



2019 HOLIDAY SEASON MENU PACKAGES



THE QUEEN MARY®

'Tis The Season!

Celebrate the magic of the holiday season in an unforgettable setting aboard the Queen Mary, featuring authentic Art Deco salons and festive gourmet menus created by an award-winning culinary team. Your holiday celebration on the Queen Mary will be an experience unlike any other.

Here at the Queen Mary, our expert catering management team will assist you in customizing your holiday event to exceed your expectations.

Call our Catering Sales Department at 562.499.1749 to plan your holiday event at the Queen Mary. Our professional staff and personal service will ensure an exquisite affair and memorable experience.

562.499.1749 | SALES@QUEENMARY.COM | QUEENMARY.COM

1126 QUEENS HIGHWAY, LONG BEACH, CA 90802

RECEPTION

HORS D'OEUVRES

per hour per person | 40

assorted cheese platter | goat, cow & sheep's milk cheeses, local honey, assorted toasts

hummus | sweet potato hummus with crushed blood orange, chili oil, pita crisps

PASSED HORS D'OEUVRES

crudités shooter | farm fresh vegetables, balsamic vinaigrette

crab cake | lump crab, remoulade sauce

smoked chicken & papaya | papaya relish, fromage blanc, multi-grain baguette

petite beef wellington | puff pastry, mushroom duxelles

Prices are subject to a 23% service charge and an applicable sales tax. Prices guaranteed 90 days prior to event. Requires a minimum of 30 guests.

RECEPTION DISPLAYS | priced per person

Three Varieties of House-Made Hummus | 14

traditional, heirloom carrot, white bean, crudités, grilled pita bread

Antipasti | 18

crudités shot | haricot vert, carrot, celery, jicama, pickled jalapeño, asparagus

caprese pick | basil, olive, fresh mozzarella, evoo

gazpacho | savory cucumber, tomato, chayote pico

Artisan Cheese | 18

market display of artisan california cheeses to include:

bellwether san andreas, bravo white cheddar, cypress grove bermuda triangle goat, fiscalini

bandaged cheddar, aged purple moon, shafts blue | local honey, fig jam, crisps

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RECEPTION DISPLAYS | continued | priced per person

Viennese Table | 42

chocolate truffles | assorted petite fours | chocolate covered strawberries

sacher torte | fruit tartelettes | chocolate mousse

raspberry panna cotta | eclairs & macaroons | coffee table display

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

“Late Night” Nosh Menu | 30

cheese burger sliders - lettuce, tomato, onions

beer-battered chicken tenders | bleu cheese dip, honey bbq sauce, sweet chili dip

pizza rolls | pepperoni, cheese

chili cheese fries | sour cream

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A LA CARTE HORS D'OEUVRES | priced per piece | minimum 30 pieces

Chilled Selection

- 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 | 6
- smoked salmon deviled eggs** | crème fraîche, fresh dill | 8
- maple glazed bacon deviled eggs** | chives, chipotle aioli | 7

Hot Selection

- edamame pot sticker** | edamame, napa cabbage, scallions, carrots, shoepeg corn, asian-inspired herbs | 8
- citrus cilantro bacon wrapped scallop** | citrus vinaigrette, cilantro | 9
- chicken satay** | peanut sauce | 8
- petite beef wellington** | puff pastry, mushroom duxelles | 9
- samosa** | potato, pea, cilantro, indian spices | 6
- coconut shrimp** | thai sweet chili sauce | 9

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RECEPTION PACKAGES

Choose 3 Stations | 85

Choose 4 Stations | 95

Choose 5 Stations | 105

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
old fashioned, aged cheddar, provençal bread crumbs parmigiano-reggiano, pancetta

Slider Station

classic burger, cheddar, tomato, thousand island dressing
barbeque short rib, crispy onion, mashed potato, horseradish gremolata
turkey meatball, san marzano tomato sauce, mozzarella

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RECEPTION PACKAGES | continued

Grilled Vegetables

eggplant, zucchini, sweet peppers, crookneck squash, carrots, artichoke hearts,
portobello mushrooms, asparagus, balsamic vinegar

Slow Roasted Prime Rib Of Beef

horseradish cream, au jus, artisan rolls
uniformed chef attendant | 175 per station | per 30 people

Roasted Turkey Breast

rosemary pan gravy, cranberry orange relish, artisan rolls
uniformed chef attendant | 175 per station | per 30 people

Honey Glazed Ham

brown sugar, honey glazed ham
uniformed chef attendant | 175 per station | per 30 people

Beef Wellington Station

traditional tenderloin of beef en croute, mushroom duxelles, demi-glazed
uniformed chef attendant | 175 per station | per 30 people

Fish Station

slow roasted atlantic salmon, brown butter sauce
uniformed chef attendant | 175 per station | per 30 people

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RECEPTION PACKAGES | continued

Sushi Station

sushi | spicy tuna roll, shrimp roll, california roll, avocado roll, salmon, tuna, yellow tail & shrimp sashimi, edamame, ginger, wasabi, soy sauce
uniformed chef attendant | per station 175 | per 30 people

