

Plated Dinners

The Uptown

Chopped Romaine with Mandarin Oranges,
Almonds, Goat's Cheese and Champagne
Vinaigrette

Pan Seared Tilapia with Tomato Concasse
Herbed White and Brown Rice
Fresh Steamed Asparagus
Brown Butter Tart

*Suggested wines: Rutherford Hill Chardonnay,
Clos du Bois Merlot*



The Tarragon

Mixed Greens with Roasted Yellow Peppers,
Roquefort, Toasted Pecans and White Balsamic-
Pear Vinaigrette

Pan Seared Chicken Breast with Capers, Herbs
and Tarragon-Lemon Butter

Brown Rice with Wild Mushrooms

Vegetable Mélange

Apple Frangipane

*Suggested wines: Craggy Range Sauvignon Blanc,
Ferrari-Carano Merlot*

The Country Club

Mixed Greens with Julienne Carrot and Cucumber,
Shaved Gouda and Balsamic Vinaigrette

Fillet of Beef with Merlot Reduction

Seared Chicken Breast with Herb Vinaigrette

Cheddar and Leek Mashed Potatoes

Sautéed Seasonal Vegetables

Turtle Cheesecake

*Suggested wines: Kenwood Chardonnay, Chateau
Ste. Michelle Cabernet Sauvignon*

The Mixed Grill

Bibb Lettuce with Hearts of Palm and Roasted
Asparagus with Creamy Sherry Dressing

Honey-Mustard Salmon, Fillet of Beef and Lamb
Chop Lollipop

Black and White Orzo

Glazed Baby Carrots

Lemon Mousse Cake

*Suggested wines: Craggy Range Sauvignon Blanc,
Stags' Leap Petite Syrah*

**All Plated Dinners include freshly brewed regular coffee,
decaffeinated coffee, hot tea, assorted sodas and iced tea*



Meetings • Conferences • Executive Learning

1405 North Fifth Avenue
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*Q Center applies an 18% taxable service charge to all food and beverages.