

# The Majestic

## HORS D'OEUVRES

1. CHOICE OF THREE HORS D'OEUVRES  
TWO PIECES EACH (SIX PER GUEST)
2. CHOICE OF FOUR HORS D'OEUVRES  
TWO PIECES EACH (EIGHT PIECES PER GUEST)
3. CHOICE OF FIVE HORS D'OEUVRES -  
TWO PIECES EACH (TEN PIECES PER GUEST)

## HORS D'OEUVRES MENU

1. MINI CRAB CAKES W/REMOULADE SAUCE
2. CHICKEN SATE W/HONEY SOY AND PEANUT SAUCE
3. BEEF WELLINGTON IN PUFFED PASTRY
4. SAUSAGE, FONTINA AND SPINACH STUFFED MUSHROOMS
5. FLANK STEAK EN CROUTE W/HORSERADISH SAUCE
6. WILD MUSHROOM GOAT CHEESE PHYLLO TRIANGLES
7. EMPANADAS W/CILANTRO SOUR CREAM
8. PORK POT STICKERS W/CILANTRO GINGER GLAZE
9. PORK TENDERLOIN EN CROUTE WITH RED ONION MARMALADE
10. GRILLED NEW ZEALAND LAMB CHOPS W/MINT PESTO
11. VEGETABLE SPRING ROLLS W/HONEY SOY GLAZE
12. WATER CHESTNUTS WRAPPED IN BACON
13. BRUSCHETTA
14. GREEK SPANAKOPITA
15. CALIFORNIA ROLLS WITH SOY, GINGER, AND WASABI
16. CHICKEN WINGS WITH BLEU CHEESE DRESSING  
(CHOICE OF BBQ, MILD, HOT, CAJUN, GARLIC)
17. CHICKEN TENDERS W/HONEY MUSTARD AND BARBECUE DIPPING SAUCES

# **SPECIAL TOUCHES AND DISPLAYS**

## **CRUDITES DISPLAY**

**A BEAUTIFUL AND BOUNTIFUL DISPLAY OF FRESH  
SEASONAL VEGETABLES SERVED WITH ARTICHOKE PARMESAN DIP**

## **CHEESE DISPLAY**

**A BEAUTIFUL DISPLAY OF A VARIETY OF CHEESES,  
WITH ASSORTED CRACKERS AND BREADSTICKS**

## **FRESH FRUIT DISPLAY**

**SEASONAL BERRIES, SLICED MELON AND GRAPES,  
ATTRACTIVELY DISPLAYED WITH A YOGURT DIPPING SAUCE**

## **SHRIMP COCKTAIL**

**POACHED JUMBO TIGER SHRIMP ON ICE, BEAUTIFULLY  
GARNISHED WITH LEMON CROWNS, LEMON WEDGES  
WITH RED & WHITE COCKTAIL SAUCES**

## **RAW BAR**

**WE START WITH A BEAUTIFULLY DECORATED DISPLAY,  
SERVING LITTLENECK CLAMS, THE FINEST COLD WATER  
OYSTERS, COCKTAIL SHRIMP, RED CRAB CLAWS AND ALL  
THE NECESSARY ACCOUTREMENTS**

# **DINNER ENTREES –** **THE MAJESTIC AND MAJESTIC GRANDE**

ALL ENTREES INCLUDE YOUR CHOICE OF CAESAR OR HOUSE SALAD, DINNER ROLL AND BUTTER, AND TWO ACCOMPANIMENTS AND DESSERT. PLATED ITEMS MUST HAVE PRE-SELECTED COUNT PRIOR TO EVENT.

