

Majestic Gardens



Continuous Cocktail Menu

420 Route 25A
Rocky Point, NY 11778
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www.majesticgardens.com

Catering to one Wedding at a Time...



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Continuous Cocktail Menu

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

*Sparkling Champagne with Fresh Raspberries
&
Chardonnay Wine*

Cocktails in the Atrium

For the first hour of your reception, your guests will enjoy cocktails, butler style and stationary hors d'oeuvres in the Atrium and Gardens.

*As your guests stroll to the Atrium and Gardens for your Cocktail Hour,
our white-gloved wait staff welcomes them with
frozen strawberry daiquiris, frozen pina coladas and flavored martinis.*

Butlered Hors d'oeuvres

Select Eight types of passed Hors d'oeuvres

<i>Fried Calamari</i>	<i>Beef Saté Spicy Szechwan Sauce</i>
<i>Coconut Shrimp</i>	<i>Empanadas</i>
<i>Sesame Chicken</i>	<i>Shrimp Tempura</i>
<i>Cajun Crab Cakes</i>	<i>Bruschetta</i>
<i>Beef-ka-bobs</i>	<i>Tostones</i>
<i>Mini Beef Wellington</i>	<i>Petit New Potatoes with Caviar & Sour Cream</i>
<i>Shrimp Cakes</i>	<i>Proscuitto & Asparagus Wraps</i>
<i>Fritto Misto Vegetali</i>	<i>Fontina & Rice Balls</i>
<i>Spanakopita</i>	<i>Shrimp, Dill, Cucumber Canapé</i>
<i>Vegetable Tempura</i>	<i>Baked Gorgonzola & Pear in Phyllo</i>
<i>Chicken-kebabs</i>	<i>Coney Island Pigs in a Blanket</i>
<i>Scallops Wrapped in Bacon</i>	<i>Blue Cheese Popovers</i>
<i>Red Bliss Potato Skins with Cheddar and Bacon</i>	<i>Grilled Beef Rolls, Scallion Soy Sauce</i>
<i>Filet Mignon Tips & Horseradish on Garlic Crostini</i>	<i>Melon & Proscuitto Pops</i>
<i>Chicken Saté with Peanut Sauce</i>	



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Stationary Hors d'oeuvres Presentation

Miniature Vegetable Garden

*Beds of Baby Carrots, Miniature Squash and Zucchini, Baby Bok Choy,
Red and Yellow Tear Drop Tomatoes
Skewered and Displayed on a Bed of Wheat Grass
With Flower Pots of Ranch and Blue Cheese Dip*

Tuscan Table

*Homemade Buffalo Mozzarella & Ripe Plum Tomato Topped with Fresh Basil
and Sundried Tomato Vinaigrette, Marinated Artichoke Hearts,
Grilled Seasonal Vegetables including Eggplant, Squash, Asparagus,
Portobello Mushroom, Tri-Color Peppers and Zucchini, Marinated Mushrooms,
Imported & Domestic Cheeses, Cured Hams, Sliced Prosciutto, Sweet & Spicy Sopressata,
and Homemade Focaccia Bread. Presented with fresh brick oven breads,
Italian Bread Sticks and Flat Breads.*

Gourmet Pasta Station

∞ Select two from the following ∞

*Farfalle with Garlic & Oil
Penne à la Vodka
Linguini with White Clam Sauce
Rotelle Prima Vera
Penne Siciliano*

*Tortellini Pesto
Fettuccine Alfredo
Fussili Marinara
Mezza Rigatoni Bolognese
Spaghettini Carbonara*

Chicken Sauté

*Chicken Breast Medallions sautéed tableside
in two classic sauces, Francaise and Marsala*





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Reception

Sparkling Champagne Toast

After the formalities have been completed and the festivities are underway, our staff will continue to pass butler style hors d'oeuvres in the Grand Ballroom for an additional half-hour from the selections provided below.

Stations will be set up throughout the Grand Ballroom and will open soon after the toast and will remain available for your guests for ninety minutes. Select a total of four stations (two international stations and two specialty stations).

Butlered Hors d'oeuvres

To be passed from the time the formalities have been completed until the stations open.

