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-crusted 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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QUEEN MARY BANQUET MENUS

hot lunch buffet

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ENTRÉES

BACKYARD BBQ

<table>
<thead>
<tr>
<th>price for three entrées</th>
<th>54</th>
</tr>
</thead>
<tbody>
<tr>
<td>price for two entrées</td>
<td>48</td>
</tr>
</tbody>
</table>

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
QUEEN MARY BANQUET MENUS

hot lunch buffet

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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

SIDES

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

DESSERT

seasonal cobblers

DRINKS

iced tea or lemonade available upon request

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

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### QUEEN MARY BANQUET MENUS

### hot lunch buffet

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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, parmesan-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 | soppressata, 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
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
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
**boxed lunch**

boxed lunches 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**
choose three

**BOX LUNCH | 42**

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>oven roasted turkey breast</td>
<td>swiss cheese, lettuce, tomatoes, herb aioli, whole wheat bread</td>
</tr>
<tr>
<td>rare roast beef</td>
<td>cheddar cheese, lettuce, tomatoes, horseradish aioli, rustic sourdough</td>
</tr>
<tr>
<td>garden vegetable</td>
<td>traditional hummus, cucumbers, sprouts, tomatoes, avocado, country wheat</td>
</tr>
<tr>
<td>abl</td>
<td>smashed avocado, applewood smoked bacon, lettuce, tomato, roasted garlic mayonnaise, farmers bread</td>
</tr>
<tr>
<td>italian grinder</td>
<td>soppressata, mortadella, pepperoni, provolone, pepperoncini, tomato, onion, iceberg lettuce, oregano vinaigrette, ciabatta</td>
</tr>
<tr>
<td>roasted chicken breast</td>
<td>arugula, fresh mozzarella, sun dried tomato pesto, ciabatta</td>
</tr>
<tr>
<td>black forest ham</td>
<td>swiss cheese, lettuce, tomato, spicy brown mustard, pretzel roll</td>
</tr>
</tbody>
</table>

**SIDES**

- potato chips
- fresh whole fruit

**DESSERT**

- freshly baked chocolate chip cookie

**DRINKS**

- bottled water or soda
plated salad

Plated salads 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.

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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QUEEN MARY BANQUET MENUS

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, parmagiano-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

bubb 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

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