Pasta Station

tortellini pasta | garlic, basil, white wine cream sauce, pancetta bacon, fresh roma tomato, parmesan cheese
gluten free penne | spicy pomodoro sauce, basil, parmesan cheese
spaghettoni pasta | bolognese sauce, torn basil
uniformed chef attendant | 175 per station | per 30 people

Potato Bar | Martini Style

whipped yukon potatoes, whipped honey yams
toppings | demi-glaze, bacon, cheddar cheese, sour cream, butter, mushrooms, scallions, basil pesto sauce, feta cheese & tortilla strips
uniformed chef attendant | 175 per station | per 30 people

Included In Packages | Sweet Treats

holiday yule logs | caramel flan | vanilla + pumpkin ice cream
pecan pie, fruit tartelettes
ginger bread cookies
holiday cookies | home-made chocolate mousse

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

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LUNCH BUFFET

price for 2 entrées | 60

price for 3 entrées | 66

Salad Bar (choice of two)

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

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

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

red quinoa tabbouleh | tomato, gremolata, cucumber, evoo

roasted beet salad | shaved fennel, goat cheese, pistachios, frisée, champagne vinaigrette

Entrées

grilled marinated chicken breast | citrus thyme jus

pan seared salmon | tomato, artichoke hearts, caper, parsley, evoo, lemon

braised beef short ribs | red wine reduction, gremolata cheese ravioli, roasted san marzano tomato sauce, hand torn basil

Sides

chef's selection of appropriate starch + seasonal vegetables

artisan bread, butter

Sweet Treats (choice of two)

red velvet yule log | caramel flan | rum pecan torte | fresh fruit tarts | vanilla + pumpkin ice cream

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

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LUNCH SERVICE

Salad Bar (choice of one)

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

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

radish | toasted almond, goat cheese, honey mustard vinaigrette

bibb wedge | applewood smoked bacon, vine ripened tomatoes

roasted beet salad | shaved fennel, goat cheese, pistachios, frisée, champagne vinaigrette

Entrées (choice of one)

grilled flat iron steak | meyer lemon chimichurri | 58

grilled seabass | roasted tomato-fennel relish | 62

asiago crusted chicken breast | caramelized shallot, marsala wine reduction | 52

mushroom ravioli | roasted vegetables, fresh peas, roasted red pepper romesco | 48

Sides

chef's selection of appropriate starch + seasonal vegetables

artisan bread, butter

Sweet Treats (choice of one)

red velvet yule log | caramel flan | rum pecan torte | fresh fruit tarts | vanilla + pumpkin ice cream

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DINNER SERVICE

Choice of Starter (choice of one)

queens salad | field greens, dried cranberries, candied pecans, raspberry vinaigrette

green garden salad | baby greens, tomato, cucumber, balsamic vinaigrette

candied beets + goat cheese | cantor farms baby greens, champagne vinaigrette

new england style clam chowder | traditional style

butternut squash soup | honey and crème fraîche

Entrées (choice of one)

entrées served with chefs selection of seasonal vegetables

grilled filet mignon | mushroom risotto, bordelaise sauce | 84

braised boneless angus short rib | yukon buttered whipped potatoes, mushroom ragout, demi-glaze | 80

seared sea bass | white bean puree, lemon butter & dill | 88

herb crusted roasted chicken | potato au gratin, au jus | 74

plancha piccata salmon | capers, flat leaf parsley, lemon butter chardonnay, wholegrain brown rice | 78

tournedo of beef & shrimp scampi | roasted garlic demi-glaze, kennebec buttered potatoes | 98

Sweet Treats (choice of one)

red berry opera torte | chocolate crème brûlée | dulce de leche tower

pumpkin cheese cake | red velvet yule log | vanilla + pumpkin ice cream

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

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Dinner Buffet | 94 (choice of three salads or soups)

mixed field greens | herbed sour dough crisps, cucumber, dried cranberries, raspberry vinaigrette

roasted beet salad | shaved fennel, goat cheese, pistachios, frisée, champagne vinaigrette

fresh mozzarella, tomato and cucumber | lemon, basil and extra virgin olive oil

butternut squash soup | rosemary brown butter

or

pumpkin soup | crème fraîche

Entrées (choice of three)

grilled salmon | dill cream sauce

glazed roasted chicken | citrus thyme au jus

grilled flat iron steak | cabernet demi-glaze

artisan bread, butter

A La Carte Selections

roasted mahi mahi | sesame seed crusted, ponzu sauce | 14

roasted prime rib of beef | rosemary au jus, horseradish cream | 14

beef wellington | champagne sauce | 14

paella | chicken, chorizo and clams laced with alluring flavors of saffron, garlic and smoky pimentos | 14

chicken makhani | marinated chicken with garam masala, chili powder, cumin and bay leaves, tomato based makhani gravy | 14

Sides

buttered new potatoes

herbed couscous pilaf

chef's selection of seasonal vegetables

Sweet Treats (all included)

red velvet yule log | caramel flan | rum pecan torte | fresh fruit tarts | vanilla + pumpkin ice cream

