

# BREAKFAST



## QUEEN MARY BANQUET MENUS

# breakfast buffet

buffet breakfasts require a minimum of 30 guests.

payment for 30 guests will apply to groups with less than 30 guests. all prices are per person, unless otherwise noted.

### EXECUTIVE CONTINENTAL BREAKFAST | 32

diced fresh seasonal fruit + house-made granola  
milk, 2% milk, almond milk  
assorted yogurts  
freshly baked morning pastries

orange juice  
cranberry juice  
fresh regular brewed coffee,  
decaffeinated coffee, assortment of hot tea

### HEALTHY START

#### CONTINENTAL BREAKFAST | 42

diced fresh seasonal fruit  
greek yogurt, house-made 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  
freshly brewed regular coffee,  
decaffeinated coffee, assortment of hot tea

### CONTINENTAL BREAKFAST | 26

diced fresh seasonal fruit  
freshly baked morning pastries

orange juice  
cranberry juice  
freshly brewed regular coffee,  
decaffeinated coffee, assortment of hot tea

### EUROPEAN BREAKFAST | 52

fresh garden herb salad, watermelon radish,  
shaved fennel, celery root, evoo, lemon

greek yogurt parfait, blueberries, toasted walnuts,  
local honey

freshly baked croissants, scones, pan au chocolate,  
marmalade, lemon curd, devonshire cream

assorted artisanal cured meats

assorted artisanal local cheese

cage free hard boiled eggs

freshly baked egg tart, crispy pancetta,  
asparagus, oven dried tomato, gruyère,  
pesto drizzle

salmon lox, red onion, capers, cream cheese,  
dill rustic country breads

orange juice  
fresh tomato juice  
freshly brewed regular coffee,  
decaffeinated coffee, assortment of hot tea



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### COMPLETE BREAKFAST BUFFET | 46

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  
freshly brewed regular coffee,  
decaffeinated coffee, assortment of hot tea

### HEALTHY BREAKFAST BUFFET | 56

diced fresh seasonal fruit + greek yogurt,  
house-made granola,  
fresh seasonal berries,  
toasted almonds + local honey,  
dried fruit, toasted coconut, bee pollen,  
bran muffins, zucchini bread,  
egg white frittata, yukon potato,  
roasted asparagus, oven dried tomato,  
goat cheese, arugula, basil pesto,  
smoked salmon toast, cream cheese,  
pickled red onion, capers, preserved lemon,  
dill, country rye bread,  
avocado toast, fresh herb salad,  
pickled red onion,  
watermelon radish, citrus, evoo, sea salt,  
grilled farmers bread,  
nitrite free bacon, nueskie canadian bacon  
or chicken apple sausage

orange juice  
cold pressed juice  
freshly brewed regular 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

# brunch buffet

buffet breakfasts require a minimum of 50 guests.

payment for 50 guests will apply to groups with less than 50 guests. all prices are per person, unless otherwise noted.

### BRUNCH BUFFET | 75

diced fresh seasonal fruit + greek yogurt, house-made 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, house-made 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 coffee, decaffeinated coffee, assortment of hot tea  
  
bottomless mimosas

### OMELET STATION

smoked ham, applewood smoked bacon, cheddar cheese, swiss cheese, mushrooms,  
bell peppers, onions, spinach, tomato, house-made salsa

### CARVING STATION

garlic roasted leg of lamb, rosemary jus | 16 per person  
honey baked ham, dijon mustard aioli | 12 per person  
roasted prime rib of beef, horseradish cream, au jus | 18 per person  
grilled free range chicken breast, thyme infused jus | 14 per person

CHEF REQUIRED | 175 PER STATION PER 50 PEOPLE



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# breakfast enhancements

breakfast enhancements require a minimum of 30 guests.

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## MADE TO ORDER OMELETS | 16 PER PERSON

smoked ham, applewood smoked bacon, cheddar cheese, swiss cheese, mushrooms, bell peppers, onions, spinach, tomato, jalapeno, house-made salsa

## CHEF REQUIRED | PER 50 GUESTS

175 PER ATTENDANT

## SEASONAL BERRY FRUITINI | 8 PER PERSON

chambord whipped cream

## SMOKED SALMON | 14 PER PERSON

bagels, cream cheese, tomato, onion, capers, hard boiled eggs, lemon

## SAUTÉED SHRIMP +

## STONE GROUND GRITS | 18 PER PERSON

andouille sausage, garlic, chives, butter, cheddar cheese, lemon

## PICKLE BRINED CHICKEN +

## WAFFLES BENEDICT | 16 PER PERSON

poached eggs, southern braised greens, maple hollandaise

## 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 BURRITO | 18 PER PERSON

scrambled eggs, chorizo, monterey jack cheese, yukon potato, chipotle crema, house-made salsa, flour tortilla  
vegetarian option available upon request

## 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 QUICHE | 14 PER PERSON

vine ripened tomato, basil, caramelized onion, parmesan, pancetta, spinach, garlic, chive, goat cheese

## BREAKFAST FRITTATA | 14 PER PERSON

roasted squash, leeks, pecorino, aged balsamic, applewood smoked bacon, roasted tomato, feta cheese, arugula, basil pesto

## QUEEN MARY BANQUET MENUS

# breakfast plated

plated breakfast require a minimum of 30 guests.

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### CINNAMON BRIOCHE FRENCH TOAST | 34

whipped butter, warm syrup  
applewood smoked bacon or  
country sausage links

orange juice

freshly brewed regular coffee, decaffeinated coffee,  
assortment of hot tea

### BREAKFAST QUINOA BOWL | 42

poached egg, kale, oven dried tomato, roasted  
zucchini, feta, watermelon radish, avocado crema,  
bran muffin

orange juice

freshly brewed regular coffee, decaffeinated coffee,  
assortment of hot tea

### KING GEORGE BREAKFAST | 36

farm fresh scrambled eggs  
applewood smoked bacon or country sausage links roasted  
breakfast potatoes  
freshly baked morning pastries

orange juice

freshly brewed regular coffee, decaffeinated coffee,  
assortment of hot tea

### GRAB + GO BREAKFAST-SELF SERVICE | 36

whole fruit  
individual yogurt  
freshly baked morning pastries  
toasted bagel sandwich, lettuce, egg and sausage  
granola bar  
bottled water



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## QUEEN MARY BANQUET MENUS

# a la carte

a la carte require a minimum of 30 guests.

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### BREAK ITEMS

diced fresh seasonal fruit | 8 per person  
whole fresh seasonal fruit | 24 per dozen  
assorted bags of potato chips, pretzels | 5 per item  
assorted granola bars | 6 per item  
assorted individual yogurts | 7 per item

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

assorted bagels & cream cheese | 48 per dozen

assorted morning pastries | 38 per dozen  
assorted morning muffins | 38 per dozen  
double fudge brownies | 42 per dozen

assorted jumbo gourmet  
cookies | 42 per dozen  
lemon bars or raspberry bars | 42 per dozen  
assorted donuts | 40 per dozen

assorted novelty ice cream bars | 8 per item  
assorted cupcakes | 42 per dozen  
novelty candy bars | 6 per item

chocolate covered strawberries | 36 per dozen  
assorted kind/cliff bars | 6 per dozen  
traditional hummus, grilled pita | 7 per person  
house made chips + salsa | 8 per person

### BEVERAGE ITEMS

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

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

ONE HOUR BEVERAGE SERVICE | 25 PER PERSON

ALL DAY BEVERAGE SERVICE | 35 PER PERSON

freshly brewed regular coffee,  
decaffeinated coffee, assortment of hot tea  
assorted sodas  
bottled water



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