



Y

EVERYTHING FROM SIPS TO SAVOR

QUEEN MARY BANQUET MENUS

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1126 QUEENS HIGHWAY, LONG BEACH, CA 90802

BREAKFAST



QUEEN MARY BANQUET MENUS

breakfast buffets

Breakfast buffet requires a minimum of 25 guests and are based on 90 minutes of service.

Payment for 25 guests will apply to groups with less than 25 guests. All prices are per person unless otherwise noted.

CONTINENTAL BREAKFAST | 28 PER PERSON

diced fresh seasonal fruit
freshly baked morning pastries
orange juice + cranberry juice
fresh regular brewed coffee + decaffeinated coffee
assortment of hot tea

HEALTHY START

CONTINENTAL BREAKFAST | 42 PER PERSON

diced fresh seasonal fruit
greek yogurt, housemade granola
fresh seasonal berries
toasted almonds + local honey
dried fruit, toasted coconut + bee pollen
bran muffins, zucchini bread
cage free hard-boiled eggs
steel cut oatmeal
brown sugar, toasted almonds + dried cranberries
seasonal protein smoothie
orange juice + cranberry juice
fresh regular brewed coffee + decaffeinated coffee
assortment of hot tea

EXECUTIVE CONTINENTAL BREAKFAST | 34 PER PERSON

diced fresh seasonal fruit, housemade granola
2% milk, almond milk, oat milk
assorted yogurts
freshly baked morning pastries
orange juice + cranberry juice
fresh regular brewed coffee + decaffeinated coffee
assortment of hot tea

COMPLETE BREAKFAST BUFFET | 50 PER PERSON

diced fresh seasonal fruit
freshly baked morning pastries
fruit preserve + butter
assorted yogurts
farm fresh scrambled eggs
applewood smoked bacon
country sausage links or grilled smoked ham
roasted breakfast potatoes
orange juice + cranberry juice
fresh regular brewed coffee + decaffeinated coffee
assortment of hot tea

QUEEN MARY BANQUET MENUS

breakfast buffets

Breakfast buffet requires a minimum of 50 guests and are based on 90 minutes of service.
Payment for 50 guests will apply to groups with less than 50 guests. All prices are per person unless otherwise noted.

BRUNCH BUFFET | 80 PER PERSON

diced fresh seasonal fruit + greek yogurt, housemade granola
fresh seasonal berries
toasted almonds + local honey
dried fruit, toasted coconut + bee pollen
smoked salmon | assorted bagels, cream cheese, tomato, onion, capers, hard-boiled eggs, lemon
traditional caesar salad | shaved parmesan, housemade croutons
red quinoa tabbouleh | parsley, tomato, cucumber, lemon, evoo
gourmet selection of mini pastries
farm fresh scrambled eggs
roasted breakfast potatoes
applewood smoked bacon, country sausage links or grilled smoked ham
orange juice + cranberry juice
freshly brewed regular + decaffeinated coffee
assortment of hot tea

OMELET STATION

smoked ham, applewood smoked bacon, cheddar cheese, swiss cheese, mushrooms
bell peppers, onions, spinach, tomato, housemade salsa

CARVING STATION

honey baked ham | dijon mustard aioli | 12 per person
hand carved roasted turkey | cranberry relish, jus lie | 16 per person
roasted prime rib of beef | horseradish cream, au jus | 18 per person

CHEF ATTENDANT | 175

breakfast enhancements

SEASONAL BERRY FRUITINI | 8 PER PERSON
chambord whipped cream

STEEL CUT OATMEAL | 10 PER PERSON
brown sugar, golden raisins, toasted almonds,
2% milk, skim milk, soy milk, almond milk

BUTTERMILK PANCAKES OR TRADITIONAL
CINNAMON FRENCH TOAST | 12 PER PERSON
whipped butter, maple syrup

BREAKFAST CROISSANT | 12 PER PERSON
scrambled eggs, grilled smoked ham, swiss cheese

BREAKFAST ENGLISH MUFFIN | 12 PER PERSON
scrambled eggs, applewood smoked bacon
or sausage patty, cheddar cheese

BREAKFAST QUICHE | 14 PER PERSON
vine ripened tomatoes, basil, caramelized onions
parmesan, pancetta, spinach, garlic, chives
goat cheese

BREAKFAST FRITTATA | 14 PER PERSON
roasted squash, leeks, pecorino, aged balsamic
applewood smoked bacon, roasted tomatoes
feta cheese, arugula, basil pesto

SMOKED SALMON | 16 PER PERSON
bagels, cream cheese, tomato, onion, capers
hard-boiled eggs, lemon

BREAKFAST BURRITO | 18 PER PERSON
scrambled eggs, chorizo, monterey jack cheese
yukon potatoes, chipotle crema, housemade salsa
flour tortilla
vegetarian option available upon request

MADE TO ORDER OMELETS | 28 PER PERSON
smoked ham, applewood smoked bacon
cheddar cheese, swiss cheese, mushrooms
bell peppers, onions, spinach, tomato, jalapeños
housemade salsa

