



# 2018 HOLIDAY SEASON MENU PACKAGES



THE QUEEN MARY®

# 'Tis The Season!

Celebrate the magic of the holiday season in an unforgettable setting aboard the Queen Mary! Featuring authentic Art Deco salons and festive gourmet menus created by an award-winning culinary team. Your holiday celebration at the Queen Mary will be an experience unlike any other.

Here at the Queen Mary, our expert catering management team will assist you on customizing your holiday event to your expectations.

Call our Catering Sales Department at 562.499.1749 to plan your holiday event at the Queen Mary. Our professional staff and personal service will ensure an exquisite affair and memorable experience.

562.499.1749 | SALES@QUEENMARY.COM | QUEENMARY.COM

1126 QUEENS HIGHWAY, LONG BEACH, CA 90802

## HORS D'OEUVRES RECEPTION HOUR

**Assorted Cheese Platter** | goat, cow & sheep's milk cheeses, local honey, assorted toasts

**Hummus Display** | sweet potato hummus with crushed blood orange, chili and pita crisps

**Crudité Shooters** | farm fresh vegetable choices, balsamic vinaigrette

## PASSED HORS D'OEUVRES

**Crab Cake** | lump crab, remoulade sauce

**Smoked Chicken & Papaya** | papaya relish, fromage blanc, multi-grain baguette

**Beef Filet & Creamy Horseradish** | pan browned potato pancake, creamy horseradish

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d'oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service

## A LA CARTE SELECTIONS HORS D'OEUVRES

### Chilled Selection

**Seared Peppered Beef Filet** | pan browned potato pancake, creamy horseradish

**Cured Duck Breast** | cranberry, blackberry, honey mousse, mandarin orange, pistachio, rye toast

**Hummus & Kalamata** | traditional homemade hummus, Kalamata olives, mini bouche

**Tall Shrimp & Pesto** | basil pesto mousse, multi-grain baguette

### Hot Selection

**Chicken Chilito** | red, green & yellow peppers, fiery jalapeño cheese

**Edamame Potsticker** | edamame, Napa cabbage, scallions, carrots, shoepeg corn, Asian-inspired herbs

**Citrus Cilantro Bacon Wrapped Scallop** | citrus vinaigrette, cilantro

**Spanakopita** | spinach, zesty feta cheese, tantalizing spices

**Beef Wellington** | mushroom duxelle, puff pastry

**Samosa** | potato, pea, cilantro, Indian spices

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d'oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service



THE QUEEN MARY®

## DISPLAYS

### Antipasti

**Crudité Shot** | haricot vert, carrot, celery, jicama, pickled jalapeño, asparagus

**Caprese Pick** | basil, olive, fresh mozzarella, EVOO

**Gazpacho** | savory cucumber, tomato, chayote pico

### Artisan Cheese Display

#### Market Display of Artisan California Cheeses to Include:

bellwether San Andreas, bravo white cheddar, Cypress Grove Bermuda Triangle goat, fiscalini  
bandaged cheddar, aged purple moon, shafts blue | local honey, fig jam, crisps

### Grilled Vegetables

eggplant, zucchini, sweet peppers, crookneck squash, carrots,  
artichokes and portobello, asparagus, mushrooms, balsamic vinegar

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d'oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service

## RECEPTION STATIONS

### Hand Carved Turkey

fresh cranberry chutney, creamy veloute, whole grain rolls | attendant required

### Rosemary and Hickory Smoked Prime Rib

smoked over hickory wood, fresh rosemary, horseradish cream, au jus, brioche roll | attendant required

### Grilled Atlantic Salmon

smashed Yukon potatoes, roasted mushrooms, horseradish gremolata | attendant required

### Roasted Natural Honey Ham

brown sugar glaze, pretzel rolls, stone ground mustard | attendant required

### Beef Wellington Station

traditional tenderloin of beef en croûte, mushroom duxelles, demi-glace | attendant required

## Sushi Station

**Sushi** | spicy tuna roll, tempura shrimp roll, California roll, avocado roll

**Ahi Poke** | ahi, sambal crushed red chilies, sesame, sweet onion, soy sauce

### Chilled Seafood Bar | attendant required

**Oysters on the Half Shell** | peak season oysters, horseradish, mignonette

**Cherrystones Clams on the Half Shell** | tabasco sauce

**Crab Claws** | snow crab, chilled

**Lobster Cocktail** | sweet, spicy, coconut, ginger

**Chilled Shrimp** | zesty cocktail sauce, lemon

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d'oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service

