

# LUNCH



# hot lunch buffet

hot lunch 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

### THE POLANCO

price for three entrées | 60

price for two entrées | 52

street tacos | choose two proteins  
lime marinated chicken thigh, carnitas,  
grilled baja fish, carne asada, corn tortillas

chicken breast vera cruz | tomatoes,  
garlic, onions, capers, olives, cilantro, lime

tajin-cruste salmon | cilantro pesto, lime

freshly rolled cheese enchiladas | salsa roja

braised short rib ranchero | jalapeño gremolata

slow roasted pork shoulder | chile negro sauce

## STARTERS

choose two

tortilla soup | hominy, celery, jalapeño,  
pulled chicken

jicama citrus salad | arugula, orange segments,  
candied pepitas, cotija cheese, cilantro lime vinaigrette

traditional caesar salad | romaine hearts,  
parmigiano-reggiano, croutons, caesar vinaigrette

elote salad | charred jalapeño, lime, queso fresco,  
radish, cilantro aioli

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

## SIDES

cilantro lime rice, white refried beans,  
onion, cilantro, cotija cheese, lime,  
pico de gallo, fire roasted salsa roja,  
tortilla chips

house-made guacamole | 3 per person

## DESSERT

churros | assorted dipping sauces

## DRINKS

iced tea or lemonade available upon request

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## ENTRÉES

### BACKYARD BBQ

price for three entrées | 54

price for two entrées | 48

beef burger  
all-beef hot dog  
beer braised bratwurst  
turkey burger or veggie burger  
herb grilled chicken breast  
four cheese grilled cheese

appropriate condiments, buns

## SALAD BAR

romaine, seasonal greens, applewood smoked bacon,  
tomatoes, cucumbers, carrots, roasted corn,  
garbanzo beans, toasted sunflower seeds,  
house-made croutons

bleu cheese, buttermilk ranch dressing,  
balsamic vinaigrette

or

roasted potato salad, grain mustard, scallions,  
flat leaf parsley

## SIDES

house-made potato chips + onion dip

## DESSERT

assorted homemade cookies, brownies

## DRINKS

iced tea or lemonade available upon request

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## ENTRÉES

### SOUTHERN COMFORT

price for three entrées | 54

price for two entrées | 48

buttermilk fried chicken  
dry rub smoked beef brisket  
slow roasted pulled pork  
cornmeal fried catfish | cajun remoulade  
real mac + cheese  
low country shrimp + grits  
chicken + dumplings

## STARTERS

choose two

white bean soup | smoked ham hock

iceberg lettuce salad | carrot, tomato, cucumber,  
buttermilk ranch dressing

marble potato salad | creole mustard,  
sweet relish, chives

cole slaw | poppy seed cider vinaigrette

## SIDES

charred green beans, toasted almonds,  
hoppin' john corn bread, honey butter

## DESSERT

seasonal cobblers

## DRINKS

iced tea or lemonade available upon request

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## ENTRÉES

### GRAND PRIX

price for three entrées | 60

price for two entrées | 52

grilled marinated chicken breast | citrus thyme jus

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

braised beef short ribs | red wine reduction,  
gremolata

cheese ravioli |  
roasted san marzano tomato sauce,  
hand torn basil

mustard crusted pork loin | apple-agave relish

asiago crusted chicken breast |  
marsala wine reduction

oven roasted sea bass | roasted red pepper coulis

## SALAD BAR

choose two

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

seasonal field green 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 | parsley, tomato, gremolata,  
cucumber, lemon, evoo

