

DINNER



QUEEN MARY BANQUET MENUS

dinner buffet

hot dinner buffets 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.

ENTRÉES

TRANSATLANTIC

price for three entrées, three salads | 88

price for two entrées, two salads | 82

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 blue nose | saffron citrus beurre blanc

forever braised beef short rib |
chianti wine reduction, gremolata

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

grilled new york steak |
three peppercorn brandy 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, house-made croutons,
caesar dressing

seasonal field green salad | vine ripened tomato,
english cucumber, carrots, lemon thyme vinaigrette

bloomsdale baby spinach salad | pickled onion,
watermelon radish, toasted almonds,
goat cheese, honey mustard vinaigrette

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

baby romaine | feta cheese, kalamata olives,
plum tomato, english cucumber, red onion,
lemon oregano vinaigrette

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

red quinoa tabbouleh salad | parsley,
vine ripened tomato, hot house cucumber,
lemon, evoo

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
artisan bread, butter

DESSERTS

chef's selection assorted desserts

DRINKS

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.

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ENTRÉES

THE CAPRI

price for three entrées, three salads | 82

price for two entrées, two salads | 76

ricotta cheese ravioli | arugula, pine nuts,
oven dried tomato, 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 hearts,
oven dried tomato, flat leaf parsley

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

asiago crusted chicken breast |
caramelized shallot marsala wine reduction

SALADS

caesar salad | hand grated pecorino,
polenta croutons, caesar dressing

roasted asparagus | crispy prosciutto,
radicchio, frisée, hazelnut vinaigrette

panzanella frisée | plum tomato,
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

choose two

fresh seasonal berries
orange frangelico mascarpone
traditional tiramisu

DRINKS

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



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ENTRÉES

THE POLANCO

price for three entrées, three salads | 78

price for two entrées, two salads | 72

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 | tomatoes, onions, pasilla chiles, garlic, cilantro

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

fajitas | choose 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 jalapeño, queso fresco, radish, cilantro, lime aioli

burnt avocado | watercress, cabbage, watermelon radish, pickled onions, crisp tortilla, evoo, lime

chopped ensalada | fresh greens, avocado, red onion, vine ripened tomato, hot house cucumber, 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

choose two

churros, assorted dipping sauces
tres leches cake
pan dulce

DRINKS

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decaffeinated coffee, assortment of hot tea



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ENTRÉES

THE BACKYARD BBQ

price for three entrées, three salads | 84
price for two entrées, two salads | 78

smoked brisket | dry rub

olive oil marinated grilled skirt steak |
meyer lemon gremolata

barbecue baby back ribs | blistered peppers

artisanal grilled sausage | grain mustard

dry rubbed free range chicken breast |
maple bourbon barbeque sauce

citrus fresh herb grilled chicken thigh |
oregano, garlic, chili flake, evoo

old bay spiced plancha shrimp | dill, garlic butter

marinated broiled salmon | crushed garlic,
citrus zest, charred lemon

SALADS

grilled corn panzanella | vine ripened tomato,
grilled red onion, upland cress, hand torn basil,
rustic bread, broken walnut vinaigrette

watermelon + feta | mint, blood orange vinaigrette

celery root + fennel | wild arugula,
watermelon radish, fresh herbs,
parmigiano-reggiano, evoo, lemon

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

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

root vegetable coleslaw |
toasted caraway seed vinaigrette

SIDES

salt roasted crispy fingerling potato
house-made aioli green bean casserole
buttermilk biscuit, honey, scallion butter,
4 cheese mac n' cheese gratin

DESSERTS

choose two

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

DRINKS

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decaffeinated coffee, assortment of hot tea



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QUEEN MARY BANQUET MENUS

plated dinners

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ENTRÉES

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

oven roasted rib eye château +
pan seared salmon | 88
green peppercorn brandy sauce

grilled marinated chicken breast +
oven roasted salmon | 84
tomato, caper, lemon, fresh herbs

garlic seared filet mignon +
oven roasted chicken breast | 88
mushroom demi-glaze

grilled filet mignon | 82
brandied peppercorn sauce

pan roasted sea bass | 74
oven dried tomato pesto, charred lemon

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

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

bourbon brined pork chop | 58
molasses mustard glaze

asiago crusted organic chicken breast | 58
caramelized shallot, marsala wine reduction

oven roasted chicken breast | 56
choice of sauce: red wine reduction, oregano feta
relish, foraged mushroom sauce, rosemary garlic jus

quinoa stuffed pepper | 54
roasted vegetables, basil pesto

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

SALADS

choose one

traditional caesar | romaine hearts,
parmigiano-reggiano, house-made croutons,
caesar dressing

seasonal field greens | vine ripened tomato,
english cucumber, carrots, lemon thyme vinaigrette

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

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

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

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
artisan bread, butter

DESSERTS

choose one

new york cheesecake | balsamic marinated strawberries

flourless chocolate cake | raspberry coulis

meyer lemon tart | preserved lemon,
whipped cream, panna cotta

cappuccino crème brûlée | house-made caramel

golden apple blossom | crisp pastry shell,
toasted pecans

fresh seasonal berries | chantilly cream

angel food cake | fresh seasonal berries, chantilly cream

DRINKS

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



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