

# *Majestic Gardens*



## *Grand Deluxe Menu*

*420 Route 25A  
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[www.majesticgardens.com](http://www.majesticgardens.com)*

*Catering to one Wedding at a Time...*



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## Grand Deluxe Menu

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

*Sparkling Champagne with Fresh Raspberries*

*&*

*Chardonnay Wine*

### Cocktail Reception

*As your guests stroll to the Atrium and Terrace Gardens for your Cocktail Hour,  
our white-gloved waitstaff welcomes them with  
frozen strawberry daiquiris, frozen pina coladas, flavored martinis and hors d'oeuvres.*

### Hors d'oeuvres

*Continually served Butler-Style on decorative silver trays (select eight)*

- |  |   |
|--|---|
| <i>Baby Lamb Chops</i>                                 | <i>Coconut Chicken</i>                          |
| <i>Fried Calamari</i>                                  | <i>Scallops Wrapped in Bacon</i>                |
| <i>Coconut Shrimp</i>                                  | <i>Red Bliss Potato Skins</i>                   |
| <i>Mozzarella en Carrozza</i>                          | <i>with Cheddar and Bacon</i>                   |
| <i>Sesame Chicken</i>                                  | <i>Filet Mignon Tips with</i>                   |
| <i>Cajun Crab Cakes</i>                                | <i>Horseradish Sauce, Toasted French Bread</i>  |
| <i>Beef-ka-bobs</i>                                    | <i>Chicken Saté with Peanut Sauce</i>           |
| <i>Mini Beef Wellington</i>                            | <i>Beef Saté with Spicy Szechwan Sauce</i>      |
| <i>Petit New Potatoes with Caviar &amp; Sour Cream</i> | <i>Empanadas</i>                                |
| <i>Prosciutto &amp; Asparagus Wraps</i>                | <i>Shrimp Tempura</i>                           |
| <i>Fontina Rice Balls</i>                              | <i>Bruschetta</i>                               |
| <i>Baked Gorgonzola &amp; Pear in Phyllo</i>           | <i>Tostones</i>                                 |
| <i>Coney Island Pigs in a Blanket</i>                  | <i>Grilled Beef Rolls, Scallion Soy Sauce</i>   |
| <i>Blue Cheese Popovers</i>                            | <i>Melon &amp; Prosciutto Pops</i>              |
| <i>Mini Shrimp Cakes</i>                               | <i>Steak Oscar on a Crostini</i>                |
| <i>Fritto Misto Vegetali</i>                           | <i>Crabmeat and Apple Salad on Endive Spear</i> |
| <i>Spanakopita</i>                                     | <i>Spicy Chorizo in Mustard Phyllo Crust</i>    |
| <i>Vegetable Tempura</i>                               | <i>Chicken &amp; Asparagus Beggar's Purse</i>   |





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## Cold Buffet Tables

*All displays and ice sculptures are artistically designed and hand carved by our Garden Manger*

### *Cold Seafood Salad*

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

### *Tuscan Grilled Seasonal Vegetables*

*Freshest Assortment of Eggplant, Squash, Asparagus,  
Portobello Mushroom, Tri-Color Peppers and Zucchini*

### *Homemade Buffalo Mozzarella & Ripe Plum Tomato*

*Topped with Fresh Basil and a Sundried Tomato Vinaigrette*

### *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*

### *Antipasto Italiano*

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

### *Thai Salad*

*Thai Noodles with Shrimp, Jalapeno Peppers, Scallions and Onions*

### *Cold Poached Salmon*

*Shredded Crabmeat, Grain Mustard Sauce*

### *Canapés*

*Chef's selection of assorted canapés*

*Continued*





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*Marinated Mushrooms*

*Artichoke Hearts*

*Country Style Greek Salad*

*Ripe Tomato, Feta Cheese and Stuffed Grape Leaves*

*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 Dip*

*Caviar & Vodka Station*

*Caviar Served with Capers, Egg Whites, Egg Yolks and Bermuda Onion  
Presented with Flower-n-Ice Encased Finlandia Vodka*

