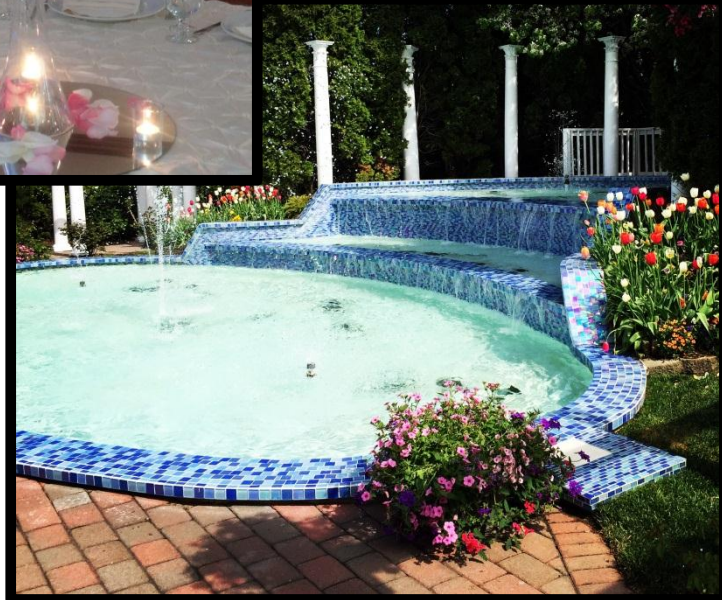


Majestic Gardens



Majestic Wedding Buffet Menu

420 Route 25A
Rocky Point, NY 11778
(631) 744-9500 Fax (631) 744-3066
www.majesticgardens.com

Catering to One Wedding at a Time...



Catering To One Wedding At a Time...

*Your reception will begin in our intimate lobby
where we greet your guests with:*

*Sparkling Champagne with Fresh Raspberries
&
Chardonnay Wine*

Cocktail Hour Selections

Hors d'oeuvres

Continually served Butler-Style on decorative silver trays (Select Eight)

Mini Beef Wellington

Spanakopita

Cajun Crab Cakes

Vegetable Tempura

Beef-ka-bobs

Chicken Sate with Peanut Butter Sauce

Coconut Shrimp

Chicken-ka-bobs

Fried Calamari

Empanadas

Sesame Chicken

Franks in Puff Pasty

Wild Mushroom Puffs

Bruschetta

Cheese Bouchee

Florentine Bouchee

Fritto Misto Vegetali

Tostones



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Catering To One Wedding At a Time...

Cold Buffet Presentation

*All displays are artistically designed and hand carved
by our Garde Manger*

Cornucopia of Fresh Fruits & Berries

*A Lavish Mirrored Display of Sliced Watermelon, Honeydew, Cantaloupe,
Pineapple, Casaba Melon, Raspberries, Kiwi, Blueberries, Blackberries,
Strawberries and Other Seasonal Fruits*

Basket of Garden Crudités

*Freshest Selection of Julienne Cut Carrots, Celery, Florets of Broccoli,
Cauliflower, Tri-Color Peppers, Radish Roses, Squash, Asparagus and
Zucchini served with Majestic Herb Dip*

Imported & Domestic Cheeses

*A Magnificent Array of Monterrey Pepper Jack, Aurecchio Provolone,
Switzerland's Finest Swiss, Herb Brie de Meaux, Holland's Gouda,
Vermont Cheddar and American Muenster
Served with English Crackers, Italian Bread Sticks and Flat Breads*

Fresh Baked Breads

Rye, Seven Grain, French and Cranberry Pecan





Catering To One Wedding At a Time...

