



HOTEL • ATTRACTIONS • EVENTS

# THE QUEEN MARY®



## DINNER MENUS



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## *Plated Selections for Dinner*

Dinner entrées include:

Choice of soup or salad, entrée, dessert, local baked artisan breads,  
creamery butter, coffee and herbal tea service

### **Salads**

Caesar salad, shaved parmesan, herb croutons with creamy caesar dressing

Mixed green salad, tomatoes, cucumbers, red onion with red wine vinaigrette

Bibb lettuce and radicchio salad, tomatoes, green beans, pears with red onion and balsamic vinaigrette

### **Salad Upgrades**

Fresh mozzarella, basil and tomato salad and extra virgin olive oil and black pepper

**\$8.00 per person surcharge**

Roasted beet and goat cheese, frisée, petite greens with red wine vinaigrette

**\$8.00 per person surcharge**

### **Soups**

Minestrone

Split pea

with speck ham

### **Soup Upgrades**

Lobster bisque

**\$8.00 per person surcharge**

Bay scallop chowder

**\$8.00 per person surcharge**



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## *Entrées*

### **Grilled Beef Tenderloin \$70.00**

Trumpet mushrooms, sauce bordelaise, caramelized shallot mashed potatoes, carrots and haricot verts

### **New York Strip Steak \$62.00**

Grilled, with charred onion, cabernet demi, Yukon gold mashed potatoes with creamery butter and rainbow carrots

### **Pan Seared Snapper \$58.00**

Orzo spinach pasta with feta cheese, crisp capers with lemon butter sauce

### **Grilled Salmon \$60.00**

Brown rice risotto with squash and lavender honey

### **Balsamic Chicken \$46.00**

Roasted with balsamic vinegar, rapini and yukon mashed potatoes

### **Chicken Florentine \$48.00**

Chicken breast stuffed with spinach and basil cream sauce

### **Chicken Forestiere \$48.00**

Grilled chicken breast with mushroom demi

## *Duo Entrées*

### **Filet and Scallops \$76.00**

Barrel cut petite filet mignon, grilled with bordelaise, pan seared scallops, peppernada roasted fingerling potatoes and broccolini

### **Filet and Chicken Duet \$70.00**

Petite grilled filet and chicken breast with forestiere sauce  
Dauphine potatoes and baby vegetables

### **New York Steak and Shrimp \$74.00**

Butcher cut New York steak, demi and charred onion, scampi style jumbo shrimp  
rainbow potatoes and petite vegetables



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## *Plated Desserts Selections*

### **Double Fudge Cake**

With chocolate sauce

### **Bitter Chocolate Mousse Cake**

With melba sauce

### **Carrot Cake**

With vanilla sauce

### **Lemon Mousse Cake**

With raspberry sauce

### **Marble Cheesecake**

With strawberry sauce

### **Italian Rum Cake**

With vanilla bean sauce

### **Tiramisu Cake**

With espresso sauce

## *Dessert Upgrades*

\$8.00 per person surcharge

**Crème Brûlée**

**Chocolate Crunch**

**Chocolate Espresso Tart**



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## **Buffet Selections**

Minimum of 25 guests for all dinner buffets

A labor charge of \$150.00 will be applied if minimum for buffet is not reached

Price based on 2 hours of service

## **Spanish Dinner**

**\$74.00 per person**

### **Assorted Tapas**

Assorted Spanish meats: speck ham, Spanish style chorizo, cured jabugo ham, San Danielle prosciutto and salami  
Garlic marinated black olives  
Assorted flat breads and rustic breads  
Chorizo empanadas  
Catalan style beans  
Spanish ham croquettes  
Meatballs in tomato sauce

### **Marinated Vegetables**

Yellow bar squash, grilled zucchini, roasted portobello mushrooms, grilled artichoke and grilled asparagus  
Roasted red and yellow peppers  
Assorted Spanish cheeses:  
Manchego, cabralalvino, cabrales blue, tetilla, queso de cabra, majorero mahon and roasted almonds

### **Salads**

Tuna salad with roasted piquello peppers  
Chickpeas and serrano ham  
Tomato and pepper salad  
Ensalata mixta

### **Soups**

Rice and navy bean soup with speck ham

### **Entrées**

Carved beef tenderloin served with a tomato onion and olive ragout  
Grilled organic chicken with dried fig and golden raisins, balsamic glaze, parsnips and carrots  
Steamed asparagus  
Smoked paprika roasted potatoes  
Paella marinara

### **Dessert Selection**

Cinnamon Rice Pudding  
Baked Apple Tarts  
Custard With Caramel Topping  
Chocolate Almond Cake

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event.