## **THE MAJESTIC**

1-ENTRÉE SELECTION

2-ENTRÉE SELECTION

PANKO CRUSTED TILAPIA WITH  
CARMELIZED PINEAPPLE BUTTER

HERB GRILLED CHICKEN BREAST  
WITH LEMON BUTTER SAUCE

ROASTED ATLANTIC SALMON  
WITH CITRUS SAUCE

SHRIMP SCAMPI W/PENNE, FRESH BASIL,  
TOMATO AND PARMESAN

GRILLED PORK TENDERLOIN SERVED WITH  
A THREE MUSTARD SAUCE

HORSERADISH CRUSTED PORK LOIN

GRILLED VEGETABLE PASTA  
PRIMAVERA W/ALFREDO SAUCE

BEEF TIPS BURGUNDY WITH EGG NOODLES

GRILLED FLANK STEAK WITH  
CHIMICHURRI SAUCE

TRADITIONAL CHICKEN MARSALA

LEMON CHICKEN PICCATA

GRILLED BALSAMIC CHICKEN BREAST WITH  
CRIMINI MUSHROOM SAUCE

CHICKEN PARMIGIANO

TORTILLA-CRUSTED CHICKEN WITH TEXAS CREAM  
SAUCE

GRILLED CHICKEN W/CILANTRO COCONUT  
SAUCE

GRILLED CHICKEN W/PENNE, BROCCOLI, AND  
PESTO CREAM SAUCE

## **THE MAJESTIC GRANDE**

1-ENTRÉE SELECTION

2-ENTRÉE SELECTION

SAUTEED SHRIMP AND SCALLOPS  
W/PENNE AND TOMATO CREAM SAUCE

ROASTED RED SNAPPER AND  
CHARDONNAY CREAM SAUCE

PANKO HERB CRUSTED WALLEYE

GRILLED MAHI MAHI  
W/ROASTED RED PEPPER COULIS

WILD SOCKEYE SALMON  
W/CITRUS HERB BUTTER

PETITE BEEF TENDERLOIN MEDALLIONS AND  
PEPERCORN DEMI GLACE (ADD \$4.50)

GRILLED SIRLOIN STEAK WITH  
PEPPERCORN DEMI GLACE

BRAISED SHORT RIBS W/CABERNET SAUCE

APPLE SAGE STUFFED PORK CHOPS

VEAL PARMIGIANO

CHICKEN BREAST STUFFED W/SPINACH  
GRUYERE AND SMOKED BACON

CHICKEN BREAST STUFFED W/BASIL, TOMATO  
AND MOZZARELLA

PECAN-CRUSTED CHICKEN WITH A CHERRY  
BEURRE BLANC

# DINNER ACCOMPANIMENTS

## **SALAD SELECTIONS**

**CAESAR SALAD WITH FRESH-SHAVED PARMESAN AND GARLIC CROUTONS**

**GREEK SALAD WITH ROMAINE LETTUCE, ARTICHOKE, KALAMATA OLIVES, RED BELL PEPPERS, FETA CHEESE & BALSAMIC VINAIGRETTE**

**SPINACH SALAD W/MUSHROOMS, CROUTONS AND A WARM BACON VINAIGRETTE**

**ROMAINE, GORGONZOLA AND WALNUT SALAD**

**INSALATA CAPRESE\***

**ARUGULA-ORANGE SALAD WITH POMEGRANATE-WHITE WINE VINAIGRETTE\***

**\*\$2.00 ADDITIONAL CHARGE**

## **VEGETABLE SELECTIONS**

**SAUTEED GREEN BEANS AND RED PEPPERS**

**STEAMED BROCCOLI WITH GARLIC BUTTER**

**SAUTEED SEASONAL VEGETABLES**

**CANDY GLAZED BABY CARROTS**

**BALSAMIC GRILLED SEASONAL VEGETABLES**

**SAUTEED ASPARAGUS WITH HOLLANDAISE SAUCE\***

**\*\$2.00 ADDITIONAL CHARGE PER GUEST**

## **STARCH SELECTIONS**

**HERB-ROASTED REDSKIN POTATOES**

**ROASTED GARLIC MASHED POTATOES**

**CITRUS RICE**

**PENNE MARINARA, ALFREDO OR PRIMAVERA**

**MEDITERRANEAN COUSCOUS**

**MAJESTIC POTATO MEDLEY**

**BASMATI RICE PILAF WITH SAUTEED VEGETABLES**

**BAKED POTATOES WITH BUTTER, SOUR CREAM AND CHIVES**

**POTATOES AU GRATIN**

# **STATIONS**

## **PASTA STATION**

**CHOICE OF TWO PASTAS: CHEESE RAVIOLI, MEAT RAVIOLI, PENNE, FETTUCCHINI, OR SPAGHETTI**

**CHOICE OF TWO SAUCES: MARINARA, MEAT SAUCE, ALFREDO OR GARLIC BUTTER**

**CHOICE OF MEAT LASAGNA, SPINACH LASAGNA, OR WHITE LASAGNA**

## **CHEF CARVED ROASTED TURKEY AND HAM**

**WHOLE ROASTED TURKEY BREAST AND HONEY GLAZED HAM SERVED WITH CRANBERRY ORANGE RELISH, LEMON AIOLI, AND CHIPOTLE MUSTARD**

## **CHEF CARVED PRIME RIB**

**ROASTED AGED PRIME RIB SERVED WITH CREAMY HORSERADISH SAUCE, AU JUS, AND ROASTED RED PEPPER JAM**

## **CHEF CARVED PORK ROULADE**

**ROASTED ROLLED PORK LOIN STUFFED WITH ANDOUILLE SAUSAGE, HARD-BOILED EGG, SPINACH, AND SUN-DRIED TOMATOES, SERVED WITH A SHERRY PAN SAUCE**

