



HOTEL • ATTRACTIONS • EVENTS

THE QUEEN MARY®



RECEPTION MENUS



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Reception

Hot Hors D'oeuvres

Minimum 50 pieces of each. Priced per piece

Maryland style crab cake \$7.00

Pecan crusted chicken skewer \$5.00

Scallop wrapped in bacon \$6.50

Vegetable samosa \$5.00
potatoes, peas, curry and filo dough

Beef wellingtons \$6.50

Coconut crusted shrimp \$6.00

Beef strip loin saté \$5.50

Cold Hors D'oeuvres

Minimum 50 pieces per piece

Chicken liver mousse bouchée \$6.00

Roast beef roll with herbed goat cheese \$6.00

Salamini and olives \$5.50

Shrimp and asparagus \$6.50

Smoked salmon and trout mousse \$5.50

Hummus with kalamata olives in mini bouchée \$5.00

Seared ahi tuna with sesame seeds and wasabi caviar \$6.50

Curried chicken in tartlette \$5.50

Shrimp salad in cucumber cup \$6.50



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Reception Displays

Based on one (1) hour reception time

Cheese Display

\$14.00 per person

Domestic and International Cheeses:

Aged white cheddar, Humboldt fog

Maytag blue, port salut, cacique manchego, dry aged jack,

Marin triple crème brie and cypress grove purple haze goat cheese

Served with roasted almonds, pomegranate and honey

Sliced baguettes, flat breads and crackers

Vegetable Crudité

\$12.00 per person

Asparagus, sugar snap peas, cherry tomatoes, carrots, celery, broccoli, cauliflower and marinated mushrooms, served with ranch dressing and sun dried tomato dressing

Grilled Vegetables

\$13.00 per person

Eggplant, zucchini, sweet peppers, crookneck squash, carrots, artichokes, portobella mushrooms, olive oil and balsamic vinegar

Sushi Display

\$20.00 per person

Based on 5 pieces total per person

Fresh display of California rolls, spicy tuna rolls, rainbow roll, salmon, shrimp, tuna, yellow tail nigiri sushi, pickled ginger, wasabi and soy sauce

Seafood Bar

\$25.00 per person

Shrimp cocktails with cocktail sauce, lemon, cocktail crab claws with Remoulade, king crab legs, snow crab clusters, seafood ceviche with scallops, shrimp and mussels



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Action Stations

Chef attendant required \$150.00 per each station

Carving Stations

Hand Carved Turkey

\$14.00 per person

Oven roasted breast of turkey with herbed mayonnaise and cranberry chutney
whole grain rolls

Carved Canella Pork Belly

\$14.00 per person

Cured, roasted pork belly with chipotle cream and pretzel knots

Carved Pastrami

\$16.00 per person

Peppered and roasted, served with stone ground mustard, slaw and rye brioche rolls

Asian Noodle Station

\$18.00 per person

Wok fired udon and rice noodles, bok choy, lotus root, cabbage, tofu, shrimp
chicken, beef, shrimp, peanuts and sprouts. Finished with ponzu sauce and chili soy sauce

Pasta Station

\$16.00 per person

Tortellini carbonara,
Rigatoni with hot and sweet sausage, rapini and garlic,
gnocchi with brown butter sage and walnuts

Heirloom Tomato and Fresh Mozzarella Station

\$14.00 per person

Fresh made mozzarella, with heirloom tomatoes, arugula and basil
extra virgin olive oil, balsamic vinegar and parmesan

Seared “ Perfect” Filet Mignette

\$22.00 per person

Petite filet medallions, grilled to order. Served with maitre d’ butter, maytag
bleu cheese, cabernet demi and horseradish mashed potatoes

Prices do not include 22% service charge or applicable sales tax. Prices guaranteed 90 days prior to event.