QUEEN MARY BANQUET MENUS

a la carte

BREAK ITEMS

assorted bags of potato chips + pretzels | 36 per dozen
assorted granola bars | 36 per dozen
assorted individual yogurts | 7 per item

diced fresh seasonal fruit | 8 per person
whole fresh seasonal fruit | 24 per dozen

individual greek yogurt parfait, local honey
blueberries, toasted walnuts | 9 per item

assorted bagels + cream cheese | 38 per dozen

assorted morning pastries | 36 per dozen
assorted morning muffins | 36 per dozen
assorted gourmet donuts | 40 per dozen

cookies | 42 per dozen
lemon bars or raspberry bars | 42 per dozen
double fudge brownies | 42 per dozen
assorted cupcakes | 42 per dozen

novelty candy bars | 36 per dozen
assorted kind/cliff bars | 36 per dozen
assorted novelty ice cream bars | 36 per dozen

traditional hummus + grilled pita | 7 per person
housemade chips + salsa | 8 per person
chocolate covered strawberries | 36 per dozen

BEVERAGES ITEMS

regular or sugar free red bull® | 6 per item
assorted soda | 6 per item
bottled water | 6 per item

cold pressed juice | 7 per item
kombucha | 9 per item
orange juice | 45 per gallon
lemonade | 45 per gallon
fresh fruit infused waters | 50 per gallon
freshly brewed regular +
decaffeinated coffee | 80 per gallon
assortment of hot tea | 80 per gallon

BREAKS



QUEEN MARY BANQUET MENUS

morning breaks

Break requires a minimum of 20 guests and are based on 30 minutes of service.

Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person unless otherwise noted.

POWER BREAK | 20 PER PERSON

raw almonds, dark chocolate chunks
strawberries, blueberries
carrot juice
green energy shots

BUILD YOUR OWN TRAIL MIX | 20 PER PERSON

dried fruits, granola, dark chocolate, yogurt chips
toasted coconut, roasted cashews, toasted almonds

FRESHLY HOUSEMADE SMOOTHIES | 20 PER PERSON

choice of two

GREEN MACHINE | kale, green apple, pineapple
greek yogurt, orange juice

SUNRISE | orange juice, mango, banana, strawberry
greek yogurt, chia seed

BERRY BLISS | blueberry, blackberry, strawberry
raspberry, greek yogurt, orange juice

QM FRUIT CART | 22 PER PERSON

watermelon, papaya, pineapple, jicama, mango
lime juice, tajin

THE DEVEILED EGGS | 22 PER PERSON

dijon mustard, smoked paprika, crispy shallots
maple glazed bacon, chives, chipotle aioli
avocado, charred jalapeño, cilantro, cotija, lime

THE CRÊPES | 24 PER PERSON

crêpes, nutella, peanut butter, almond butter
lemon curd, chocolate sauce, macerated berries
chantilly cream

GREEK YOGURT BAR | 24 PER PERSON

housemade granola, fresh seasonal berries
toasted almonds, local honey, dried fruit, cocoa nibs
toasted coconut, bee pollen

BREAKS INCLUDE

freshly brewed regular + decaffeinated coffee
assortment of hot tea

QUEEN MARY BANQUET MENUS

afternoon breaks

Break requires a minimum of 20 guests and are based on 30 minutes of service.

Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person unless otherwise noted.

POP IT | 20 PER PERSON

freshly popped popcorn
personalize your flavor:
lime sea salt, parmesan black pepper
chipotle cumin salt, white cheddar
truffle rosemary, cocoa powder

THE HAPPY HOUR | 20 PER PERSON

housemade tortilla chips, guacamole
fire roasted salsa roja, salsa fresca
roasted corn salsa

SWEET & SALTY | 22 PER PERSON

salted caramel brownies, banana chips
housemade potato chips, mini pretzels
assorted sodas + bottled water

CANDY STORE | 22 PER PERSON

gummy bears, reese's pieces, m&m's, red vines
assorted candy bars, malt balls
assorted sodas + bottled water

MEDITERRANO | 22 PER PERSON

traditional hummus, artichoke hummus, tzatziki
vegetable crudité, grilled pita chips

STRAWBERRY FIELDS | 26 PER PERSON

strawberry shortcake, chantilly cream
chocolate covered strawberries
mascarpone filled strawberries
aged balsamic
strawberry lemonade

THE CHEESE SHOP | 29 PER PERSON

artisanal cheeses, dried fruit, nuts
honeycomb, fig jam, lavash,
crackers + baguette

BREAKS INCLUDE

freshly brewed regular + decaffeinated coffee
assortment of hot tea

LUNCH



hot lunch buffet

Hot lunch buffet requires a minimum of 25 guests and are based on 90 minutes of service.
Payment for 25 guests will apply to groups with less than 25 guests. All prices are per person unless otherwise noted.

