

# RECEPTIONS



## QUEEN MARY BANQUET MENUS

# reception tables

reception table require a minimum of 30 guests.  
payment for 30 guests will apply to groups with less than 30 guests.

### RECEPTION PACKAGES

choose one station | 75  
choose two stations | 85  
choose three stations | 95

### 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

aged cheddar, provençal bread crumbs

parmigiano-reggiano + pancetta

### SLIDER STATION

classic burger, cheddar, tomato,  
thousand island

barbeque short rib, crispy onion,  
mashed potato, horseradish gremolata

turkey meatball, san marzano tomato sauce,  
mozzarella

### SHORT RIB

forever braised chianti short ribs,  
horseradish cream, sourdough bread

six cheese, country wheat bread

tomato basil soup

### THE CHEESE SHOP

artisanal cheeses, dried fruits, toasted almonds,  
honey comb, lavash, crackers, sliced baguette

### HOUSE-MADE HUMMUS DISPLAY

traditional hummus, 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



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 table

reception table require a minimum of 30 guests.  
payment for 30 guests will apply to groups with less than 30 guests.

### FRESH CRUDITÉS DISPLAY

tzatziki, green goddess dressing

### CHARCUTERIE

artisanal dried salami + cured meats, house-made pickled vegetable,  
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, house-made ketchup,  
carne asada, guacamole, chili cheese, salsa fresca, jalapeños, lime, crema

### SALADS ON THE RUN

choose two

kale caesar, shaved parmigiano-reggiano, focaccia crouton, creamy caesar

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

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

caprese, vine ripened tomato, 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

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

# reception stations

reception stations require a minimum of 30 guests. carving action stations require an uniform attendant | 175 per hour. payment for 30 guests will apply to groups with less than 30 guests. all prices are per person, unless otherwise noted.

ROASTED BEEF TENDERLOIN | 40  
red wine reduction,  
whole grain thyme mustard, artisan rolls

SLOW ROASTED PRIME RIB OF BEEF | 32  
horseradish cream, au jus, artisan rolls

ROASTED TURKEY BREAST | 28  
rosemary pan gravy, cranberry orange relish, artisan rolls

MUSTARD CRUSTED PORK LOIN | 24  
granny smith calvados chutney, artisan rolls

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

SKUNA BAY WILD GRILLED SALMON | 34  
dill crusted, citrus remoulade

PAELLA | 34  
chicken, chorizo, clams, saffron, garlic, smoky pimentos

CHICKEN MAKHANI | 28  
marinated chicken, garam masala, chili powder, cumin, bay leaves, tomato based makhani gravy

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

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

# reception - hors d'oeuvres

items are priced per piece with a 50 piece minimum.

### CHILLED HORS D'OEUVRES

- shrimp summer roll, sweet chili sauce | 7
- strawberry, mascarpone, balsamic drizzle, torn basil | 6
- smoked salmon potato latkes, crème fraîche, chive | 8
- shrimp ceviche tostada, chipotle crema | 7
- seared beef tenderloin, rye crostini, gorgonzola, red onion marmalade | 6
- wild mushroom tartlet, goat cheese, truffle, herbs | 6
- sesame crusted ahi tuna, cucumber, micro wasabi, sriracha | 8
- bruschetta, vine ripened tomato, burrata, evoo, basil, aged balsamic | 6
- vegetable summer roll, hoisin bbq sauce | 6
- caprese skewers, fresh mozzarella, grape tomatoes, basil | 6
- traditional deviled eggs, dijon mustard, smoked paprika, crispy shallot | 8
- smoked salmon deviled eggs, crème fraîche, fresh dill | 8
- maple glazed bacon deviled eggs, chives, chipotle aioli | 7

### HOT HORS D'OEUVRES

- lamb lollipops, balsamic fig reduction | 8
- bacon wrapped achiotte shrimp, chimichurri | 8
- maryland style crab cakes, lemon caper aioli | 8
- chicken satay, peanut sauce | 7
- beef satay, hoisin bbq | 7
- bacon wrapped gorgonzola stuffed dates | 7
- beef empanada, chipotle aioli | 7
- fried vegetable spring rolls, sweet chili sauce | 6
- spanakopita, spinach, feta, filo dough | 6
- pan fried pork pot sticker, ginger soy dough | 7
- classic burger slider, cheddar, tomato, thousand island dressing | 7
- portobello mushroom slider, caramelized onion, gruyère, roasted pepper dressing, basil pesto | 7
- pulled pork slider, creole slaw, sweet bbq sauce | 7
- short rib slider, crispy onion, mashed potato, horseradish gremolata | 8



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