International Chafing Dishes

✧ Please select Three from the following ✧

Beef and Broccoli

Sliced Steak and Broccoli Florets Sautéed in a Soy and Teriyaki Sauce

Beef-ke-Bobs

Beef Skewers with Pepper, Tomato and Onions

Chicken Scarpariello

Chicken Breast with Italian Sausage, Bell Peppers, Garlic, Lemon & Extra Virgin Olive Oil

Hawaiian Chicken

Boneless with Pineapple Chunks in a Tangy Sweet and Sour Sauce

Chicken Scampi

Chicken Breast with Broccoli and Garlic in Lemon, Butter and White Wine

Seafood Newburgh

Shrimp, Crab, Scallops and Assorted Fresh White Fish in a Lobster Cream Sauce

Mussels Bianco or Marinara

Steamed in a Delicate Garlic and White Wine Sauce or Marinara Sauce

Grilled Sausage & Peppers

Italian Pork Sausage Sautéed with Peppers, Spanish Onions, Oregano and Basil

Melanzana Rollatini

Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese

Penne á la Vodka

Angled Tubular Pasta in a Light Pink Cream Sauce

Farfalle Bolognese

Bow Tie Pasta with Traditional Meat Sauce

Swedish Meatballs or Meatballs Marinara

Rolled Ground Beef with a Light Cream Sauce or Traditional Tomato Sauce



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Catering To One Wedding At a Time...

Dinner Reception

Sparkling Champagne Toast

Buffet Dinner

Insalata

Your Choice of Two Salads

∞ *Please Select One from the Following to be Served on the Buffet* ∞

Caesar Salad with Grilled Chicken

Grilled Portobello Mushroom over Mixed Greens

*Herb Roasted Eggplant with Grilled Zucchini, Tomatoes
and Feta Cheese over Mixed Greens*

*Gorgonzola Cheese, Granny Smith Apples, Toasted Walnuts, over Mixed
Field Greens*

Field Greens, Goat Cheese Crouton and Toasted Pignoli Nuts

Pecans, Goat Cheese and Dried Cranberries over Mixed Greens

Greek Salad with Grilled Chicken

∞ *Please Select One from the Following to be Served on the Buffet* ∞

Mixed Seasonal Greens with Champagne Vinaigrette

Traditional Caesar Salad with Croutons

*Garden Tossed Salad with Cucumbers, Carrots, and Tomatoes with
Vinaigrette*





Catering To One Wedding At a Time...

Specialty Stations

The pasta and carving stations are included on the menu.
Then select one additional station from the following choices:
All American, Smashed Potato Martini Bar, Clam, Clam, Clams,
or the Mac-n-Cheese Station

Chef's Carving Board (included)

∞ Select two from the following ∞

Pernil de Cerdo	Tender Sliced Steak Teriyaki
Stuffed Loin of Roasted Pork	Honey Dijon Glazed Corned Beef
Oven Roasted Breast of Turkey	Grilled Leg of Spring Lamb
Honey-Baked Virginia Ham	Glazed Pastrami with Pineapples

Gourmet Pasta Station (included)

∞ Select two from the following ∞

Farfalle with Garlic & Oil	Tortellini Pesto
Penne à la Vodka	Fettuccine Alfredo
Linguini with White Clam Sauce	Fussili Marinara
Rotelle Prima Vera	Mezza Rigatoni Bolognese
Penne Siciliano	Spaghettini Carbonara

Select One of the following

The All American

Baby Cheeseburgers, Mini Grilled Cheese Sandwiches, and Mini Corn Beef Reubens
Served with French Fry Cones

Smashed Potato Martini Bar

Garlic Smashed Potatoes served in a Fancy Martini Glass with all the Toppings
Beef Bourguignon, Broccoli & Cheddar and Chili

Clams, Clams, Clams

Featuring three preparations of clams:
Clams Rockefeller, Baked Clams and Raw Clams on the Half Shell with Fresh Lemon

Mac-n-Cheese Station

∞ Select Two from the Following ∞

Gorgonzola and Pancetta OR Traditional Cheddar and American OR
Gruyere, Parmesan and Bacon OR Bacon Cheeseburger OR Four Cheese
Toppings: Bacon, Cheddar, Scallion, Tomato and Mushrooms



Catering To One Wedding At a Time...