Select Three

Steak Oscar on a Crostini

Maryland Crabmeat and Apple Salad on Endive Spear

Filet Mignon on French Bread with Horseradish Sauce

Lobster and Mango Salad on Brioche

Spicy Chorizo in Mustard Phyllo Crust

Stuffed Mushrooms Florentine Topped with Mozzarella

Clams Casino

California Rolls

Chicken & Asparagus Beggar's Purse

Crispy Parmesan-Crusted Chicken Bites

Lobster Bisque in Demitasse

Shot Glass Shrimp Cocktail with Bloody Mary Sauce (add'l charge)

Baby Lamb Chops (add'l charge)





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International Stations

*Select Two International Stations
From the Seafood, Italian, Asian and Continental Stations*

Seafood Station

*Cold Poached Salmon
Shredded Crabmeat, Grain Mustard Sauce*

*Seafood Salad
Shrimp, Scungilli & Calamari with Fresh Garlic and Extra Virgin Olive Oil*

Hot Seafood Chaffing Dishes

*Select Three
Zuppa di Pesce
Shrimp, Clams, Mussels and Calamari, Poached in a Fresh Tomato Wine Sauce*

*Seafood Newburgh
House Special Made with 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 or with Marinara Sauce*

*Calamari & Scungilli Fra Diavolo
White Wine, Garlic and Basil in a Hot Spicy Plum Tomato Sauce*

*Baked Stuffed Clams with Crabmeat Stuffing
Baked Stuffed Mushrooms with Crabmeat Stuffing or Florentine Style*

Jumbo Gulf Shrimp with Crabmeat Stuffing and Seafood Sauce

*Baked Stuffed Filet of Sole
Crabmeat Stuffing or Florentine Style*

*Grilled Mahi Mahi with Mango Shrimp Salsa
or with Sweet Bananas, Macadamia Nuts and Citrus Sauce*



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Italian Station

Antipasto Italiano

Italy's Finest Sliced Prosciutto di Parma, Genoa Dilusso Salami, Sweet Sopressata, Mortadella, Roasted Turkey and Spicy Cappicola with Pepperoni Wrapped in Imported Auricchio Provolone, Stuffed Hot Cherry Peppers, Pepperocini and Sicilian Cured Olives

Traditional Caesar Salad

Homemade Fresh Stromboli and Pizza Breads

Hot Italian Chaffing Dishes

Select Three

Steak Pizzaiola

Sliced Sirloin, Plum Tomato, Garlic, Mushrooms and Wine

Beef Braciola

Rolled with Mushrooms, Cheese, Bread Crumbs

Chicken Scarpariello

On the Bone with Italian Sausage, Bell Peppers, Garlic, Lemon and Extra Virgin Olive Oil

Mini Chicken Italiano

Stuffed Breast of Chicken with Ricotta, Feta, Mozzarella and Prosciutto, Filetto di Pomodoro

Chicken Scampi

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

Veal á la Marsala

Veal Melanesia

Melted Mozzarella Cheese on Top of Tender Veal Medallions, Delicate Wine and Tomato Sauce

Orecchiette, Broccoli Rabe & Chorizo

"Little Ears" Pasta, Bitter Italian Broccoli, Sweet Sausage, Garlic and Oil

Risotto Milanese, Seasoned Saffron, Bread Crumbs, Parmesan Cheese

Broccoli Rabe and Italian Sausage Sautéed in Garlic and Olive Oil





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Continental Station

Country Style Greek Salad

Ripe Tomato, Feta Cheese and Stuffed Grape Leaves

Giovanni Especial

*Mixed Field Greens with Granny Smith Apples, Gorgonzola Cheese
and Roasted Walnuts in a Champagne Vinaigrette*

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 Munster*

Fresh Baked Breads

*Rosemary, Rye, Pumpernickel, Cranberry Walnut,
Brick Oven Round and Italian Tuscan Bread*

Hot Continental Chaffing Dishes

Select Three

Beef à la Bourguignon

Beef Tips, Shallots in a Burgundy Wine Sauce

Beef and Broccoli

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

Hawaiian Chicken

Boneless with Pineapple Chunks in a Tangy Sweet and Sour Sauce

Pollo Cacciatore

Mushrooms, Onions, Peppers in a White Wine Marinara Sauce

General Tso's Chicken

Tender Chicken Chunks Enveloped in a Light Blend of Special Ingredients

Chicken Maison

Thin Rolled Breast of Chicken Stuffed with Spinach and Fontina Cheese

Traditional Paella

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

(Continental Station Selections Continued on Next Page)





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Moussaka

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

Zuppa di Pesce

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

Seafood Newburgh

House Special Made with Shrimp, Crab, Scallops and Assorted Fresh White Fish in a Lobster Cream Sauce

Pecan and Mustard Crusted Mediterranean Tilapia

Grilled Salmon with Tomato-Basil Salsa

Asian Station

Thai Noodle Salad

Thai Noodles with Shrimp, Jalapeno Peppers, Scallions and Onions

Asian Shrimp Balls with Sweet Soy Dipping Sauce

Choice of Wok or Peking Duck

Stir-Fried in an Authentic Asian Wok Before your Guests and Presented in Traditional Asian Take-Out Containers with Chop Sticks and Fortune Cookies

