



Group Menus
Quattro at Whistler

GROUP MENU #4

5 COURSE \$88 PER PERSON

BUFFALO MOZZARELLA

TOMATO, BASIL

OR

BEEF TENDERLOIN CARPACCIO

MUSTARD AIOLI, TRUFFLE OIL, ARUGULA, PARMIGIANO REGGIANO

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LOBSTER RISOTTO

PEA SHOOTS, PRAWN BRANDY BISQUE

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PORT POACHED PEAR SALAD

ARUGULA, GOAT CHEESE

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GRILLED PROVIMI VEAL CHOP

CRISP PROSCIUTTO, SAGE SUCCO

OR

SEARED SEA SCALLOPS

CORN PANCETTA MASH

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ITALIAN CHEESE PLATE

OR

TIRAMI-SU

Suggested 18% service charge will be applied to groups of eight or more
whistler@quattrorestaurants.com
604 905 4844



Group Menus
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GROUP MENU #3

5 COURSE \$75 PER PERSON
OUR SIGNATURE GROUP MENU
FIVE COURSES SERVED FAMILY STYLE

ANTIPASTO

FAMILY STYLE APPETIZER PLATTER

PASTA

PASTA PLATTER

INSALATE

SALAD PLATTER

SECONDI

MAIN COURSE PLATTER
MEAT AND SEAFOOD

DOLCI

HOUSE MADE DESSERT PLATTER

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GROUP MENU #2

3 COURSE \$65 PER PERSON

BC WILD MUSHROOM RISOTTO

PARMIGIANO REGGIANO, WHITE TRUFFLE OIL

OR

SPINACH SALAD

CRUMBLed GOAT CHEESE, CARAMELIZED ONION, CRISP PANCETTA

OR

TIGER PRAWN SALAD

ARUGULA, CERIGNOLA OLIVE, VERMOUTH, TOMATO, BASIL

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SEARED RARE AHI TUNA

SWEET CORN SAFFRON SAUCE

OR

SPAGHETTI QUATTRO

MINCED CHICKEN, GARLIC, CHILLIES, BLACK BEANS, PARSLEY, TOMATO OLIVE OIL

OR

GRILLED ALBERTA AAA BEEF TENDERLOIN

MARSALA ONION SUCCO

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TIRAMI-SU

ESPRESSO SPIKED LADY FINGERS, MARSALA MASCARPONE

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GROUP MENU#1

3 COURSE \$59 PER PERSON

CAESAR SALAD

ROMAINE HEARTS, PARMIGIANO REGGIANO, CROUTONS
OR

AHI TUNA CARPACCIO

CRISPY CAPERS, SHALLOTS, TOMATO, LEMON AIOLI

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WILD BC SALMON

ORANGE GLAZE, PICKLED FENNEL, ARUGULA
OR

SPAGHETTI AMATRICIANA

CRISP PANCETTA, CARAMELIZED ONION, PECORINO, TOMATO
OR

MAPLE HILLS FARM FREE RANGE CHICKEN BREAST

SMOKED PROVOLONE, ROASTED FENNEL SAUCE

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PANNA COTTA

VANILLA BEAN INFUSED COOKED CREAM

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RECEPTION MENU

COCTAIL RECEPTION PASSED AROUND - OR FAMILY STYLE ON PLATTERS
\$4 EACH, CHOOSE A MINIMUM OF THREE

SALMONE, SMOKED SALMON, JALAPENO CIABATTA

GAMBERI FRITI, PRAWN TEMPURA, LEMON TARRAGON

TONNO CRUDO, AHI TUNA TARTARE, POTATO CRISP

COZZE, VANCOUVER ISLAND MUSSELS, SWEET MOSCATO D'ASTI

BRESAOLA, AIR CURED BEEF BUNDLES, ARUGULA, WHITE TRUFFLE OIL

CARNE CRUDA, STEAK TARTARE, GRILLED CROSTINI

PANCETTA, ON CIABATTA, SPINACH GOAT CHEESE

ARANCINI, ITALIAN SAUSAGE AND ASIAGO RISOTTO BALL

BRUSCHETTA, TOMATO, BOCCONCINI, BASIL, BALSAMIC

CAPONATA, VEGETABLES, SULTANA RAISINS, CROSTINI

POLENTA, GRILLED EGGPLANT, GOAT CHEESE, ROASTED PEPPERS

FUNGHI, PORTOBELLO MUSHROOM, BABY ARUGULA, ASIAGO

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