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

## SIDES

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

## DESSERT

chef's selection

## DRINKS

iced tea or lemonade available upon request

# hot lunch buffet

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## ENTRÉES

### AL ITALIA

price for three entrées | 54

price for two entrées | 48

ricotta cheese ravioli | arugula, pine nuts, oven dried tomato, basil cream sauce

rigatoni pasta, sweet + spicy sausage | san marzano tomato sauce, elephant garlic, parmigiano-reggiano

chicken breast piccata | lemon, butter, chardonnay, capers, fresh herbs

salmon agrodolce | golden raisins, smoked almonds, rosemary, white wine

forever braised chianti short rib | balsamic cippolini onions, gremolata

fennel roasted pork loin | cremini mushrooms, marsala sauce

## SALADS

choose two

antipasto salad | cured salami, mortadella, mozzarella, parmigiano-reggiano, mixed country olives, artichoke, eggplant, roasted peppers, zucchini, red wine vinaigrette

caesar salad | hand grated pecorino, croutons, caesar dressing

caprese salad | vine ripened tomato, fresh mozzarella, sweet onions, hand torn basil, cracked black pepper, sea salt, aged modena balsamic, evoo

## SIDES

chef's selection of appropriate starch  
chef's selection of seasonal vegetables  
rustic bread, focaccia, evoo

## DESSERT

cannolis  
classic tiramisu

## DRINKS

iced tea or lemonade available upon request

# cold lunch buffet

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## ENTRÉES

choose three

### SIMPLY SANDWICHES | 48

oven roasted turkey breast | swiss cheese, lettuce, tomato, herb aioli, whole wheat bread

rare roast beef | cheddar cheese, lettuce, tomato, horseradish aioli, rustic sour dough

garden vegetable | traditional hummus, cucumbers, sprouts, tomatoes, avocados, country wheat

ablt | smashed avocado, applewood smoked bacon, lettuce, tomato, roasted garlic aioli, farmers bread

italian grinder | sopresata, mortadella, pepperoni, provolone, pepperoncini, tomato, onion, iceberg lettuce, olive tapenade, oregano vinaigrette, ciabatta

roasted chicken breast | arugula, fresh mozzarella, sun dried tomato pesto, ciabatta

black forest ham | swiss cheese, lettuce, tomato, spicy brown mustard, pretzel roll

## STARTERS

choose two

chef's selection of freshly made soup

kale + romaine caesar salad | parmigiano-reggiano, house-made croutons, creamy caesar dressing

vine ripened tomato | english cucumber, red onion, feta cheese, lemon-oregano vinaigrette

seasonal field greens | tomato, cucumber, buttermilk ranch dressing, herb vinaigrette

roasted red potato salad | dijon mustard, green onions, parsley, mayonnaise

## SIDES

house-made potato chips

## DESSERT

double fudge brownies  
assorted freshly baked cookies

## DRINKS

iced tea or lemonade available upon request

## QUEEN MARY BANQUET MENUS

# cold lunch buffet

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### ENTRÉES

#### NEW YORK DELI BOARD | 52

oven roasted turkey breast, rare roast beef, smoked ham, albacore tuna salad, cheddar cheese, swiss cheese, lettuce, tomato, dill pickles, mayonnaise, dijon mustard, assorted artisan bread, butter

### STARTERS

choose two

chef's selection of freshly made soup

kale + romaine caesar salad | parmigiano-reggiano, house-made croutons, creamy caesar dressing

vine ripened tomato + english cucumber | red onion, feta cheese, lemon-oregano vinaigrette

seasonal field greens | tomato, cucumber, buttermilk ranch dressing, herb vinaigrette

roasted red potato salad

### SIDES

house-made potato chips

### DESSERT

double fudge brownies  
assorted freshly baked cookies

### DRINKS

iced tea or lemonade available upon request



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

# cold lunch buffet

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### ENTRÉES

#### FARMERS MARKET | 44

chef's selection of freshly made soup

romaine, seasonal field greens, kale + arugula, quinoa

grilled chicken breast, applewood smoked bacon

carrots, vine ripened tomatoes,  
hot house cucumber, roasted peppers,  
garbanzo beans, marinated artichokes,  
country mixed olives, bleu cheese,  
cheddar cheese, hard boiled eggs,  
house-made croutons,  
toasted sunflower seeds,  
buttermilk ranch dressing,  
balsamic vinaigrette

### SIDES

artisan bread, butter  
evoo + balsamic vinaigrette

### DESSERT

lemon bars

### DRINKS

iced tea or lemonade available upon request



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## QUEEN MARY BANQUET MENUS

# boxed lunch

boxed lunches require a minimum of 30 guests.

