

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



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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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



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QUEEN MARY BANQUET MENUS

brunch buffet

buffet breakfasts require a minimum of 50 guests.

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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

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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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a la carte

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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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