BREAKFAST
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

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

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

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

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**BREAKFAST BUFFET**

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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,
- pickle red onion,
- watermelon radish, citrus, evoo, sea salt,
- grilled farmers bread,
- nitrite free bacon, neskie canadian bacon

- orange juice
- cold pressed juice
- freshly brewed regular coffee,
- decaffeinated coffee, assortment of hot tea
**QUEEN MARY BANQUET MENUS**

**brunch buffet**

Buffet breakfasts require a minimum of 50 guests. Payment for 50 guests will apply to groups with less than 50 guests. All prices are per person, unless otherwise noted.

<table>
<thead>
<tr>
<th>BRUNCH BUFFET</th>
<th>75</th>
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</thead>
<tbody>
<tr>
<td>diced fresh seasonal fruit + greek yogurt, house-made granola, fresh seasonal berries</td>
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<tr>
<td>toasted almonds + local honey</td>
<td></td>
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<tr>
<td>dried fruit, toasted coconut, bee pollen</td>
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</tr>
<tr>
<td>smoked salmon</td>
<td>assorted bagels, cream cheese, tomato, onion, capers, hard boiled eggs, lemon</td>
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<tr>
<td>traditional caesar salad, shaved parmesan, house-made croutons</td>
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<tr>
<td>red quinoa tabbouleh</td>
<td>parsley, tomato, cucumber, lemon, evoo</td>
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<tr>
<td>gourmet selection of mini pastries</td>
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<tr>
<td>farm fresh scrambled eggs</td>
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<tr>
<td>toasted breakfast potatoes</td>
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</tr>
<tr>
<td>applewood smoked bacon, country sausage links or grilled smoked ham</td>
<td></td>
</tr>
<tr>
<td>orange juice, cranberry juice</td>
<td></td>
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<tr>
<td>freshly brewed regular coffee, decaffeinated coffee, assortment of hot tea</td>
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</tr>
<tr>
<td>bottomless mimosas</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>OMELET STATION</th>
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</thead>
<tbody>
<tr>
<td>smoked ham, applewood smoked bacon, cheddar cheese, swiss cheese, mushrooms, bell peppers, onions, spinach, tomato, house-made salsa</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>CARVING STATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>garlic roasted leg of lamb, rosemary jus</td>
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<tr>
<td>honey baked ham, dijon mustard aioli</td>
</tr>
<tr>
<td>roasted prime rib of beef, horseradish cream, au jus</td>
</tr>
<tr>
<td>grilled free range chicken breast, thyme infused jus</td>
</tr>
</tbody>
</table>

**CHEF REQUIRED | 175 PER STATION PER 50 PEOPLE**

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breakfast enhancements

breakfast enhancements 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.

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. payment for 30 guests will apply to groups with less than 30 guests. all prices are per person, unless otherwise noted.

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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**QUEEN MARY BANQUET MENUS**

**a la carte**

*a la carte* require a minimum of 30 guests.
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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

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**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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