International Chafing Dishes

~ Please select five from the following ~

Asian Beef and Broccoli

Sliced Steak and Broccoli Florets Sautéed in a Soy and Teriyaki Sauce

~

Beef à la Bourguignon

Beef Tips, Shallots in a Burgundy Wine Sauce

~

Chicken Scarpariello

Italian Sausage, Bell Peppers, Garlic, Lemon and Extra Virgin Olive Oil

~

Hawaiian Chicken

Boneless with Pineapple Chunks in a Tangy Sweet and Sour Sauce

~

Pollo Cacciatore

Mushrooms, Onions, Peppers in a White Wine Marinara Sauce

~

Chicken Scampi

Boneless Chicken, Broccoli and Garlic in Lemon, Butter and White Wine

~

General Tso's Chicken

Tender Chicken Chunks Enveloped in a Light Blend of Special Ingredients

~

Veal and Peppers

Scallopini Style with Tri-Colored Peppers in a Veal Reduction Sauce

~

Veal Cacciatore

Mushrooms, Onions and Peppers in a Light Marinara Sauce





Catering To One Wedding At a Time...

Chicken Francaise

Sautéed Cutlets in Lemon, Butter and White Wine Sauce

~

Chicken Marsala

Sautéed Cutlets in a Mushroom and Marsala Wine Sauce

~

Zuppa di Pesce

Shrimp, Clams, Mussels and Calamari, Poached in a Fresh Tomato Wine Sauce

~

Seafood Newburgh

Shrimp, Crab, Scallops and Assorted Fresh White Fish in a Lobster Cream Sauce

~

Mussels Bianco or Marinara

Steamed in a Delicate Garlic and White Wine Sauce or Marinara Sauce

~

Jumbo Gulf Shrimp

Crabmeat Stuffing Topped with a Delicate Seafood Sauce

~

Traditional Paella

*Spanish Style Saffron Rice with Accompanied by
Shrimp, Clams, Scallops, Mussels, Chicken and Chorizo Sausage*

~

Stuffed Cabbage

Cabbage Leaves Rolled and Stuffed with Rice, Ground Beef and Fresh Herbs

~

Grilled Sausage & Peppers

Italian Pork Sausage Sautéed with Peppers, Spanish Onions, Oregano and Basil

~

Moussaka

Sliced Eggplant, Potatoes and Ground Beef Layered then Baked with a Béchamel Sauce





Catering To One Wedding At a Time...

Melanzana Rollatini

Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese

~

Baked Stuffed Clams

With Crabmeat Stuffing

~

Baked Stuffed Mushrooms

With Crabmeat Stuffing or Florentine

~

Norwegian Salmon Filet

Baked and served with Chef's Special Dijon Sauce

~

Barbequed Spare Ribs

~

Beef Shish-ke-Bobs

Chunks of Beef, Peppers and Onions Grilled on Skewers

~

Broccoli Rabe and Italian Sausage

Sautéed in Olive Oil and Garlic

~

Stuffed Filet Florentine

*Filet of Flounder with Spinach, Ricotta and Feta Cheese Stuffing with
Light Cream Sauce*

~

Grilled Norwegian Salmon

Topped with Tomato Basil Salsa

Roasted Red Bliss Potatoes and Bouquetiere of Fresh Seasonal Vegetables

*Our Executive Chef will be happy to prepare your favorite ethnic dishes
and is able to accommodate dietary restrictions.*



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Dessert

*Beautiful Wedding Cake or Occasion Cake
Tiered or Stacked with a Choice of Designs and Fillings*

*Select One: Ice Cream Parfait or Peach Melba
or Cheesecake Martini with Warm Strawberry Sauce
or Warm Apple Pie*

Columbian Coffee, Tea, Regular or Decaffeinated

“Buon Notte”

*As your guests depart, we wish them a Good Night and Safe Journey Home
and invite them to enjoy Chocolate Dipped Strawberries
Displayed in our Lobby*

Complimentary Services

Lobby Attendant

Maitre' D

Luxurious Bridal Suite

Bridal Attendant

Mirror Displayed with Votives

Large Round Tables

Full Handicapped Facilities

Direction Maps

White Glove Service

Place Cards

Indoor-Outdoor Cocktail Hour

Picturesque Manicured Grounds for Photographs

Floor Length Ivory Linens with Choice of Napkin Colors



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