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## **Asian Inspired**

**\$76.00 per person**

### **Salads**

Thai Beef Salad

Green papaya salad with peanuts and bird eye chili sauce

Glass noodle salad, peppers and cucumber with thai chili sauce

Tatsoi lettuce and bok choy with sesame dressing

### **Kushiyaki**

Shrimp, beef and chicken kushiyaki

Shishito pepper, eggplant and shiitake mushroom

Wasabi mustard sauce with plum sauce

Ponzu sauce, chunky peanut sauce

Noodles and rice

Juhn-juhn noodles with pork

Nasi goreng with chicken

### **Soup**

Tom yam gong soup with prawn and straw mushrooms

Pho noodle soup with cooked beef

### **Dim Sum**

Displayed in large bamboo baskets

Bar-B-Que pork bun

Steamed leek dumpling

Green pepper shrimp

Beef sui mai

Chicken bao

### **Desserts**

Ginger Crème Brûlée

Mango Sticky Rice Pudding

Chocolate Almond Cake with five spice chocolate ganache

Coconut Flan with lychee and raspberry compote

Mandarin Orange Puff with sesame caramel

Chinese Fortune Cookies



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## **Queens Bar-B-Que**

\$70.00 per person

### **Bar-B-Que Wedge Salad**

Iceberg Wedge with applewood smoked bacon, diced tomatoes, blue cheese crumbles with a bar-b-que ranch dressing

Grilled watermelon, feta cheese and mint salad with honey vinaigrette

Roasted corn and black bean salad

Classic Old Bay coleslaw

### **Soups**

Corn chowder

Loaded baked potato soup

### **Meats**

Jack Daniels glazed ribs

Hickory smoked chicken

Spice rubbed tri-tip

### **Sides**

Boston style baked beans

Grilled corn with cilantro lime butter

Thick cut steak fries

Sweet potato tots

### **Desserts**

Apple Pie

Chocolate Chip Cookie Bars

Peach and Blueberry Cobbler

Strawberry Short Cakes



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## ***The Crossing***

**\$70.00 per person**

### **Salad**

Classic caesar salad

Garden fresh salad

Frisse and tatsoi with glazed figs, crisp prosciutto with dijon vinaigrette

### **Soups**

Chicken noodle

Navy white bean and vegetable soup

### **Entrees and Accompaniments**

Chicken stroganoff with buttered egg noodles

Ale braised short ribs

Baked pesto halibut

Mashed potatoes

Rice pilaf

Pea's and carrots

### **Desserts**

Carrot Cake

New York Style Cheesecake

Brownies

Red Velvet Cake



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## *Special Entrée Selection*

### **Kosher Meals**

\$95.00

All the following items are served with fresh baked rolls and choice of salad:  
Italian, Garden, Spinach and a Fruit Salad

### **Choice of one of the following**

#### **Roast Pepper Chicken**

Chicken topped with oven roasted peppers  
and yellow pepper coulis. Served with roasted potatoes

#### **Sliced Top Sirloin**

Sliced top sirloin with burgundy mushroom sauce  
served with fingerling potatoes

#### **Grilled Salmon Filet (Dairy)**

Grilled salmon topped with lemon caper cream  
Served with Israeli couscous

### **Vegetarian Meals**

Follows same progression as three course meal

#### **Vegetarian Roasted Eggplant Roloteli ricotta cheese and San Marzano tomato sauce gluten free**

\$46.00

#### **Vegan Vegetable Wellington**

ratatouille, roesti potatoes, kidney beans

\$48.00

Other options maybe identified as gluten free or prepared gluten free,  
please inquire with your catering manager