ENTRÉES

THE POLANCO

price for three entrées | 60 per person

price for two entrées | 52 per person

street tacos | choice of two proteins
lime marinated chicken thigh, carnitas
grilled baja fish, carne asada
corn tortillas

chicken breast vera cruz | tomatoes
garlic, onions, capers, olives, cilantro, lime

tajin crusted salmon | cilantro pesto, lime

freshly rolled cheese enchiladas | salsa roja

braised short rib ranchero | jalapeño gremolata

slow roasted pork shoulder | chile negro sauce

STARTERS

choice of two

tortilla soup | hominy, celery, jalapeños
pulled chicken

jicama citrus salad | arugula, orange segments
candied pepitas, cotija cheese, cilantro lime vinaigrette

traditional caesar salad | romaine hearts
parmigiano + reggiano, housemade croutons
caesar vinaigrette

elote salad | charred jalapeño, lime, queso fresco
radish, cilantro aioli

burnt avocado | watercress, cabbage
watermelon radish, pickled red onion, crisp tortilla
eвоo, lime

SIDES

cilantro lime rice, white refried beans
onion, cilantro, cotija cheese, lime
pico de gallo, fire roasted salsa roja
tortilla chips

housemade guacamole | 3 per person

DESSERT

churros, assorted dipping sauces

DRINKS

freshly brewed regular + decaffeinated coffee
assortment of hot tea + iced tea

QUEEN MARY BANQUET MENUS

hot lunch buffet

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ENTRÉES

BACKYARD GRILL

price for three entrées | 54 per person

price for two entrées | 48 per person

beef burger
all beef hot dog
beer braised bratwurst
turkey burger or veggie burger
herb grilled chicken breast

appropriate condiments + buns

SALAD BAR

romaine, seasonal greens, applewood smoked bacon
tomatoes, cucumbers, carrots, roasted corn
garbanzo beans, toasted sunflower seeds
housemade croutons

blue cheese, buttermilk ranch dressing
balsamic vinaigrette

roasted potato salad, grain mustard, scallions
flat leaf parsley

SIDES

housemade potato chips + onion dip

DESSERT

assorted homemade cookies + brownies

DRINKS

freshly brewed regular + decaffeinated coffee
assortment of hot tea + iced tea

QUEEN MARY BANQUET MENUS

hot lunch buffet

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ENTRÉES

SOUTHERN COMFORT

price for three entrées | 60 per person

price for two entrées | 52 per person

buttermilk fried chicken
dry rub smoked beef brisket
slow roasted pulled pork
cornmeal fried catfish | cajun remoulade
mac + cheese
low country shrimp + grits
chicken + dumplings

STARTERS

choice of two

white bean soup | smoked ham hock

lettuce salad | carrots, tomatoes, cucumbers
buttermilk ranch dressing

marble potato salad | creole mustard
sweet relish, chives

cole slaw | poppy seed cider vinaigrette

SIDES

charred green beans, toasted almonds
hoppin' john corn bread + honey butter

DESSERT

seasonal cobblers

DRINKS

freshly brewed regular + decaffeinated coffee
assortment of hot tea + iced tea

QUEEN MARY BANQUET MENUS

hot lunch buffet

Hot lunch buffet requires a minimum of 25 guests and are based on 90 minutes of service.
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ENTRÉES

LONG BEACH GRAND PRIX

price for three entrées | 60 per person

price for two entrées | 52 per person

grilled marinated chicken breast | citrus thyme jus

pan seared salmon | tomato, artichoke, capers
parsley, evoo, lemon

braised beef short ribs | red wine reduction
gremolata

cheese ravioli |
roasted san marzano tomato sauce
hand-torn basil

mustard crusted pork loin | apple + agave relish

asiago crusted chicken breast |
marsala wine reduction

oven roasted sea bass | roasted red pepper coulis

STARTERS

choice of two

traditional caesar salad | romaine hearts
parmigiano + reggiano, housemade croutons
caesar dressing

seasonal field green salad | tomato
english cucumbers, carrots
lemon thyme vinaigrette

jarro salad | arugula, kalamata olives
preserved lemon, marinated tomatoes
toasted pine nuts, golden raisins
sherry vinaigrette

red quinoa tabbouleh | parsley, tomato,
gremolata, cucumber, lemon, evoo

roasted beet salad | shaved fennel, goat cheese
pistachios, frisée, champagne vinaigrette

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
artisan rolls + butter

DESSERT

chef's selection

DRINKS

freshly brewed regular + decaffeinated coffee
assortment of hot tea + iced tea

QUEEN MARY BANQUET MENUS

hot lunch buffet

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ENTRÉES

AL ITALIA

price for three entrées | 60 per person

price for two entrées | 52 per person

ricotta cheese ravioli | arugula, pine nuts
oven-dried tomatoes, basil cream sauce

rigatoni pasta | sweet + spicy sausage
san marzano tomato sauce, elephant garlic
parmigiano + reggiano

chicken breast piccata | lemon, butter
chardonnay, capers, fresh herbs

salmon agrodolce | golden raisins
smoked almonds, rosemary, white wine

forever braised chianti short rib |
balsamic cippolini onions, gremolata

fennel roasted pork loin | cremini mushrooms
marsala sauce

STARTERS

choice of two

antipasto salad | cured salami, mortadella
mozzarella, parmigiano + reggiano
mixed country olives, artichoke, eggplant
roasted peppers, zucchini, red wine vinaigrette

traditional caesar salad | romaine hearts
parmigiano + reggiano, housemade croutons
caesar dressing

caprese salad | vine ripe tomato, fresh mozzarella
sweet onions, hand-torn basil, cracked black pepper
sea salt, aged modena balsamic, evoo

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
rustic bread, focaccia, evoo

DESSERT

cannolis
classic tiramisu

DRINKS

freshly brewed regular + decaffeinated coffee
assortment of hot tea + iced tea

cold lunch buffet

Cold lunch buffet requires a minimum of 25 guests and are based on 90 minutes of service.
Payment for 25 guests will apply to groups with less than 25 guests. All prices are per person unless otherwise noted.

