



2011 Holiday Hors d'Oeuvre Reception

All menu selections include a one hour reception with a Crisp Vegetable Crudite with Pesto and Ranch Dips along with a Display of Imported and Domestic Cheese with Fresh Fruit and Gourmet Crackers.

Additional Holiday Hors D'oeuvre

(Minimum of 100 pieces per order)

Poached Shrimp on Ice

\$595.00 per order

Crab Claws on Ice

\$595.00 per order

Assorted Deluxe Canapés

\$595.00 per order

Endive with Stilton Mousse

\$525.00 per order

Petite Bouchées With Savory Mousse

\$550.00 per order

Coconut Shrimp

\$595.00 per order

Brie and Apricot En Croute

\$575.00 per order

Petite Beef Wellington

\$595.00 per order

Assorted Mini Quiche

\$550.00 per order

Chicken Sesame Satay

\$575.00 per order

Andouille in Puff Pastry

\$575.00 per order

Additional Appetizers Lunch and Dinner

\$10.00 per person (Plated Meals Only)

Vine-Ripe Tomato and Fresh Mozzarella

Dressed Greens, Balsamic Syrup

Crab Mango and Avocado Stack

Lemon Aioli, Chive Oil

Duck Ravioli, Port Reduction

Cauliflower Puree, Pear Compote

Scallops Wrapped

In Apple Wood Smoked Bacon,
Citrus Essence, Scallion Oil

Lobster Bisque En Croute

Prices do not include 22% service charge and current sales tax.



2011 Queen Mary Holiday Menus - Lunch

Menu 1

Roasted Corn and Poblano Chowder

Grilled Beef Chateau Steak, Dark Cherry and Brandy Demi-Glace

Sweet Potato Mash with Maple Essence

Fresh Seasonal Vegetables

Rolls and Butter

Pumpkin Spice Cake with Cognac Cream

Coffee, Decaffeinated Coffee, Tea

\$44.95 per person

Menu 2

Petite Field Greens with Baby Spinach, Dried Cranberries and Pecans

Champagne Vinaigrette

Roasted Filet of Salmon, Champagne Beurre Blanc

Caviar Rice

Fresh Seasonal Vegetables

Rolls and Butter

Chocolate Cappuccino Cake, Frangelico Sauce

Coffee, Decaffeinated Coffee, Tea

\$47.95 per person

Prices do not include 22% service charge and current sales tax.



2011 Queen Mary Holiday Lunch Buffet

(Minimum 50 Guests)

Salad Of Bibb Lettuce Leaves, Petite Greens, Radicchio, Tomato Cucumber
Pepper Cream and Raspberry Dressings

Grilled Vegetables, Roasted Red Pepper Aioli

Seasonal Fresh Fruit Display

Potato Salad, Whole Grain Mustard Dressing

Vegetable Penne Salad, Pesto Vinaigrette

Roast Turkey with Pan Gravy and Cranberry Sauce

Bourbon Glazed Ham, Orange Currant Sauce

Herb Roasted Salmon, Basil Beurre Blanc

Apple Walnut Dressing

Sweet Potatoes with Maple Orange Glaze

Fresh Seasonal Vegetables with Shallot Butter

Snowflake Mashed Potatoes

Rolls and Butter

Holiday Dessert Station to Include:

Pumpkin Pie, Pecan Pie, Cranberry Chambord Bavarian

Assorted Petite Pastries, Pumpkin Marble Cheesecake, Chocolate Mousse Cake, Holiday Cookies

Coffee, Decaffeinated Coffee, Tea

\$68.95 per person

Prices do not include 22% service charge and current sales tax.



2011 Queen Mary Holiday Menus - Dinner

Menu 1

Autumn Squash and Pumpkin Soup, Honey Cream

*Roasted Supreme of Chicken with Couscous, Currants and Apricot
Port Wine Sauce*

Wild Rice Pilaf

Fresh Seasonal Vegetables

Rolls and Butter

Lemon Raspberry Meringue Tart, Chantilly Cream Quenelle

Coffee, Decaffeinated Coffee, Tea

\$51.95 per person

Menu 2

*Salad of Petite Winter Greens with Preserved Fruit and Nut Confetti
Lingonberry Vinaigrette*

Grilled New York Strip Loin Steak, Sauce Bordelaise, Red Onion Confit

Creamy Roasted Garlic Mashed Potatoes

Fresh Seasonal Vegetables

Rolls and Butter

Pumpkin Chiffon Cheesecake, Crème Anglaise

Coffee, Decaffeinated Coffee, Tea

\$67.95 per person

Prices do not include 22% service charge and current sales tax.



