2019 HOLIDAY SEASON MENU PACKAGES
‘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.
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, crudité, grilled pita bread

**Antipasti** | 18
- crudité shot | haricot vert, carrot, celery, jicama, pickled jalapeno, 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’ŒUVRES | 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

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

spaghettini 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, parmagiano-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
- freshly brewed regular coffee, decaffeinated coffee, assortment of hot teas

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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-glace | 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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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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<table>
<thead>
<tr>
<th>Reds</th>
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<tbody>
<tr>
<td>Canyon Road Pinot Noir (House)</td>
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<tr>
<td>Canyon Road Merlot (House)</td>
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<td>Canyon Road Cabernet (House)</td>
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<td>Metaphora Pinot Noir</td>
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<td>Cakebread Cellars Cabernet</td>
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<td>Louis Jadot Bourgogne Pinot Noir</td>
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<td>Don Miguel Malbec</td>
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<td>Federalist Honest Red Blend</td>
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<td>Alexander Valley Syrah</td>
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<td>The Pessimist Red Blend</td>
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<td>Caymus Connendrum Red Blend</td>
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<td>DeLoach Zinfandel</td>
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<table>
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<tr>
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<td>Royal Tokaji 500 ml</td>
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<table>
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<th>BEVERAGE SELECTIONS</th>
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<tr>
<td><strong>Captain</strong></td>
</tr>
<tr>
<td>Christian Brothers VS Brandy</td>
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<tr>
<td>Kahlua Liqueur</td>
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<td>Jim Beam Whiskey</td>
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<td>Seagrams Gin</td>
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<td><strong>Commodore</strong></td>
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<td>Lairds Apple Jack Brandy</td>
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<tr>
<td>Bailey’s Liqueur</td>
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<tr>
<td>Famous Grouse Scotch Blend</td>
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<tr>
<td><strong>Admiral</strong></td>
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<td>Courvoisier VS Cognac</td>
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<td>Cointreau Liqueur</td>
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<td>Herradura Silver Tequila</td>
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# BEVERAGE SELECTIONS

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<td>Traditional Beer</td>
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<td>Signature Beer</td>
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<tr>
<td>Mineral Water</td>
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<tr>
<td>Soft Drink &amp; Red Bull</td>
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**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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