ENTRÉES

SIMPLY SANDWICHES | 48 PER PERSON

choice of three

oven roasted turkey breast | swiss cheese
lettuce, tomato, herb aioli
whole wheat bread

rare roast beef | cheddar cheese, lettuce
tomato, horseradish aioli
rustic sourdough

garden vegetable | traditional hummus
cucumbers, sprouts, tomato, avocado
country wheat

blt+a | smashed avocado
applewood smoked bacon, lettuce
tomato, roasted garlic aioli
farmers bread

italian grinder | soppressata, mortadella
pepperoni, provolone, pepperoncini
tomato, onion, lettuce, olive tapenade
oregano vinaigrette
ciabatta

roasted chicken breast | arugula,
fresh mozzarella, sun dried tomato pesto
ciabatta

black forest ham | swiss cheese, lettuce
tomato, spicy brown mustard
pretzel roll

STARTERS

choice of two

chef's selection of freshly made soup

kale + romaine caesar salad | parmigiano + reggiano
housemade croutons, creamy caesar dressing

vine ripe tomato | english cucumbers, red onion
feta cheese, lemon oregano vinaigrette

seasonal field greens | tomato, cucumbers
buttermilk ranch dressing, herb vinaigrette

roasted red potato salad | dijon mustard
green onions, parsley, mayonnaise

SIDES

housemade potato chips

DESSERT

double fudge brownies
assorted freshly baked cookies

DRINKS

freshly brewed regular + decaffeinated coffee
assortment of hot tea + iced tea

QUEEN MARY BANQUET MENUS

cold lunch buffet

Cold lunch buffet requires a minimum of 25 guests and are based on 90 minutes of service.
Payment for 25 guests will apply to groups with less than 25 guests. All prices are per person unless otherwise noted.

ENTRÉES

FARMERS MARKET | 44 PER PERSON

chef's selection of freshly made soup

romaine, seasonal field greens, kale + arugula, quinoa

grilled chicken breast, applewood smoked bacon

carrots, vine ripened tomatoes
hot house cucumbers, roasted peppers
garbanzo beans, marinated artichokes
country mixed olives, blue cheese
cheddar cheese, hard-boiled eggs
housemade croutons
toasted sunflower seeds
buttermilk ranch dressing
balsamic vinaigrette

SIDES

artisan rolls + butter
evoo + balsamic vinaigrette

DESSERT

lemon bars

DRINKS

freshly brewed regular + decaffeinated coffee
assortment of hot tea + iced tea

QUEEN MARY BANQUET MENUS

boxed lunch

All prices are per person unless otherwise noted.

ENTRÉES

BOX LUNCH | 42 PER PERSON
choice of three types of sandwiches

oven roasted turkey breast | swiss cheese, lettuce, tomato, herb aioli, whole wheat bread

rare roast beef | cheddar cheese, lettuce, tomato, horseradish aioli, rustic sourdough

garden vegetable | traditional hummus, cucumbers, sprouts, tomato
avocado, country wheat

blt+a | smashed avocado, applewood smoked bacon, lettuce, tomato
roasted garlic mayonnaise, farmers bread

italian grinder | soppressata, mortadella, pepperoni, provolone, pepperoncini, tomato, onion
lettuce, oregano vinaigrette, ciabatta

roasted chicken breast | arugula, fresh mozzarella, sun dried tomato pesto, ciabatta

black forest ham | swiss cheese, lettuce, tomato, spicy brown mustard, pretzel roll

SIDES

potato chips
fresh whole fruit

DESSERT

freshly baked chocolate chip cookie

DRINKS

bottled water or soda

QUEEN MARY BANQUET MENUS

plated salad

All prices are per person unless otherwise noted. Menu is based on continuous service.

PLATED SALAD ENTRÉES

choice of one

BABY SPINACH SALAD | 28 PER PERSON

applewood smoked bacon, toasted almonds, goat cheese, mushroom, pickled onions
dijon mustard vinaigrette

TRADITIONAL CAESAR SALAD | 30 PER PERSON

romaine hearts, parmigiano + reggiano, housemade croutons
caesar dressing

RED QUINOA SALAD | 34 PER PERSON

kale, oven-dried tomatoes, roasted zucchini, watermelon radish, avocado
champagne vinaigrette

ENHANCEMENTS | 16 PER PERSON

choice of one

plancha herb shrimp
grilled flat iron steak
pan seared salmon
lemon garlic chicken breast

SIDES

artisan rolls, sliced breads + butter

DESSERTS

choice of one

new york cheesecake | fresh berries
flourless chocolate cake | raspberry coulis
fresh seasonal berries | chantilly cream
traditional tiramisu

DRINKS

freshly brewed regular + decaffeinated coffee
assortment of hot tea + iced tea

hot plated lunch

All prices are per person unless otherwise noted. Menu is based on continuous service.

