



Group Menus
Quattro at Whistler

GROUP MENU #4

5 COURSE \$93 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

~ ~ ~

LOBSTER RISOTTO

PEA SHOOTS, PRAWN BRANDY BISQUE

~ ~ ~

GRILLED PROVIMI VEAL CHOP

CRISP PROSCIUTTO, SAGE SUCCO

OR

SEARED SEA SCALLOPS

SWEET CORN, SAFFRON, TRUFFLE SAUCE

~ ~ ~

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

4 COURSE \$84 PER PERSON

SERVED FAMILY STYLE - ITEMS SUBJECT TO CHANGE

ANTIPASTO PLATTER

RADICCHIO BOCCONCINI

GRILLED RADICCHIO BUNDLES, BOCCONCINI & PROSCIUTTO, SOUR CHERRY
VINAIGRETTE

ARANCINI

ASIAGO & SAUSAGE RISOTTO BALL,
SMOKED PEPPER SAUCE

HOUSE SMOKED SALMON

CHIVE AOLI

SEARED RARE AHI TUNA

LEMON CAPER AOLI

~~PLUS TWO SEASONAL APPETIZERS AS
PER CHEF'S CHOICE~~

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HOUSE SIGNATURE SPAGHETTI QUATTRO

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

FUSILLI TARTUFATI

BC WILD MUSHROOMS, FRESH SAGE,
WHITE TRUFFLE OIL

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MERLUZZO ALLA CROSTA

PISTACHIO CRUSTED SABLEFISH FILET,
FIRE ROASTED RED PEPPER SAUCE

ROASTED LAMB RACK

GRAINY MUSTARD CRUST, CANDIED FIG
AND FRESH THYME SUCCO

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DOLCI

DESSERT ASSORTMENT

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Group Menus
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GROUP MENU #2

3 COURSE \$70 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

~ ~ ~

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

~ ~ ~

TIRAMI-SU

ESPRESSO SPIKED LADY FINGERS, MARSALA MASCARPONE

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Group Menus
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GROUP MENU#1

3 COURSE \$64 PER PERSON

CAESAR SALAD

ROMAINE HEARTS, PARMIGIANO REGGIANO, CROUTONS

OR

AHI TUNA CARPACCIO

CRISPY CAPERS, SHALLOTS, TOMATO, LEMON AIOLI

~ ~ ~

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

GREEN MADAGASCAR PEPPERCORN 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, CAMELIZED RED ONIONS, CROSTINI

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