## **CHEF CARVED BEEF TENDERLOIN**

**AGED BEEF TENDERLOIN SLICED TO ORDER AND SERVED WITH WILD MUSHROOM DEMI GLACE, BEARNAISE, BEET HORSERADISH MUSTARD CREAM SAUCE**

**ADD A MAJESTIC HOUSE SALAD OR CAESAR SALAD WITH ROLLS AND WHIPPED HERB BUTTER**

# **DESSERT MENU**

## **CHOICE OF ONE**

**N.Y. CHEESECAKE WITH FRESH BERRIES AND  
RASPBERRY DRIZZLE  
BLACK FOREST CAKE  
TIRAMISU  
STRAWBERRY SHORTCAKE  
TUXEDO TRUFFLE MOUSSE CAKE**

## **MAJESTIC FONDUE**

**VELVETY SMOOTH CHOCOLATE FONDUE SERVED WITH  
FRESH SEASONAL FRUIT, MOIST POUND CAKE AND  
OTHER ASSORTED SNACKS**

## **MAJESTIC PASTRY DISPLAY**

**AN ASSORTMENT OF MINI CHEESECAKES, PETIT FOURS,  
CREAMS PUFFS, ECLAIRS, AND COOKIES AND BROWNIES**

## **MINIATURE DESSERT DISPLAY**

**AN ASSORTMENT OF WARM MINIATURE BROWNIES,  
BANANA FOSTER, AND APPLE CINNAMON BITES  
(SERVES 60)**

# **BREAKFAST & BRUNCH BUFFET**

## **CONTINENTAL**

ASSORTED MUFFINS  
FANCY DANISH  
BAGELS & CREAM CHEESE  
BUTTER & FRUIT PRESERVES

## **TRADITIONAL**

SCRAMBLED EGGS  
CRISP BACON  
SAUSAGE LINKS  
HASH BROWN POTATOES  
FRESH MIXED FRUIT  
ASSORTED BREADS  
BUTTER & FRUIT PRESERVES

## **CAPTAINS**

SCRAMBLED EGGS  
SLICED HAM  
CRISP BACON  
SAUSAGE LINKS  
HASH BROWN POTATOES  
SMOKED SALMON  
FRESH MIXED FRUIT  
ASSORTED BREAD & DANISHES  
BUTTER & FRUIT PRESERVES

## **ADDITIONAL SERVICES**

ASSORTED JUICES  
-APPLE, ORANGE, GRAPE, CRANBERRY  
OMELET STATION  
CARVING STATION

\*ALL PACKAGES SERVED WITH COFFEE, TEA

# **LUNCHEON BUFFETS**

## **PASTA LOVERS**

CHOICE OF CAESAR SALAD OR MIXED GREEN SALAD, PENNE PASTA MARINARA, CHICKEN MACARONI AND CHEESE, BOWTIE PASTA WITH MEAT SAUCE, SHAVED PARMESAN, ITALIAN BREAD W/BUTTER

## **CLASSIC ITALIAN**

EGGPLANT PARMESAN, PENNE MOZZARELLA MARINARA, CAESAR SALAD, ITALIAN ROLLS & BUTTER

## **DELI DELIGHT**

HAM, TURKEY, CORNED BEEF AND ROAST BEEF  
CHEDDAR, SWISS, MONTEREY JACK, PEPPER JACK CHEESES  
CHOICE OF POTATO SALAD OR PASTA SALAD  
ASSORTED BREADS, SLICED TOMATOES, PICKLES AND LETTUCE AND CONDIMENTS

## **THE EXECUTIVE**

CHOICE OF CAESAR OR MIXED GREENS SALAD WITH DRESSING  
CHOICE OF ROSEMARY CHICKEN OR CHICKEN MARSALA  
PENNE PASTA WITH A CHOICE OF MARINARA OR ALFREDO SAUCE  
ROASTED REDSKIN POTATOES  
MEDLEY OF SEASONAL VEGETABLES  
ROLLS AND WHIPPED BUTTER

## **THE GREAT AMERICAN HAMBURGER BAR**

1/3 LB. HAMBURGER PATTIES  
FRESH BUNS  
CHEDDAR AND SWISS CHEESES  
SLICED ONIONS AND TOMATOES  
LETTUCE  
KETCHUP AND MUSTARD  
POTATO WEDGES  
FRESH GARDEN SALAD W/RANCH AND BALSAMIC DRESSING