ENTRÉES

choice of one

RANCH TO TABLE

asiago crusted chicken breast | 42 PER PERSON
caramelized shallot marsala wine reduction

kalua roasted pork loin | 46 PER PERSON
ginger, sweet soy glaze

grilled marinated chicken breast | 46 PER PERSON
choice of sauce: sun dried tomato pesto
caper artichoke olive relish, roasted garlic thyme jus

grilled flat iron steak | 48 PER PERSON
meyer lemon chimichurri

PORT TO TABLE

pecan crusted colorado trout | 46 PER PERSON
french quarter mustard sauce + brown butter cream

tajin crusted salmon | 48 PER PERSON
cilantro lime chile glaze

grilled sea bass | 58 PER PERSON
roasted tomato + fennel relish

FARM TO TABLE

eggplant manicotti | 42 PER PERSON
herb ricotta, quinoa, san marzano tomato sauce
hand-torn basil

mushroom ravioli | 44 PER PERSON
roasted vegetables, fresh peas
roasted red pepper romesco

DRINKS

freshly brewed regular + decaffeinated coffee
assortment of hot tea + iced tea

SALADS

choice of one

traditional caesar salad | romaine hearts
parmigiano + reggiano, housemade croutons
caesar dressing

seasonal field greens | vine ripened tomatoes
hot house cucumbers, carrots
lemon thyme vinaigrette

bloomsdale spinach + pickled onion |
watermelon radish, toasted almond, goat cheese
honey mustard vinaigrette

bibb wedge | applewood smoked bacon
vine ripe tomato, hard-boiled egg
stilton blue cheese, green goddess dressing

baby romaine hearts + feta cheese |
kalamata olives, vine ripened tomatoes
hot house cucumber, pita croutons
lemon oregano vinaigrette

beluga lentils + arugula | toasted walnuts,
dried cranberries, shaved fennel
napa sherry vinaigrette

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetable
artisan rolls + butter

DESSERT

choice of one

new york cheesecake | fresh berries
flourless chocolate cake | raspberry coulis
traditional tiramisu
panna cotta
fresh seasonal berries | chantilly cream

DINNER



QUEEN MARY BANQUET MENUS

dinner buffet

Dinner buffet requires a minimum of 25 guests and are based on 90 minutes of service.

Payment for 25 guests will apply to groups with less than 25 guests. All prices are per person unless otherwise noted.

ENTRÉES

TRANSATLANTIC

price for three entrées, three salads | 88 per person

price for two entrées, two salads | 82 per person

marinated roasted salmon |
roasted yellow pepper coulis

grilled marinated chicken breast |
choice of sauce: sun dried tomato pesto
caper artichoke olive relish
roasted garlic thyme jus
forest mushroom cream sauce

pan seared blunose | saffron citrus beurre blanc

forever braised beef short rib |
chianti wine reduction, gremolata

aged cider marinated roasted pork loin |
granny smith apple ragout, calvados sauce

grilled new york steak |
brandy three peppercorn sauce asiago

crusted chicken breast | caramelized shallot
marsala wine reduction

eggplant manicotti | fresh ricotta, quinoa
san marzano tomato sauce, fresh herbs

rigatoni | charred tomatoes, pecorino romano
baby spinach, white wine, roasted garlic
hand-torn basil

SALADS

traditional caesar salad | romaine hearts
parmigiano + reggiano, housemade croutons
caesar dressing

seasonal field green salad | vine ripened tomatoes
english cucumbers, carrots, lemon thyme vinaigrette

vine ripe tomato caprese | fresh mozzarella
hand-torn basil, cracked black pepper
sea salt, evoo

baby romaine | feta cheese, kalamata olives
plum tomatoes, english cucumbers, red onion
lemon oregano vinaigrette

red quinoa tabbouleh salad | parsley
vine ripened tomatoes, hot house cucumbers
lemon, evoo

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
artisan rolls + butter

DESSERTS

chef's selection assorted desserts

DRINKS

fresh regular brewed coffee + decaffeinated coffee
assortment of hot tea

QUEEN MARY BANQUET MENUS

dinner buffet

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ENTRÉES

THE CAPRI

price for three entrées, three salads | 82 per person
price for two entrées, two salads | 76 per person

ricotta cheese ravioli | arugula, pine nuts
oven-dried tomatoes, basil cream sauce

rigatoni pasta | sweet + spicy sausage
blistered tomato sauce, elephant garlic
parmigiano + reggiano

chicken breast piccata | lemon, butter
chardonnay, capers, fresh herbs

lamb shank osso buco | roma tomatoes
barolo, garlic, rosemary, gremolata

veal milanese | rocket greens, watercress
fresh herbs, grilled lemon, evoo, sea salt

pesto crusted steelhead salmon | sicilian olive
tapenade, artichoke, oven-dried tomatoes
flatleaf parsley

forever braised chianti short rib | balsamic cippolini
onions, horseradish gremolata

asiago crusted chicken breast | caramelized shallot
marsala wine reduction

SALADS

traditional caesar salad | romaine hearts
parmigiano + reggiano, housemade croutons
caesar dressing

panzanella frisée | plum tomatoes
fresh mozzarella, arugula, basil
red wine vinegar, evoo, sea salt

watermelon + raw fennel | fresh mint
endive, blood orange vinaigrette

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
rustic bread, focaccia, evoo, balsamic

