

Majestic Gardens



Traditional Wedding Menu

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www.majesticgardens.com

Catering to one Wedding at a Time...



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*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

Coconut Shrimp

Chicken Sate with Peanut Butter Sauce

Fried Calamari

Empanadas

Sesame Chicken

Franks in Puff Pastry

Wild Mushroom Puffs

Bruschetta

Cheese Bouchee

Florentine Bouchee

Fritto Misto Vegetali

Tostones



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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



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International Chafing Dishes

∞ Please select four from the following ∞

Beef and Broccoli

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

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

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 à la Vodka

Angled Tubular Pasta in a Light Pink Cream Sauce

Farfalle Bolognese

Bow Tie Pasta with Traditional Meat Sauce

Tortellini Alfredo

Tri-Color Cheese Stuffed Pasta Rings with Traditional Alfredo Sauce

Kielbasa With Sauerkraut

Smoked Polish Sausage and German Shredded Cabbage

Swedish Meatballs

Rolled Ground Beef with a Light Cream Sauce

Meatballs Marinara

Rolled Ground Beef cooked in Traditional Tomato Sauce



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Dinner Reception

*Chilled Sparkling Champagne Toast
Poured as your Guests Enter the Ballroom*

First Course

∞ Please Select One ∞

Traditional Caesar Salad with Parmesan and Croutons

Iceberg Wedge with Bacon Crumbles and Blue Cheese Dressing

Classic Greek Salad

Mixed Seasonal Greens with Champagne Vinaigrette

Penne à la Vodka

Angled Tubular Pasta in a Light Pink Cream Sauce

Farfalle Bolognese

Bowtie Pasta with Traditional Meat Sauce

Manicotti al Forno

Rolled Pasta Crêpe Filled with Ricotta Cheese and Herbs Topped with Meat Sauce



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Main Entrées

✧ Please Select **Three** Entrées ✧

One Beef, One Seafood and One Poultry/Pork Entrée

New York Strip Steak
Classic Bordelaise Sauce

Roasted Prime Ribs of Beef
Served with Natural au jus

Stuffed Filet of Flounder
Crabmeat Stuffing and Seafood Cream Sauce

Grilled Norwegian Salmon
Tomato Basil Salsa

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

Baked Norwegian Salmon
Classic Dijonaise Sauce

Chicken à la Marsala
Chicken Breast Medallions with Classic Marsala Sauce

Chicken Francaise
Chicken Breast Medallions with Traditional Wine, Lemon & Butter Sauce

(Continued)





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Chicken Picatta

Breast of Chicken with Artichokes & Capers in a Lemon Butter Sauce

Crispy Duck L'Orange

Sliced Stuffed Loin of Pork

Spinach and Cheese Stuffing and Brown Gravy

“YES, seconds will be offered to your Guests!!”

*A Bouquetiere of Fresh Vegetables & Potato du Jour accompanies all Entrees.
Vegetarian and Kosher Entrees always available on request.*

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

Dining Room Service

*At Majestic Gardens we practice the American style of dining room service
and we practice the team synchronized method. Our white glove staff
will impress your guests by serving all the guests seated at a table
simultaneously.*

*This adds a magical effect to the service as none of your guests are left waiting
for their entrée while other guests at the table have been served.*

*The added bonus of Synchronized Service is that we are able to
by-pass the large trays that you typically see lined up against
the wall at most catered events.*



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Dessert

Beautiful Wedding Cake

Tiered or Stacked with a Choice of Designs and Fillings

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 & Ivory Overlays
with your Choice of Napkin Colors*

