



THE OTHER WOMAN @ MARGUERITE

c a t e r i n g & p a t i o e v e n t s

catering to pick up and enjoy at home. *preorder with 48 hours notice*

- ARTISAN CHEESE & CHARCUTERIE BOARD** *serves 6-8 \$90 / 10-18 \$200 / 20-30 \$400*
Brillat Savarin. Midnight Moon. Truffle Tremor. Comté 30 month. Big Rock Blue. Parma prosciutto & salami secchi. bread sticks. crackers. apple. grapes. pear moustarde. fig. apricot. strawberry mint & pepper jam. honey. cornichon. whole grain mustard. On a wood board wrapped in cellophane and ribboned - party ready.
- CHIPS. GUACAMOLE. SALSA.** *serves 6-8 \$60 / 10-18 \$100 / 20-30 \$200*
Crunchy seasoned chips. Chunky avocado, onion. tomato. lime. jalapeno. cilantro. QW Pico de Gallo.
- CEVICHE OR POKE** *serves 6-8 \$80 / 10-18 \$180 / 20-30 \$300*
Shrimp. Halibut. Yellowfin Ahi. lime. tomato. jalapeno. soy. sesame. sriracha. sesame seeds. seasoned chips.

private patio events. showers. birthdays. corporate. graduation. sports.
wine & cocktail tastings. celebration of life.
contact us for booking information

QW DINNER MENU FOR SIT DOWN DINING EVENTS *always available*

cocktails. bar. wine.

- MIMOSA & APEROL BAR** Roederer bubbles. peach. grapefruit. orange. Aperol spritz.
- BLOODY MARY BAR** Tito's. Ketel. Goose. Housemade Mary mix. bacon. shrimp. celery. cucumber. olives.
- MARGARITA BAR** Skinny. Hot Stuff. Strawberry. Mango. Paloma.
- MARTINI BAR** Classic. Sugar Dog. Adrenaline. Vesper. Cosmo. Blueberry Basil. Maggie. Anjou. Drop.
- WINE BAR** Everything on our extensive list is yours by the glass or bottle.
- CURATED SPRITS BAR** Our back bar is all yours! We can pour anything you like.

bites to start

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- CHIPS. GUACAMOLE. SALSA.** Chunky avocado, onion. tomato. lime. jalapeno. cilantro. QW Pico de Gallo.
- CEVICHE OR POKE** Shrimp. Halibut. Yellowfin Ahi. lime. tomato. jalapeno. soy. sesame. seasoned chips
- WATERMELON SQUARES *** Watermelon. creamy Bulgarian feta. fresh mint. drizzle aged balsamic.
- DEVILED EGGS *** Classic free range yolk. pickle relish. mayo. tobacco. parsley paprika..
- SEAFOOD COCKTAIL *** King crab. juicy white shrimp. horseradish. cocktail sauce.
- CRAB CAKE *** Crab, scallop & shrimp cake. Dijon mayo horseradish.
- CALAMARI** Melt in your mouth hand pounded calamari. tartar & cocktail sauce.
- RICOTTA MEATBALLS *** Housemade meatballs. Bolognese sauce.
- PRIME RIB BITES** Prime rib hash tarts. onion bacon jam. creamed horseradish. chives.
- ZUCCHINI** Crispy golden fried zucchini spears. ranch.

greens & soups

QW SALAD **	Our signature lazy Susan salad.
CDM *	Romaine. tomato. avocado. red onion. olives. Big Rock Blue. vinaigrette.
ROCKET *	Arugula. frisee. kale. red leaf romaine. tomato. berries. Marcona almonds.
CAESAR **	Garlicky lemon Caesar dressing. Parmesan crisp. housemade croutons.
BLT *	Candied bacon. tomato. red onion. Big Rock Blue. Iceberg. blue cheese. balsamic drizzle.
TOASTED SALMON	Glazed with sesame soy. mixed greens. cucumber relish. ginger soy vinaigrette.
DIJON CAESAR	Marinated Dijon grilled breast. Classic lemon Parmesan Caesar.
SOUPS	QW signature seafood bisque. Clam Chowder. Assorted others - ask for the list.

sliders & tacos

SHRIMP TACOS **	Sautéed juicy Mexican white shrimp. pineapple teardrop tomato salsa.
SWORDFISH TACOS **	Mesquite grilled swordfish. cilantro slaw. chipotle cream.
LOBSTER TACOS **	Lemon lobster. sweet corn. Cotija. avocado. roasted red pepper. lime slaw.
SHORTRIB TACOS **	Slow roasted all day shredded short rib, smoked tomatillo salsa. queso fresco. cilantro
FILET SLIDERS	Angus tenderloin. onion bacon jam. creamed horseradish. arugula. fries.
QW BURGER SLIDERS	Quarter pound Angus burgers. pickles. secret sauce. frizzled onions. cheddar.
CHICKEN SALAD SLIDERS	Mary's chicken. cranberries. walnuts. arugula. mayo.
BBQ PULLED PORK SLIDERS	Roasted all day pulled pork. pineapple tequila BBQ sauce.
CAPRESE CIABATTA	Pesto. Mozzarella, tomatoes. basil.

plates

THAI MUSSLES	A Thai, lime, coconut - lick the bowl - experience. crispy skinny fries & garlic toast.
AHI **	Seared rare. sesame crust. yuzu soy drizzle. jasmine rice.
RAVIOLI	Butternut squash ravioli. sage browned butter. pecan crouton crunch.
SALMON **	Savory spice crust. soy mustard sauce. spinach. coconut rice.

sides

Mac & cheese. Elbows drenched in a rich cheddar & jack cheese with a golden brown crunchy top.
Spicy vodka pasta. Rigatoni decadence. tomato. onion. vodka. cream. pepper flakes. aged parmesan.
Sweet slightly sticky coconut rice. FRIES. crispy classic. Heinz. 8. sweet potato. ranch. 9 truffle. truffle aioli. 14
Char-grilled broccoli tossed with crunchy caramelized garlic. sautéed jalapeno.
Char-grilled red pepper & zucchini spears with goat cheese.

sweets

ENGLISH TRIFLE	Layers. pound cake. vanilla pudding. whipped cream. berries.
BITTERSWEET	Flourless chocolate cake. coffee Haagen Dazs. salted caramel sauce.
BANANA • RAMA	Layers of salted caramel. fudge. pound cake. brownie. banana gelato. 18
BUTTER CAKE	Upside down butter cake. pecan lace cookie. ice cream. pineapple. lemon. strawberry. peach. blueberry. apple. fruits rotate seasonally.
CRÈME BRULEE *	Vanilla crème brûlée. raspberries.
TOLL HOUSE PIE	Walnut & chocolate chip pie. vanilla bean ice cream.
ASSORTED COOKIES	White chocolate macadamia. Snickerdoodle. Chocolate chip.

NOTE * Indicates Gluten Free ** Please inquire. We can make it Gluten Free upon request. May have an upcharge.

consuming raw or undercooked seafood, shellfish, poultry, meat or eggs may increase your risk of foodborne illness