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

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WINE LIST

Champagne + Sparkling Wine

- WM WY Cliff Brut | 50
- QM Pvt. Label (House) | 52
- Bertrand Cote Des Rose | 62
- JNSQ Rosé | 72
- Taittinger Brut LaFrancaise | 105
- Veuve Clicquot Yellow Label Brut | 145

Whites

- Canyon Road Chardonnay (House) | 45
- Canyon Road Sauvignon Blanc (House) | 45
- Hess Select Sauvignon Blanc | 52
- Cape Mentelle Sauvignon Blanc | 56
- Cline Chardonnay | 62
- Overlook Chardonnay | 62
- JNSQ Sauvignon Blanc 6 pk. | 64
- Raymond Chardonnay | 64
- La Crema Chardonnay | 66
- Davis Bynum Chardonnay | 68
- Sonoma Cutrer Chardonnay | 72
- Metaphora Sauvignon Blanc | 92
- Cakebread Cellars Chardonnay | 115

Other White Varietals

- Louis Jadot Chablis Chardonnay | 76
- Canyon Road Pinot Grigio (House) | 45
- Canyon Road White Zinfandel (House) | 45
- 14 Hands Riesling | 56
- Smoke Tree Rosé | 58
- Martin Ray Rosé | 58
- Conundrum White Blend | 64

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WINE LIST | continued

Reds

Canyon Road Pinot Noir (House) | 45
Canyon Road Merlot (House) | 45
Canyon Road Cabernet (House) | 45
Fetzer Valley Oaks Merlot | 48
Raymond "R" Collection Merlot | 52
Wente Sandstone Merlot | 58
DeLoach Pinot Noir | 58
Raymond "R" Collection Cabernet | 64
A to Z Wine Works Pinot Noir | 64
St. Francis Merlot | 64
Terrazas Altos RSV Cabernet | 66
Picket Fence Cabernet | 66
Kendall Jackson VR Cabernet | 68
Bianchi Merlot | 68
Meiomi Pinot Noir | 72
Landmark Overlook Pinot Noir | 72
Louis M Martini Cabernet | 74
Artesa Pinot Noir | 74
La Crema Pinot Noir | 82
Justin Cabernet | 88
Metaphora Pinot Noir | 115
Cakebread Cellars Cabernet | 125

Other Red Varietals

Louis Jadot Bourgogne Pinot Noir | 72
Don Miguel Malbec | 58
Federalist Honest Red Blend | 66
Alexander Valley Syrah | 66
The Pessimist Red Blend | 72
Caymus Connendrum Red Blend | 72
DeLoach Zinfandel | 72

Dessert Wine

Royal Tokaji 500 ml | 165

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BEVERAGE SELECTIONS

Captain

Christian Brothers VS Brandy
Kahlua Liqueur
Jim Beam Whiskey
Seagrams Gin

New Amsterdam Gin
Roni Rio Rum
Jose Cuervo Tequila

Seagrams Vodka
Beam 8 Star Whiskey
New Amsterdam Vodka

Commodore

Lairds Apple Jack Brandy
Bailey's Liqueur
Famous Grouse Scotch Blend
Sauza Blue Silver Tequila

Tanqueray Gin
Meyers's Platinum Rum
Tito's Vodka

Beefeater Gin
Canadian Club Whiskey
Absolut Vodka

Admiral

Courvoisier VS Cognac
Cointreau Liqueur
Buffalo Trace Whiskey
Herradura Silver Tequila

Botanist Gin
Bacardi Rum
Ketel One Vodka

Nolets Silver Gin
Southern Comfort Whiskey
Belvedere Vodka

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BEVERAGE SELECTIONS

	Hosted	Cash
Captain	12	13
Commodore	13	14
Admiral	14	15
Cordials	12	13
House Wine by the Glass	11	12
Traditional Beer	8	9
Signature Beer	9	9
Mineral Water	6	6
Soft Drink & Red Bull	6	6

Traditional Beer

Heineken
Bud Light
Budweiser
Corona
Stella Artois

Signature Beer

Ballast Point Sculpin
Golden Road Michelada
Towne Park IPA
Towne Park Blonde
Towne Park Amber Ale

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BAR PACKAGES | price per person

Captain Hosted Bar

first hour | 24
second hour | 13
each additional hour | 11

Commodore Hosted Bar

first hour | 28
second hour | 15
each additional hour | 12

Admiral Hosted Bar

first hour | 32
second hour | 17
each additional hour | 13

Beer, Wine, Soda & Red Bull

first hour | 22
second hour | 10
each additional hour | 8

Drink Ticket Packages

BEER & WINE PACKAGE - signature & traditional beer, wine by the glass,
mineral water, soft drinks & red bull | 11

CAPTAIN PACKAGE PLUS - signature & traditional beer, house wine by the glass,
mineral water, soft drinks & red bull | 14

COMMODORE PACKAGE PLUS - signature & traditional beer, house wine by the glass,
mineral water, soft drinks and red bull | 15

ADMIRAL PACKAGE PLUS - signature & traditional beers, house wine by the glass,
mineral water, soft drinks & red bull | 16

signature drinks starting at | 16

bartender fee per bar | 175

one bartender required for every 100 guests

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