DESSERTS

fresh seasonal berries
orange frangelico mascarpone
traditional tiramisu

DRINKS

fresh regular brewed coffee + decaffeinated coffee
assortment of hot tea

dinner buffet

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ENTRÉES

THE SANTA FE

price for three entrées, three salads | 78 per person

price for two entrées, two salads | 72 per person

braised beef short ribs | chile negro sauce
jalapeño gremolata

banana leaf yucatan pork shoulder | banana leaf
cumin, mexican oregano, garlic
spicy tomatillo sauce

pepita seed crusted free range chicken breast |
black beans, roasted corn, fire roasted tomatoes

grilled flat iron steak picado | tomato, onions
pasilla chiles, garlic, cilantro

camarones rancheros | garlic butter, poblano chiles
onion, tomato, cilantro

fajitas | choice of two proteins
citrus marinated chicken thigh
grilled baja fish
carne asada
roasted poblano chile, onion, tomato

tajin crusted salmon | cilantro pesto, lime

freshly rolled calabasitas enchiladas |
red guajillo chile sauce, jack cheese
charred spring onion

SALADS

jicama + watermelon | mexican papaya, scallions
bell peppers, queso fresco, cilantro tajin vinaigrette

baby romaine hearts | cotija, tortilla crisps
toasted pepitas, chipotle dressing

elote salad | charred jalapeños, queso fresco
radish, cilantro, lime aioli

chopped ensalada | fresh greens, avocado
red onion, vine ripened tomatoes,
hot house cucumbers, sweet corn,
monterey jack cheese
michelada vinaigrette

SIDES

cilantro lime rice, white refried beans, lime
pico de gallo, fire roasted salsa roja
tortilla chips, corn tortillas, flour tortillas

DESSERTS

churros | assorted dipping sauces
tres leches cake
pan dulce

DRINKS

fresh regular brewed coffee + decaffeinated coffee
assortment of hot tea

QUEEN MARY BANQUET MENUS

dinner buffet

Dinner buffet requires a minimum of 25 guests and are based on 90 minutes of service.
Payment for 25 guests will apply to groups with less than 25 guests. All prices are per person unless otherwise noted.

ENTRÉES

THE QUEEN'S BBQ

price for three entrées, three salads | 84 per person

price for two entrées, two salads | 78 per person

smoked brisket | dry rub

olive oil marinated grilled skirt steak |
meyer lemon gremolata

bbq baby back ribs | blistered peppers

artisanal grilled sausage | ale grain mustard

dry rubbed free range chicken breast |
maple bourbon bbq sauce

citrus fresh herb grilled chicken thigh |
oregano, garlic, chile flakes, evoo

old bay spiced plancha shrimp | garlic butter dill

marinated broiled salmon | crushed garlic
citrus zest, charred lemon

SALADS

watermelon + feta | mint, blood orange vinaigrette

charred tuscan kale | apple, dried pear, goat cheese
toasted pecans, pomegranate vinaigrette

fresh three bean salad | fresh herbs
oven-dried tomatoes, caramelized shallot vinaigrette

root vegetable coleslaw |
toasted caraway seed vinaigrette

SIDES

salt roasted crispy fingerling potatoes
housemade aioli green bean casserole
buttermilk biscuit, honey, scallion butter
four cheese mac + cheese gratin

DESSERTS

strawberry short cake | chantilly cream
peach crisp | vanilla anglaise
apple streusel bar | caramel drizzle

DRINKS

fresh regular brewed coffee + decaffeinated coffee
assortment of hot tea

plated dinner

All prices are per person unless otherwise noted.

ENTRÉES

quinoa stuffed pepper | 54 PER PERSON
roasted vegetables, basil pesto

eggplant manicotti | 54 PER PERSON
herb ricotta, quinoa, san marzano tomato sauce
hand-torn basil

oven roasted chicken breast | 58 PER PERSON
choice of sauce: red wine reduction
oregano feta relish
foraged mushroom sauce
rosemary garlic jus

bourbon brined pork chop | 58 PER PERSON
molasses mustard glaze

asiago crusted organic chicken breast | 60 PER PERSON
caramelized shallot, marsala wine reduction

forever braised chianti beef short ribs | 62 PER PERSON
red wine reduction, fresh horseradish gremolata

plancha picatta salmon | 64 PER PERSON
capers, lemon, butter, chardonnay, flat leaf parsley

pan roasted sea bass | 78 PER PERSON
oven dried tomato pesto, charred lemon

grilled filet mignon | 88 PER PERSON
brandied peppercorn sauce

grilled marinated chicken breast +
oven roasted salmon | 84 PER PERSON
tomato, capers, lemon, fresh herbs

oven roasted rib eye chateau +
pan seared salmon | 88 PER PERSON
brandy green peppercorn sauce

garlic seared filet mignon +
oven roasted chicken breast | 88 PER PERSON
foraged mushroom demi-glace

grilled filet mignon +
sautéed jumbo shrimp scampi | 98 PER PERSON
roasted thyme garlic jus