## **GRILLED CHICKEN FAJITA BAR**

GRILLED AND SLICED CHICKEN BREAST  
SOFT FLOUR TORTILLAS  
CHEDDAR AND PEPPER JACK CHEESES  
PEPPERS AND ONIONS  
PICO DE GALLO  
CILANTRO SOUR CREAM  
FRESH GARDEN SALAD W/RANCH AND BALSAMIC DRESSING  
SPANISH RICE AND BEANS

## **BAKED POTATO/COBB SALAD BAR**

GRILLED CHICKEN AND TURKEY BREAST  
BAKED POTATOES  
SMOKED BACON  
CHEDDAR CHEESE  
HARD-BOILED EGGS  
BROCCOLI  
SLICED RED ONION  
JULIENNE PEPPERS  
SOUR CREAM AND BUTTER  
FRESH SALAD W/RANCH AND BALSAMIC DRESSING

## **TROPICAL CHICKEN LUNCHEON**

### **SELECT ONE CHICKEN ENTRÉE**

THAI COCONUT GRILLED CHICKEN BREAST  
GRILLED CHICKEN BREAST W/MANGO SALSA  
GRILLED BBQ CHICKEN BREAST  
GRILLED CHICKEN BREAST W/CITRUS SAUCE  
BLACKENED CHICKEN BREAST W/TEXAS CREAM SAUCE  
GRILLED CHICKEN BREAST W/LEMON BUTTER SAUCE

### **SELECT TWO**

CORN AND BLACK BEAN SALAD  
SPANISH RICE  
CILANTRO CITRUS RICE  
HERB-ROASTED REDSKINS  
GRILLED CORN W/CHILE HERB BUTTER  
TEX-MEX CORN  
GRILLED BALSAMIC VEGETABLES  
BASMATI RICE PILAF  
BAKED POTATO W/SOUR CREAM, CHIVES AND BUTTER  
PENNE PESO PASTA SALAD  
STEAKHOUSE POTATO SALAD  
GREEK PASTA SALAD  
FRUIT SALAD  
PENNE PASTA PRIMAVERA  
GOURMET COOKIES AND BROWNIES  
ASSORTED PASTRIES

### **INCLUDED**

FRESH GARDEN SALAD W/RANCH AND BALSAMIC DRESSING  
ROLLS AND BUTTER

## **THE EXECUTIVE**

CHOICE OF CAESAR OR MIXED GREENS SALAD WITH DRESSING  
CHOICE OF ROSEMARY CHICKEN OR CHICKEN MARSALA  
PENNE PASTA WITH A CHOICE OF MARINARA OR ALFREDO SAUCE  
ROASTED REDSKIN POTATOES  
MEDLEY OF SEASONAL VEGETABLES  
ROLLS AND WHIPPED BUTTER

## **CHEF'S CHOICE LUNCHEON**

### **ENTRÉES/SALADS—(SELECT TWO ENTRÉE'S)**

GRILLED MARINATED FLANK STEAK  
GRILLED AHI TUNA  
GRILLED ATLANTIC SALMON  
MARINATED GRILLED CHICKEN BREAST

(INCLUDED)

CAESAR SALAD WITH SHAVED PARMESAN AND CROUTONS  
MIXED GREENS SALAD W/BALSAMIC VINAIGRETTE

### **SIDES—(SELECT TWO SIDES)**

COOL TOASTED COUSCOUS SALAD W/LEMON VINAIGRETTE  
GREEK PASTA SALAD W/KALAMATA OLIVES, FETA CHEESE AND ARTICHOKEs  
PENNE PESO PASTA SALAD W/PARMESAN AND ROASTED RED PEPPERS  
GRILLED SKEWERED SUMMER FRUIT W/SWEET GLAZE, PEACHES, PLUMS AND PEARS  
FRUIT SALAD—HONEYDEW, CANTALOUPE, PINEAPPLE, GRAPES AND FRESH BERRIES  
PENNE WITH SUMMER TOMATO SAUCE WITH FRESH MOZZARELLA AND BASIL  
TEX-MEX CORN AND BLACK BEAN SALAD  
GRILLED CORN W/HERB BUTTER  
GRILLED REDSKIN POTATO SALAD—VINAIGRETTE  
STEAKHOUSE POTATO SALAD, CHEDDAR, CHOPPED EGGS, BACON, GREEN ONION, MAYO  
ROASTED REDSKIN POTATOES  
BASMATI CITRUS RICE—WARM OR COLD  
GRILLED BALSAMIC VEGETABLES  
ROLLS AND BUTTER

### **DESSERT**

GOURMET COOKIES AND BROWNIES OR SLICED FRUIT PLATTER  
W/ RASPBERRY YOGURT DIP