## STATIONS | continued

### Pasta Station | attendant required

**Tortellini Pasta** | garlic, basil, white wine cream sauce, pancetta bacon, fresh roma tomato, parmesan cheese

**Gluten Free Penne** | spicy pomodoro sauce, basil, parmesan cheese

**Spaghettoni Pasta** | bolognese sauce, torn basil

### Potato Bar | Martini Style | attendant required

whipped Yukon gold potatoes, whipped honey yams

**Toppings** | demi-glace, bacon, cheddar cheese, sour cream, butter, mushrooms, scallions, basil pesto sauce, feta cheese & tortilla strips

### Garden Salad Station | attendant required

**Chopped Holiday Salad** | cabbage, mandarin orange, dried cranberries, sliced toasted almonds, green onion, water chestnuts, cucumber, red wine vinaigrette

**Caesar Salad** | herbed croutons, aged parmesan cheese, creamy dressing

**Petite Greens** | strawberries, feta cheese, cucumbers, pear tomatoes, raspberry vinaigrette

### Dim Sum Station | attendant required

**Steamer Basket presented Dim Sum**

**Pork Siu Mai** | Chinese BBQ sauce

**Vegetable Pot Stickers** | soy sauce

**Chicken Bun Bao** | sweet chili sauce

**Edamame Potstickers** | ginger scallion sauce

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d'oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service



## QUEEN MARY HOLIDAY BUFFET

**Mixed Field Greens** | herbed sour dough crisps, cucumber, dried cranberries, raspberry vinaigrette

**Fresh Mozzarella, Tomato and Cucumber** | lemon, basil and extra virgin olive oil

**Butternut Squash Soup** | rosemary brown butter

**Ciabatta, Pecan Raisin & Pecan Loaf**

**Grilled Salmon** | dill cream sauce

**Roasted Glazed Chicken** | pan jus lie

**Smoked Brisket** | horseradish cream

### A la Carte Selections

**Grilled Flat Iron Steak** | cabernet demi glace

**Roasted Mahi Mahi** | pineapple-jalapeño relish

**Seared Saku Ahi** | sesame seed crusted, ponzu sauce

**Peking Duck** | spring onion, sweet bean sauce

buttered new potatoes | herbed couscous pilaf | chef's selection of seasonal vegetable presentation

### Selections of Desserts

**Red Velvet Yule Log** | **Petite Éclairs** | **Opera Torte**

**Crème Brûlée Barquettes** | **California Fruit Tarts**

**Coffee Service**

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d'oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service

## **Holiday Dessert Station**

holiday yule logs | caramel flan | pumpkin tartelettes  
pecan pie tartelettes | ginger bread cookies  
black & white cookies | queen mary chocolate mousse

## **Viennese Table**

chocolate truffles | assorted petit fours | chocolate covered strawberries  
sacher torte | croque-en-bouche | California fruit tartlets  
chocolate mousse | raspberry panna cotta | seasonal exotic fruit display  
éclairs & macaroons | coffee table display

## **Egg Nog Bar** | attendant required

house made bourbon ice cream | chocolate stick | nutmeg



## **“Late Night” Nosh Menu** | attendant required

**Beer Batter Chicken Tenders** | bleu cheese dip, honey BBQ sauce, sweet chili dip

**Pastrami Sliders** | Swiss cheese, kosher pickles

**Pizza Rolls** | pepperoni, cheese

**Chili Cheese Fries** | sour cream

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d'oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service

## SELECTION OF PLATED OFFERINGS

3 course offerings

### Choice of Starter | select one

**Queens Salad** | field greens, dried cranberries, candied pecans, raspberry vinaigrette

**Garden Green Salad** | baby greens, tomato, cucumber, balsamic vinaigrette

**Candied Beets & Goat Cheese** | Canter Farms baby greens, champagne vinaigrette

**New England Style Clam Chowder** | traditional style

**Butternut Squash Soup** | honey and crème fraiche



### Entrée Selection | select one

entrees served with chef's selection of seasonal vegetable

**Peppered New York Steak** | Yukon buttered whipped potatoes, bordelaise sauce

**Braised Angus Short Rib** | Yukon buttered whipped potatoes, mushroom ragoût, demi-glace

**Seared Sea Bass** | white bean purée, lemon butter & dill

**Roasted Chicken** | potato au gratin, herb crusted, chicken jus

**Seared Pacific Salmon** | herbed couscous, bacon & corn nage

**Grilled Filet Mignon** | potato au gratin, roasted garlic demi-glace

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d'oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service

