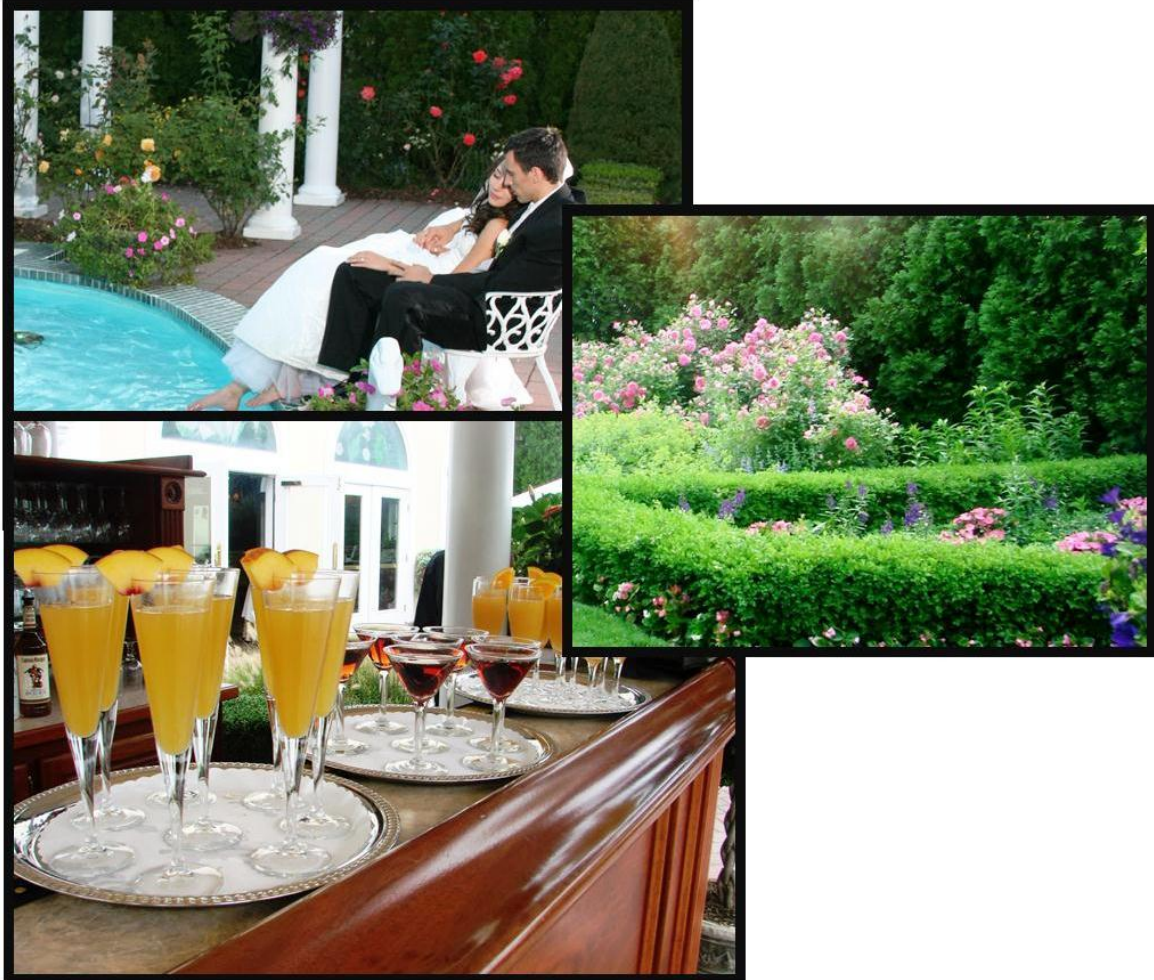


Majestic Gardens



Garden Cocktail Party 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 Time

Garden Cocktail Party

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

Sparkling Champagne with Fresh Raspberries

Cocktail Garden Reception

As your guests stroll to the Atrium and Terrace Gardens for your Cocktail Reception, our white-gloved staff welcomes them with champagne and hors d'oeuvres. The hors d'oeuvres will continue to be passed butler style for one-half hour.

Hors d'oeuvres

Continually served Butler-Style on decorative silver trays

Fried Calamari

~

Coconut Shrimp

~

Sesame Chicken

~

Cajun Crab Cakes

~

Beef-ka-bobs

~

Wild Mushroom Puffs

~

Mini Beef Wellington

Cheese Bouchée

~

Fritto Misto Vegetali

~

Spanakopita

~

Vegetable Tempura

~

Chicken-ka-bobs

~

Scallops Wrapped in Bacon

~

Chicken Saté

Empanadas

~

Shrimp Tempura

~

Bruschetta

~

Beef Saté

~

Florentine Bouchée

~

Tostones

~

Proscuitto & Asparagus Wraps





Catering to One Wedding at Time

Cold Buffet Presentation

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 Munster Served with English Crackers, Italian Bread Sticks and Flat Breads

Fresh Baked Breads

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

Hot Buffet Presentation

Chef's Carving Board

✧ *Select two from the following* ✧

Pernil de Cerdo

Stuffed Loin of Roasted Pork

Oven Roasted Breast of Turkey

Honey-Baked Virginia Ham

Tender Sliced Steak Teriyaki

Honey Dijon Glazed Corned Beef

Grilled Leg of Spring Lamb

Glazed Pastrami with Pineapples





Catering to One Wedding at Time

Gourmet Pasta Station

∞ *Select two from the following* ∞

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

International Chafing Dishes

∞ *Please select four from the following* ∞

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

Chicken Breast Scarpariello

With 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





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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

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

Calamari & Scungilli Fra Diavolo

White Wine, Garlic and Basil in a Hot Spicy Plum Tomato Sauce

Traditional Paella

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

Moussaka

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

Melanzana Rollatini

Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese





Catering to One Wedding at Time

Baked Stuffed Mushrooms

With Crabmeat Stuffing or Florentine

Norwegian Salmon Filet

Baked and served with Chef's Special Dijon Sauce

Grilled Norwegian Salmon

Topped with Tomato Basil Salsa

Baked Stuffed Filet of Sole

Crabmeat Stuffing or Florentine Style

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

Barbequed Spare Ribs

Beef Shish-ke-Bobs

Chunks of Beef, Peppers and Onions Grilled on Skewers

Swedish Meatballs

Rolled Ground Beef with a Light Cream Sauce

Broccoli Rabe and Italian Sausage

Sautéed in Olive Oil and Garlic

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



Catering to One Wedding at Time

Dessert and Coffee Station

Beautiful Wedding Cake Station

Tiered or Stacked with a Choice of Designs and Fillings

~OR~

Miniature Pastry Display

Assortment of Italian & French Pastries

Cannolis, Napoleons, Éclairs & Tartlettes di Frutta

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 Display 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, Overlays & Napkins with your

Choice of Napkin Colors