2011 Queen Mary Holiday Menus - Dinner Cont.

Menu 3

Butter Lettuce, Frisée, Mache and Endive Salad
Roasted Pear, Toasted Pecans
Chardonnay Vinaigrette

Filet of Salmon & Grilled Breast of Chicken
Cabernet Glaze

Fresh Seasonal Vegetables

Rolls and Butter

Apple Strudel, Vanilla Sauce

Coffee, Decaffeinated Coffee, Tea

\$78.95 per person

Menu 4

Hearts of Romaine Caesar Salad

Grilled Petite Filet of Beef Tenderloin, Wine Merchant Sauce
& Herb Grilled Shrimp, Cilantro Citrus Butter

Butternut Squash and Potato Duchesse

Fresh Seasonal Vegetables

Rolls and Butter

Bûche de Noël (Yule Log)

Coffee, Decaffeinated Coffee, Tea

\$86.95 per person

Prices do not include 22% service charge and current sales tax.



2011 Queen Mary Holiday Menus - Dinner Cont.

Menu 5

*Salad of Baby Spinach Leaves with Mushroom and Tomato
Honey Dijon Mustard Dressing*

*Grilled Petite Filet of Beef Tenderloin, Sauce Raifort &
Pan-Seared Local Sea Bass with Baby Shrimp, Lemon Dill Cream*

Potato Duchesse

Fresh Seasonal Vegetables

Rolls and Butter

Eggnog Mousse Cake, Caramel Sauce

\$85.95 per person

Prices do not include 22% service charge and current sales tax.



2011 Traditional Holiday Dinner Buffet

Seasonal Salad Greens, Tomato, Cucumber, Crouton. Ranch Dressing

Romaine Lettuce Leaves, Creamy Parmesan Dressing, Herb Croutons

Grilled Vegetables, Roasted Red Pepper Aioli

Seasonal Fresh Fruit Display

Waldorf Salad

Wild Rice and Pecan Salad

Pasta Vegetable Salad, Pesto Vinaigrette

Traditional Slow Roasted Turkey

Pan Gravy, Cranberry Sauce

Apple Walnut Dressing

Main Dishes

(Please Select One)

Pepper-Roasted Top Sirloin of Beef, Sauce Bordelaise

Chicken Kashmir, Citrus White Wine Glaze

Pan-Seared Local Sea Bass, Sundried Tomato Basil Beurre Blanc

Roast Duck, Sauce Bigarade

Salmon with Lemon Dill Cream

Roasted Vegetable Wellington, Roasted Red Pepper Coulis

Wild Mushroom Ravioli, Thyme Butter

Prices do not include 22% service charge and current sales tax.



2011 Traditional Holiday Dinner Buffet Cont.

Side Dishes

(Please Select Two)

Herb Roasted Red Potatoes

Sweet Potatoes with Marshmallows and Cherry Glaze

Seasonal Fresh Vegetables with Shallot Butter

Orange-Scented Rice Pilaf

Snowflake Mashed Potatoes

Sauteed Green Beans with Toasted Almond Butter

Rolls and Butter

Holiday Dessert Station to Include:

Assorted Cakes and Pies to include:

Vanilla and Chocolate Yule Log, Apple Crumble Pie, Pumpkin Pie

Pecan Pie, Black Forest Torte, Cheesecake, Chocolate Cappuccino Cake

Pumpkin Cheesecake, Apple Spice Cake, Cranberry Chambord Bavarian

Holiday Cookies

Coffee, Decaffeinated Coffee, Tea

\$88.00 per person

Prices do not include 22% service charge and current sales tax.



