

# 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

freshly brewed regular coffee,  
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

freshly brewed regular coffee,  
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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