Cashew Chicken & Beef Teriyaki

or

Made to Order Peking Duck with your choice of Mandarin Oranges, Mushrooms, Minced Onions and Peppers with Hoisin Sauce wrapped in a Moo Shoo Pancake





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Specialty Stations

Select Two Specialty Stations

Chef's Carving Board

∞ Select two from the following ∞

<i>Stuffed Loin of Roasted Pork</i>	<i>Tender Sliced Steak Teriyaki</i>
<i>Pernil de Cerdo</i>	<i>Honey Dijon Glazed Corned Beef</i>
<i>Oven Roasted Breast of Turkey</i>	<i>Grilled Leg of Spring Lamb</i>
<i>Honey-Baked Virginia Ham</i>	<i>Glazed Pastrami with Pineapples</i>
<i>Grilled London Broil with Garlic Toast</i>	

A Touch of the Orient

Stir-Fried in an Authentic Asian Wok Before your Guests and Presented in Traditional Asian Take-Out Containers with Chop Sticks and Fortune Cookies
Cashew Chicken & Beef Teriyaki
Mushroom, Pea Pods, Bok Choy, Water Chestnuts, Bean Sprouts
Sautéed in Hoisin Sauce

Japanese Sushi Display

Selection of Fresh Fish or California Rolls Served with Pickled Ginger, Wasabi, Soy Sauce and Hot Mustard

Smashed Potato Martini Bar

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

(Specialty Stations Continued on Next Page)





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Taste of the Mediterranean

*Spanakopita, Stuffed Grape Leaves, Greek Olives and Seasoned Grilled Lamb
served with Pita Bread and Traditional Tsatsiki Sauce,
Ouzo and Metaxa Liquors*

The All American

~Select Three of your Favorites ~

*Baby Cheeseburgers, Mini Grilled Cheese Sandwiches, Petite BLTs
and Mini Corn Beef Reubens*

Served with your choice of Freedom Fries or Mashed Potatoes

Hawaiian Grill

Macadamia Chicken with Honey Lime Dipping Sauce

Teriyaki Beef and Pineapple-kebabs

Fresh Fruit Skewers and Polynesian Rice

Risotto Station

Italian Arborio Rice sautéed with your choice of two preparations:

Saffron & Peas, Wild Mushrooms, Prosciutto & Artichokes,

Portobello Mushroom & Asparagus,

or Shrimp and Baby Spinach

Clam and Oyster Raw Bar

Oysters and Clams Accompanied by our Home-Made Sauces and Dips

Gremolata, Bloody Mary, Mignonette, Sake Lime Sauce

and Fresh Beet Horseradish





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Dessert and Drinks

Served Butler Style

Desserts

Passed on Silver Trays to your Guests

~Select Two~

Cheesecake Martinis

Scoop of Cheesecake Topped with Warm Strawberries

Chocolate Mousse Tartlets

*S'mores Skewers – Marshmallows Dipped in Chocolate
and rolled in Crushed Graham Crackers*

Strawberries Stuffed with Cheesecake

Fresh Berries in Chocolate Cup

Bananas and Strawberries Flambé

*Scoop of Vanilla Ice Cream Topped with Strawberries and Bananas
Flambéed in Grand Marnier*

Fresh Fruit Skewers

~

Beautiful Wedding Cake or Occasion Cake Station

Tiered or Stacked with a Choice of Designs and Fillings





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After-Dinner Drinks and Coffees

Passed on Silver Trays to your Guests

Select Two After-Dinner Drinks:

Shake-it-Up

Kahlua, Godiva Chocolate Liqueur and Heavy Cream

French Kiss

Chambord, Vodka, Cream de Cacao and Cream

Milky Way

Vanilla Vodka, Chocolate Liqueur and Irish Cream

Toasted Almond

Coffee Liqueur, Amaretto and Cream

Mini Chocolate Martini

Mini Espresso Martini

~

Cappuccino, Espresso and Coffee Station

Cappuccino with Cinnamon and Fresh Whipped Cream

Espresso served with Fresh Lemon Rind

Columbian Coffee and 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





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Complimentary Services

<i>Lobby Attendant</i>	<i>Maitre' D</i>
<i>Luxurious Bridal Suite</i>	<i>Bridal Attendant</i>
<i>Mirrored Display with Votives</i>	<i>Large Round Tables</i>
<i>Full Handicapped Facilities</i>	<i>Direction Maps</i>
<i>White Glove Service</i>	<i>Place Cards</i>

Indoor-Outdoor Cocktail Hour
Picturesque Manicured Grounds for Photographs
Floor Length Ivory Linens, Overlays & Napkins
with your Choice of Napkin Colors

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