SALADS

choice of one

traditional caesar | romaine hearts
parmigiano + reggiano, housemade croutons
caesar dressing

seasonal field greens | vine ripened tomatoes
english cucumbers, carrots, lemon thyme vinaigrette

arugula + faro | kalamata olives, preserved lemon
marinated tomato, toasted pine nuts
golden raisins, sherry vinaigrette

roasted golden beet + shaved fennel |
sonoma goat cheese, pistachios, frisee
champagne vinaigrette

vine ripe tomato + wild arugula | fresh mozzarella
cold pressed evoo, sea salt, white balsamic

SIDES

choice of one

chef's selection of appropriate starch
chef's selection of seasonal vegetables
artisan rolls + butter

DESSERTS

new york cheesecake | fresh strawberries
flourless chocolate cake | raspberry coulis
meyer lemon tart | preserved lemon
whipped cream panna cotta
crème brulee cappuccino | housemade caramel
golden apple blossom | crisp pastry shell
toasted pecans
fresh seasonal berries | chantilly cream
angel food cake

DRINKS

fresh regular brewed coffee + decaffeinated coffee
assortment of hot tea

RECEPTIONS



QUEEN MARY BANQUET MENUS

reception table

Reception table buffet requires a minimum of 25 guests and are based on 90 minutes of service. Payment for 25 guests will apply to groups with less than 25 guests. All prices are per person unless otherwise noted.

RECEPTION PACKAGES:

price for one station | 75 per person
price for two stations | 85 per person
price for three stations | 95 per person

CHICKEN WING STATION

original buffalo, sweet chile soy, salt + pepper

STREET TACO STATION

chipotle marinated skirt steak, carnitas
spicy braised chicken

pico de gallo, spicy cilantro cream, onion
lime, cabbage, cilantro, cotija cheese

assorted hot sauces, corn tortillas

MAC + CHEESE STATION

chipotle + sautéed shrimp | chives

old fashioned | aged cheddar cheese
provençal bread crumbs

parmigiano + reggiano, pancetta

SLIDER STATION

classic burger, cheddar cheese, tomato
thousand island

bbq short rib, crispy onion
mashed potato, horseradish gremolata

turkey meatball, san marzano tomato sauce
mozzarella

GRILLED CHEESE + SOUP

forever braised chianti short ribs
horseradish cream, sourdough bread

six cheese, country wheat bread

tomato basil soup

THE CHEESE SHOP

artisanal cheeses, dried fruit, toasted almonds
honey comb, lavash, crackers, baguette

HOUSEMADE HUMMUS DISPLAY

traditional, heirloom carrot, white bean
crudités, grilled pita bread

POKE STATION

ahi tuna, soy, ginger, scallions
toasted sesame seed, sambal, cilantro

skuna bay salmon, soy, furikake
ginger, lime, maui onion, avocado

wasabi, pickled ginger, steamed edamame
crisp wonton, seaweed salad

QUEEN MARY BANQUET MENUS

reception table

Reception table buffet requires a minimum of 25 guests and are based on 90 minutes of service. Payment for 25 guests will apply to groups with less than 25 guests. All prices are per person unless otherwise noted.

continued

FRESH CRUDITÉ DISPLAY

tzatziki, green goddess dressing

CHARCUTERIE

artisanal dried salami + cured meats
housemade pickled vegetables, whole grain mustard
country olives, grilled farmers bread

MEATBALLS

pork + beef meatballs | san marzano tomato sauce
turkey meatballs | thyme gravy, orange cranberry jam
lamb grappa meatballs | cumin dill yogurt sauce

TATER TOTS

truffle aioli + sea salt, roasted garlic aioli, housemade ketchup
carne asada, guacamole, chili cheese salsa fresca, jalapeños, lime, crema

SALADS ON THE RUN

choice of two

traditional caesar salad | romaine hearts parmigiano + reggiano, housemade croutons
caesar dressing

micro greens, grapes, dried cherries, gorgonzola, walnuts, white balsamic vinaigrette

arugula, spinach, radicchio, toasted pecans
strawberries, goat cheese, champagne vinaigrette

caprese, vine ripened tomatoes, fresh mozzarella, basil, cold pressed evoo, sea salt

quinoa, spinach, roasted beets, feta, pistachios, sherry vinaigrette

SIGNATURE SWEET STATION

assorted mini cupcakes
assorted mini french pastries
fresh seasonal berries | chantilly cream

fresh regular brewed coffee + decaffeinated coffee
assortment of hot tea

All prices subject to 23% service charge and applicable taxes.
Special dietary meal available on request. All prices subject to change without notice.

QUEEN MARY BANQUET MENUS

reception stations

Carving action stations require a uniform attendant at \$175.

Reception station buffet requires a minimum of 25 guests and are based on 90 minutes of service. Payment for 25 guests will apply to groups with less than 25 guests. All prices are per person unless otherwise noted.

