

LUNCH & DINNER PARTIES

Quantum/Mondial offers {3} menu options for prix fixe dinner – please start by selecting the option, and then select the appetizers, entrees, and desserts which correspond with that option. The prices below reflect the cost for food only.

We ask for specific menu selections {7} days prior to your event. We can not guarantee availability of menu items within {7} days of your event. Don't want to make the menu call? Let us choose for you and we'll cut your price by {\$5} per guest.

MENU OPTIONS A & B – Progressive Grazing

Our grazing menu is designed to inspire a congenial, lively atmosphere offering a variety of different flavors in one sitting. All items are served in the center of the table conducive to sharing. We ask that you select from the following menu prior to your event.

- option A:** host selects 2 conversation starters, 2 salad/appetizers, 2 fish/shellfish, 2 meat/poultry, 1 side for the table
option B: host selects 3 conversation starters, 2 salads/appetizers, 2 fish/shellfish, 2 meat/poultry, 2 sides for the table

Conversation Starters

miniature pulled pork sandwiches / jalapeno slaw, house made bbq sauce
 lamb & fig lollipops / gorgonzola dipping sauce
 miniature wild mushroom strudel v
 dumpling of duck confit & dried sour cherries / aged balsamic syrup
 tiny twice baked potatoes / sour cream, aged cheddar v

Salads & Appetizers

sliced avocado & orange salad / watercress, roasted corn vinaigrette
 five spice chicken salad / cabbage/citrus/roasted cashews/sesame vinaigrette
 spicy tuna tartare / black sesame seeds
 warm wild mushroom salad / tiny greens & spinach, citrus-mustard vinaigrette, crispy wontons

Fish & Shellfish

herb crusted halibut / lemon-thyme mushroom broth
 maple grilled salmon / rosemary-dijon vinaigrette
 togarashi & sesame seed crusted ahi / sake beurre blanc
 pan-seared diver scallops / veal demi glace

Meat & Poultry

grilled pomegranate glazed pork
 braised molasses glazed short ribs / roasted onion jam
 grilled new york / blackberry port wine sauce
 pan roasted airline chicken breast / mushroom duxelle stuffing
 petite osso bucco / pan braising jus

Sides

steak fries	cumin carrot puree
wild rice & pecan cakes	grilled asparagus
beet risotto	root vegetable sauté

Dessert

chef's selected miniature desserts for the table

Option A ~ {\$45} per person

Option B ~ {\$55} per person

* see next page for terms & conditions (fyi)

MENU OPTION C – Prix Fixe

Our plated dinner menu is designed to create a fine dining restaurant experience for you and your guests. We ask that you select from the following menu prior to your event. When your guests are seated, they will be presented with a personalized à la carte menu, they will order from that menu just as they would in a typical restaurant.

for groups of 25 or less: host selects 2 starters, 2 mains, 1 dessert
for groups of 26 or more: host selects 2 starters, 3 mains, 1 dessert

Starters

sliced avocado & orange salad / watercress, roasted corn vinaigrette
grilled romaine salad / roasted red & yellow beets, gorgonzola, blood orange vinaigrette
market greens / dried cherries, black mission figs, candied hazelnuts, goat cheese, gran marnier vinaigrette
warm wild mushroom salad / tiny greens & spinach, citrus-mustard vinaigrette, crispy wontons
bbq confit duck salad / savory plum-thyme tart, persimmons and watercress, ginger-red wine-dijon vinaigrette
farmer's market bounty soup

Mains

herb crusted halibut / lemon-thyme mushroom broth, cumin carrot puree, sautéed arugula
maple grilled salmon / rosemary-dijon vinaigrette, wild rice & pecan cake, grilled asparagus
pan-seared diver scallops / veal demi glace, truffled soft polenta, braised greens
roasted turkey / honey & cider vinegar sauce, roasted baby carrots, beets & turnips with walnuts, chunky burdock mash
braised molasses glazed short ribs / roasted onion jam, root vegetable sauté, sautéed chanterelles
petite osso bucco / pan braising jus, sautéed brunoise of carrots, celery, onion, beet risotto
grilled new york / blackberry port wine sauce, blue cheese popover, steak fries, braised spinach
grilled pomegranate glazed pork chop / caramelized butternut squash, roasted apples, wilted kale
huckleberry & maple seared duck breast / potato-beet gratin, goat cheese-persimmon crust, grilled green onion

Desserts

trio of miniature desserts / chef's choice
cayenne spiced butternut squash tart tatin / nutmeg crème fraiche
apple & fig crisp / mascarpone, port sabayon, chipotle dust
meyer lemon curd tart / coconut crust, rum whipped cream, pomegranate reduction
citrus sour cream cheese cake / hazelnut crust, minted blood orange sauce
strawberry-rhubarb turnover / basil caramel sauce, vanilla bean ice cream
cindy's chocolate truffle cake

Dinner ~ {\$45} per person

Lunch ~ {\$38} per person

add-ons

add one passed hors d'oeuvres ~ {\$3} per person
add three passed hors d'oeuvres ~ {\$9} per person
add cheese course ~ {\$8} per person or {\$12} per two
add sorbet taster ~ {\$3} per person
add selection per course ~ {\$5} per person
additional course ~ price dependent on selection

fyi

- There is a **\$1250 minimum expenditure required** for dinner events (for food, beverage & wine). There is an **\$800 minimum** required for all lunch events.
- 7.75% CA State sales tax and 20% staffing charge** are added to all final checks.
- Events under 25 are limited to 2 appetizer & 2 entrée options.
- Any **beer, wine & non-alcoholic beverages** may be ordered on an individual basis at an additional charge.
- We use the finest local & seasonal ingredients & therefore **reserve the right to change any menu item** due to availability or quality. We will gladly accommodate any guest with a dietary restriction by preparing a special meal.
- A **\$1000 deposit** is required to reserve the date, this deposit is **refundable up to 30 days prior** to the event
- Dinner events may run for **4 hours – additional hours are billed at \$150**
- Valet parking** is required for groups over 15 – the cost is \$35 per parker per hour
- State-of-the-art A/V equipment** with high-speed Internet connection, power point options & a 51" screen TV is available.