## Selection of Pairings

entrees served with chef's selection of seasonal vegetable

### Tournedos of Beef and Shrimp Scampi

roasted garlic demi, Kennebec buttered potatoes

### Petite Filet of Angus Beef & Grilled Scottish Salmon

Yukon buttered whipped potatoes

### Petite Filet of Angus Beef & Grilled Breast of Chicken

roasted garlic glace de viande, caramelized shallots, Kennebec buttered potatoes

## HOLIDAY PLATED DESSERTS | choice of one

Red Berry Opera Torte

Chocolate Crème Brûlée

Dulce De Leche Tower

California Fresh Fruit Tart

Pumpkin Cheese Cake

Red Velvet Marquis

**Queen Mary Trio Dessert** | chocolate marquis, egg nog crème brûlée, rum raisin savarin

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d'oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service



THE QUEEN MARY®

## Special Dietary Requests | Market Price

Our chef's will prepare your meals based on specific dietary request for your event

### Kosher Meals | 98

choice of one

We partner with a local kosher caterer for our kosher meal needs. The dairy kitchen is Cholov Stam and the meat kitchen is glatt kosher. Certificate available upon request

All the following items are served with fresh baked rolls and choice of salad: Italian, garden, spinach and a fruit salad

### 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

### Children's Meals (Children 4-11) Lunch 25 | Dinner 30

choice of one

garden salad with ranch dressing, chicken fingers with french fries, chocolate chip cookie, juice or milk slider mini burgers and french fries, chocolate chip cookie, strawberry jello, juice or milk

### Vendor Meals Lunch 39 | Dinner 45

mixed green salad with tomato, cucumber and black olives, chicken cordon blue with seasonal vegetables and potatoes, triple layer chocolate cake, coffee & tea service

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d'oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service

## WINE LIST

### CHAMPAGNE

Queen Mary Sparkling, NV Brut  
Piper-Heidsieck Brut  
Taitinger, “La Francais” NV Brut, Reims  
Charles Heidsieck, NV Brut Reserve, Reims  
Armand de Brignac, NV Brut, Reims  
Dom Perignon, France  
Perrier Jouet “Fleur”  
Veuve Clicquot

### SAUVIGNON BLANC

Rodney Strong, Charlotte’s Home  
Starmont by Merryvale, Napa Valley  
Groth, Napa Valley  
Justin, Central Coast

### CHARDONNAY

Robert Mondavi, Private Selection  
Bianchi, Santa Barbara  
Cambria, Bench Break, Monterey  
Chalk Hill, Russian River  
Merryvale, Carneros  
Jordan, Sonoma County  
Cakebread Cellars, Napa Valley  
Ferarri Carano  
Ponzi, Williamette Valley  
BR Cohn “Sangiaco” Chardonnay  
Ravenswood, Vintners Blend, Sonoma Valley

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d’oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service

## WINE LIST | continued

### PINOT NOIR

La Crema, Sonoma

Cline, Sonoma

Maria, Russian River

Hartford Court, Land's Edge, Sonoma

Merryvale, Carneros

Chalk Hill Estate Pinot Noir, Russian River

### MERLOT

Robert Mondavi, Private Selection

Cakebread, Napa Valley

Stags Leap, Napa Valley

Merriam, Napa

### CABERNET SAUVIGNON

Robert Mondavi, Private Selection

St. Francis, Sonoma

Alexander Valley Vineyards, Alexander Valley

Groth, Napa Valley

Merryvale, Napa Valley

Chateau Montelena, Napa Valley

Jordan, Sonoma

MDW, Rapture, Lodi

### SYRAH

Alexander Valley Vineyards, Alexander Valley

Kenwood, "Jack London", Sonoma

### ZINFANDEL

St Francis, Sonoma

DeLoach, Russian River

Cline, CA

BR Cohn Zinfandel

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event  
Minimum order for hors d'oeuvres \$25 each per selection. Attended stations require fee of \$150. Receptions based on one hour of continuous service