MOROCCAN SPICED LEG OF LAMB | 23 PER PERSON
cumin dill greek yogurt, harissa aioli, artisan rolls + butter

MUSTARD CRUSTED PORK LOIN | 24 PER PERSON
granny smith calvados chutney, artisan rolls + butter

ROASTED TURKEY BREAST | 28 PER PERSON
rosemary pan gravy, cranberry orange relish artisan rolls + butter

SLOW ROASTED PRIME RIB OF BEEF | 32 PER PERSON
horseradish cream, au jus, artisan rolls + butter

SKUNA BAY WILD GRILLED SALMON | 34 PER PERSON
dill crusted, citrus remoulade, artisan rolls + butte

ROASTED BEEF TENDERLOIN | 48 PER PERSON
red wine reduction
whole grain thyme mustard, artisan rolls + butter

FLAMBÉ DESSERTS | 24 PER PERSON
bing cherries, brown sugar, brandy, vanilla bean ice cream
flambé bananas, brown butter sauce, cinnamon, banana liqueur, vanilla bean ice cream

fresh regular brewed coffee + decaffeinated coffee
assortment of hot tea

QUEEN MARY BANQUET MENUS

reception - hors d'oeuvres

Items are priced per item with a 50 piece minimum. All prices are per piece unless otherwise noted.

CHILLED HORS D'OEUVRES

bruschetta | vine ripened tomatoes, burrata, evoo, basil, aged balsamic | 6 per piece

vegetable summer roll | hoisin bbq sauce | 6 per piece

caprese skewers | fresh mozzarella, grape tomatoes, basil | 6 per piece

traditional deviled eggs | dijon mustard, smoked paprika, crispy shallot | 6 per piece

strawberry, mascarpone, balsamic drizzle, hand-torn basil | 6 per piece

seared beef tenderloin | rye crostini, gorgonzola, red onion marmalade | 6 per piece

wild mushroom tartlet | goat cheese, truffle, herbs | 6 per piece

maple glazed bacon deviled eggs | chives, chipotle aioli | 7 per piece

shrimp ceviche tostada | chipotle crema | 7 per piece

shrimp summer roll | sweet chili sauce | 7 per piece

smoked salmon potato latkes | crème fraiche, chive | 8 per piece

sesame crusted ahi tuna | cucumber, micro wasabi, sriracha | 8 per piece

smoked salmon deviled eggs | crème fraîche, fresh dill | 8 per piece

HOT HORS D'OEUVRES

fried vegetable spring rolls | sweet chili sauce | 6 per piece

spanakopita | spinach, feta, phyllo | 6 per piece

pan fried pork pot sticker | ginger soy dough | 7 per piece

classic burger slider | cheddar cheese, tomato, thousand island dressing | 7 per piece

portobello mushroom slider | caramelized onion, gruyère, roasted pepper, basil pesto | 7 per piece

pulled pork slider | creole slaw, sweet bbq sauce | 7 per piece

chicken satay | peanut sauce | 7 per piece

beef satay | hoisin bbq sauce | 7 per piece

bacon wrapped gorgonzola | stuffed dates | 7 per piece

beef empanada | chipotle aioli | 7 per piece

lamb lollipops | balsamic fig reduction | 8 per piece

bacon wrapped achote shrimp, chimichurri | 8 per piece

maryland style crab cakes | lemon caper aioli | 8 per piece

short rib slider | crispy onion, mashed potatoes, horseradish gremolata | 8 per piece

All prices subject to 23% service charge and applicable taxes.
Special dietary meal available on request. All prices subject to change without notice.

beverage, wine + bar list

banquet beverage list

all prices listed are per drink

CAPTAIN (CALL)

christian brothers vs brandy
 new amsterdam
 seagrams vodka
 kahlualiqueur
 roni rio rum
 beam 8 star whiskey
 jim beam whiskey
 jose cuervo tequila
 new amsterdam vodka
 seagrams gin

ADMIRAL (PREMIUM)

courvoisier vs cognac
 botanist gin
 nolets silver gin
 cointreau liqueur
 bacardi rum
 southern comfort whiskey
 buffalo trace whiskey
 ketel one vodka
 belvedere vodka
 herradura silver tequila

BEER

select up to four
 heineken
 bud light
 budweiser
 corona
 stella artois
 ballast point sculpin
 golden road michelada

DRINK TYPE

call
 premium
 house wine/glass
 beer
 mineral water
 soft drink
 red bull

HOSTED BAR

12
 14
 11
 10
 5
 5
 5

NO HOST BAR

14
 16
 12
 12
 5
 5
 5

CAPTAIN PACKAGE

PER PERSON

one hour **26**
 two hours **32**
 three hours **38**
 four hours **42**
 five hours **46**

ADMIRAL PACKAGE

PER PERSON

one hour **28**
 two hours **34**
 three hours **40**
 four hours **44**
 five hours **48**

SOFT BAR PACKAGE

25

soft drinks, juice, mineral water

HOSTED BAR ON CONSUMPTION

client to set dollar amount +
 types of beverages included

BEER, WINE, & SODA BAR

PER PERSON

one hour **24**
 two hours **30**
 three hours **36**
 four hours **40**
 five hours **44**