
$27.00 per person
Chicken and Shrimp Jambalaya, Alligator Voodoo, Grilled Rosemary Chicken, Fresh seasonal vegetable and steamed red skin potatoes. Buffet also includes Garden salad with ranch and balsamic vinaigrette, creamy Cole slaw, 3 Bean Salad and French Sliced Baguette with butter.

Bistro BBQ Buffet
$30.00 per person
BBQ Chicken Breast, Catfish Beignets Slow Roasted Spare Ribs red beans Fresh Whipped mashed Potatoes and seasonal vegetable. Buffet also includes Garden salad with ranch and balsamic vinaigrette, creamy Cole slaw, 3 Bean Salad corn muffins and French Sliced Baguette with butter.

Italian Bistro Buffet
$32.00 per person
Shrimp and Scallop Portofino, Sautéed Chicken Marcella Medallions, Grilled Sweet Italian Sausage, Pesto Penne Pasta and steamed Broccoli Florets. Buffet also includes Garden salad with ranch and balsamic vinaigrette, Bistro Bread and butter.

Plated Meals to You

30 person Minimum

Served with Bistro Bread and Hummus.
Add assorted soft drinks for $1.50 more: Coke products, ice tea, lemonade, and coffee.

The Quarter Bistro will take our kitchen on the road for you. Just refer to our uniquely amazing dinner menu for meals of your choice and we will be on our way.

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The Quarter Bistro & Tavern In-House Banquet Policy

The Quarter Bistro & Tavern management makes every attempt to satisfy the needs and requests of our guests. We charge a fair competitive price for services, food, and beverage.

- Michigan sales tax does apply unless noted tax-exempt ahead of time.
- A service fee of 20% will be added to the check. Additional gratuities are at the discretion of our guest.
- Private room reservations will be secured with a valid credit card.
- Cancelation within 48 hours of reservation date is subject to a $400 fee.
- Coupons or promotions will not be honored in private rooms or for events.
- Tastings can be scheduled for parties of 60 or more with a $25 fee per person, and a limit of 2-3 items.
- Guests are not permitted to design their own menus as it is a representation of the Quarter Bistro. The Quarter Bistro will design a menu free of charge, however, a design fee may be required if any special requests are beyond our internal capacity.
- There is no fee for cake cutting, but must be limited to cake and dessert only.
- Decorations are limited to the table set ups only. Nothing may be applied to the walls or hung from the ceiling.
- Projector for presentations available for a fee of $100. For use only in the Sun Room and Red Room.

The Quarter Bistro & Tavern Catering Policy

The Quarter Bistro & Tavern Management makes every attempt to consider the appreciation we have of our guest. We charge a fair competitive price for services, food and beverage.

- Michigan sales tax does apply unless noted tax-exempt ahead of time.
- A predetermined service fee will be added to the check. Additional gratuities are at the discretion of our guest.
- Catering functions will be secured with a valid credit card
- Cancelation within 48 hours of catered event is subject to a pre-determined fee.
- All food catered includes necessary disposable items for service. Any needs for china, flatware, linen, or glassware will require a rental fee and agreement.
- Catering is available to the greater Ann Arbor community but we are willing to travel further to serve your needs for a predetermined fee to cover travel and necessary staff requirements.

Catering is also available from our sister property.

THE ORIGINAL
Cottage Inn

512 East William • Ann Arbor, MI 48104
ph 734-663-3379 • fx 734-996-8245