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### ENTRÉES

choose three

#### BOX LUNCH | 42

oven roasted turkey breast | swiss cheese, lettuce, tomatoes, herb aioli, whole wheat bread

rare roast beef | cheddar cheese, lettuce, tomatoes, horseradish aioli, rustic sourdough

garden vegetable | traditional hummus, cucumbers, sprouts, tomatoes,  
avocado, country wheat

ablt | smashed avocado, applewood smoked bacon, lettuce, tomato,  
roasted garlic mayonnaise, farmers bread

italian grinder | sopresata, mortadella, pepperoni, provolone, pepperoncini, tomato, onion,  
iceberg lettuce, oregano vinaigrette, ciabatta

roasted chicken breast | arugula, fresh mozzarella, sun dried tomato pesto, ciabatta

black forest ham | swiss cheese, lettuce, tomato, spicy brown mustard, pretzel roll

### SIDES

potato chips  
fresh whole fruit

### DESSERT

freshly baked chocolate chip cookie

### DRINKS

bottled water or soda



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## QUEEN MARY BANQUET MENUS

# plated salad

plated salads require a minimum of 30 guests.

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### PLATED SALAD ENTRÉES

choose one

#### BABY SPINACH SALAD | 28

applewood smoked bacon, toasted almond, goat cheese, mushroom, pickled onions,  
dijon mustard vinaigrette

#### TRADITIONAL CAESAR SALAD | 30

romaine, parmigiano-reggiano, house-made croutons, caesar dressing

#### RED QUINOA SALAD | 34

kale, oven dried tomato, roasted zucchini, watermelon radish, avocado,  
champagne vinaigrette

### ENHANCEMENTS | 16

choose one

plancha herb shrimp  
grilled flat iron steak  
pan seared salmon  
lemon garlic chicken breast

### SIDES

artisan sandwich rolls | sliced breads, butter

### DESSERTS

choose one

new york cheesecake | fresh berries  
flourless chocolate cake | raspberry coulis  
fresh seasonal berries | chantilly cream  
traditional tiramisu

### DRINKS

iced tea or lemonade available upon request



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# hot plated lunch

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## ENTRÉES

choose one

### RANCH-TO-TABLE

grilled flat iron steak | 48  
meyer lemon chimichurri

kahlua roasted pork loin | 46  
ginger, sweet soy glaze

grilled marinated chicken breast | 46  
choice of sauce: sun dried tomato pesto,  
caper artichoke olive relish, roasted garlic thyme jus

asiago crusted chicken breast | 42  
caramelized shallot, marsala wine reduction

### SEA-TO-TABLE

tajin crusted salmon | 48  
cilantro lime chile glaze

grilled sea bass | 58  
roasted tomato-fennel relish

pecan crusted colorado trout | 46  
french quarter mustard sauce,  
brown butter cream

### FARM-TO-TABLE

eggplant manicotti | 42  
herb ricotta, quinoa, san marzano tomato sauce,  
hand torn basil

mushroom ravioli | 44  
roasted vegetables, fresh peas,  
roasted red pepper romesco

## SALADS

choose one

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

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

bloomsdale spinach + pickled onion |  
watermelon radish, toasted almond, goat cheese,  
honey mustard vinaigrette

bibb wedge | applewood smoked bacon,  
vine ripened tomato, hard boiled egg,  
stilton bleu cheese, green goddess dressing

baby romaine hearts + feta cheese |  
kalamata olives, vine ripened tomato,  
hot house cucumber, pita croutons,  
lemon oregano vinaigrette

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

## SIDES

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

## DESSERT

choose one

new york cheesecake | fresh berries  
flourless chocolate cake | raspberry coulis  
traditional tiramisu  
panna cotta  
fresh seasonal berries | chantilly cream

## DRINKS

iced tea or lemonade available upon request

