



GROUP MENUS
QUATTRO AT WHISTLER

GROUP MENU #4
5 COURSE \$88 PER PERSON

BUFFALO MOZZARELLA
CROSTINI, FRESH TOMATO, BASIL
OR

BEEF TENDERLOIN CARPACCIO
PEPPERCORN SEARED BEEF TENDERLOIN, DIJON AIOLI,
ARUGULA, PARMIGIANO REGGIANO

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PORT POACHED PEAR SALAD
ARUGULA, GOAT CHEESE

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LOBSTER RISOTTO
PEA SHOOTS, PRAWN BRANDY BISQUE

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GRILLED PROVIMI VEAL CHOP
CRISP PROSCIUTTO, SAGE SUCCO
OR
SEARED SEA SCALLOPS
SWEET CORN, SAFFRON, TRUFFLE SAUCE

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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
QUATTRO AT WHISTLER

GROUP MENU #3

4 COURSE \$75 PER PERSON
OUR SIGNATURE GROUP MENU
FOUR COURSES SERVED FAMILY STYLE

ANTIPASTO

FAMILY STYLE APPETIZER PLATTER

PASTA

PASTA PLATTER

SECONDI

MAIN COURSE PLATTER
MEAT AND SEAFOOD

DOLCI

HOUSE MADE DESSERT PLATTER

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GROUP MENUS
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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 MENUS
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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
QUATTRO AT WHISTLER

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

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

CARNE CRUDA, STEAK TARTARE, GRILLED CROSTINI

ARANCINI, ITALIAN SAUSAGE AND ASIAGO RISOTTO BALL

BRUSCHETTA, TOMATO, BOCCONCINI, BASIL, BALSAMIC

CAPONATA, VEGETABLES, SULTANA RAISINS, CROSTINI

FUNGHI, PORTOBELLO MUSHROOM, BABY ARUGULA, ASIAGO

CAVOLFIORE ROAST CAULIFLOWER, CARAMELIZED RED ONIONS, CROSTINI

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