2011 Traditional Holiday Dinner Buffet Cont.

Main Dishes, Carving Station and Side Dishes Can Be Added to Buffet Menus at the Appropriate Cost

Additional Holiday Food and Beverage Stations

Carving Station

Carver fee of \$125.00

Roast Prime Rib of Beef, Au Jus, Horseradish Cream

Serves approximately 50 guests

\$13.00 per person

Bourbon Glazed Ham, Orange Currant Sauce

Serves approximately 50 guests

\$10.00 per person

Pepper Roasted Tenderloin of Beef, Sauce Bordelaise

Serves approximately 40 guests

\$15.00 per person

Steamship Round of Beef

Serves approximately 150 guests

\$10.00 per person

Salmon en Croute

Salmon Fillet, Mushrooms, Fresh Spinach in Puff Pastry

Champagne Sauce

Serves approximately 20 guests

\$19.50 per person

Prices do not include 22% service charge and current sales tax.



2011 Traditional Holiday Dinner Buffet Cont.

Beef Wellington

Truffle Sauce

Serves approximately 20 guests

\$19.50 per person

Sushi Station

Assorted Maki-Style Sushi to include:

California Roll, Spicy Tuna Roll, Philadelphia Roll, Cucumber Roll

Wasabi, Soy Sauce, Pickled Ginger

\$14.00 per person

Crepe Station

Warm Vanilla Crepes

Brandied Cherries, Rum Glazed Bananas, Bittersweet Chocolate Sauce

Whipped Cream, Toasted Almonds

\$11.00 per person

Holiday Beverage Station

Dark French Roast Coffee, Decaffeinated French Roast

Shaved Dark Chocolate, Whipped Cream, Sugar Cubes

Orange Zest, Cinnamon Sticks

Hot Chocolate with Marshmallows

Warm Apple Cider

Flavored Hot Tea

\$9.95 per person

Prices do not include 22% service charge and current sales tax.



General Information

The attached menus are offered as general guidelines. Our Catering Sales Managers would be pleased to make available theme and gourmet menus or to prepare a custom proposal tailored specifically to your needs.

Current prices are indicated on the enclosed menus and are subject to change without notice. Confirmed prices will be quoted 90 days prior to your event, and a 22% service charge plus current state sales tax will be added to all food and beverage prices.

All food and beverage must be consumed on the property and purchased solely through the Queen Mary.

We request that you advise your Queen Mary Catering Sales Manager of your menu selection and final details 90 days prior to your event.

Entree selection on all banquet menus is limited to one choice (unless special religious or dietary restrictions apply).

Payment:

Non-refundable deposits are required on all events, and deposits will be based on the number of attendees and the type of event. Balance of estimated payment is due fourteen days prior to your event by credit card, cashier's check or money order made out to the Queen Mary.

Guarantee:

Please specify the exact attendance you expect at your event five working days prior to the event.

If you do not confirm your attendance, the minimum listed will be used as your guarantee. Guaranteed numbers are not subject to reduction, although we will set up and prepare five percent above the guarantee. For buffets, we will prepare and set up for the exact confirmation figure.

For events of less than 35 guests there will be an additional \$150.00 labor charge.

Security:

For all dances, proms, fraternity or sorority events, one security officer is required for every one hundred guests at \$35.00 per hour, per officer (4 hour minimum). Security will be provided by the Queen Mary, and catering will make the necessary arrangements; no outside security is allowed. All entertainment (music) must end at midnight. If special arrangements have been made to leave audiovisual equipment, displays, etc., in your meeting room, it is necessary to have security. The Queen Mary will not be liable for any loss or damage to client's property.



General Information Cont.

Parking:

Self Parking is available at \$12.00 per car. Valet Parking is available for an additional \$4.00 per car.

Decorations:

All decorations must meet with the approval of the Long Beach Fire Department.

The Queen Mary will not permit affixing anything to the walls, floor or ceiling of any room. No nails, staples, thumb tacks, tape or confetti, or any other substance is permitted. Any violation will result in a \$500.00 charge.

Linen: The Queen Mary offers table linens in a variety of colors. Any special requests for linens that are not in our inventory must be provided at the client's expense.

Signs:

Pre-approved signs are permitted in the registration areas and private function rooms only. The signs are not to be affixed to walls or pillars.

Guest Signature