*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*

*Mini Home-Made Pizza*

*Sliced French Bread with Plum Tomato and Melted Mozzarella*

*Freshly Baked Garlic Focaccia*

*Italian Stromboli Breads*

*Baked Home-Made Bread Rolled and Stuffed with Ham, Salami, Mozzarella and Pecorino Romano*

*Fresh Baked Breads*

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





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## *International Chafing Dishes*

∞ *Please select from the following* ∞

### *Beef à la Bourguignon*

*Beef Tips, Shallots in a Burgundy Wine Sauce*

### *Asian Beef and Broccoli*

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

### *Chicken Scarpariello*

*On the Bone 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 and Broccoli 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*

### *Chicken Francaise*

*Sautéed Chicken Cutlets in Lemon, Butter and White Wine Sauce*

### *Chicken Marsala*

*Sautéed Chicken Cutlet in a Mushroom and Marsala Wine Sauce*



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*Veal and Peppers*

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

*Veal à la Marsala*

*Sautéed Cutlets in a Mushroom and Marsala Wine Sauce*

*Veal Francaise*

*Sautéed Cutlets in Lemon, Butter and White Wine Sauce*

*Veal Cacciatore*

*Mushrooms, Onions and Peppers in a Light Marinara 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*

*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*

*Baked Stuffed Clams*

*With Crabmeat Stuffing*

*Baked Stuffed Mushrooms*

*With Crabmeat Stuffing or Florentine*

*Baked Norwegian Salmon Filet*

*Baked and served with Chef's Special Dijon Sauce*





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*Grilled Norwegian Salmon*

*Grilled and served with Tomato-Basil Salsa*

*Barbequed Spare Ribs*

*Beef Shish Ka-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*

*Traditional Paella*

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

*Stuffed Cabbage*

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

*Kielbasa with Sauerkraut*

*Smoked Polish Sausage and German Shredded Cabbage*

*Grilled Sausage & Peppers*

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

*Trippa Napolitano*

*The Finest Honeycomb Beef Tripe in a Spicy Onion Plum Tomato Sauce*

*Moussaka*

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





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*Pastichio*

*Greek Pasta Casserole with Ground Beef, Various Cheeses  
and other Seasonings Topped with a Béchamel Sauce*

*Melanzana Rollatini*

*Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese*

*Orecchiette, Broccoli Rabe & Chorizo*

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

*Specialty Stations*

*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*

*Gourmet Pasta Station*

∞ *Select two from the following* ∞

*Farfalle with Garlic & Oil*

*Penne à la Vodka*

*Linguini with White Clam Sauce*

*Rotelle Primavera*

*Penne Siciliano*

*Tortellini Pesto*

*Fettuccine Alfredo*

*Fussili Marinara*

*Mezza Rigatoni Bolognese*

*Spaghettoni Carbonara*





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## Dinner Reception

*Sparkling Champagne Toast*

*Choice of Appetizer & Salad Course  
or Combination Course*

### Appetizer

∞ Please select one from the following ∞

#### *Martini de Frutti*

*Martini Glass Rimmed with Coconut Shavings and Filled with Pineapple, Cantaloupe, Honeydew, Watermelon and Berries Coated with Midori*

#### *Fanned Melon with Proscuitto*

*Sliced Cantaloupe and Honeydew with Proscuitto and Strawberry Garnish*

#### *Fresh Mozzarella with Beefsteak Tomatoes*

#### *Penne à la Vodka*

*Angled Tubular Pasta in a Light Pink Cream Sauce*

#### *Mezza Rigatoni Bolognese*

*Medio Tubular Pasta with Traditional Meat Sauce*

#### *Farfalle Ooglio Olio*

*Bowtie Pasta with Pancetta, Asparagus, Pignoli Nuts, Garlic and Olive Oil*

#### *Manicotti al Forno*

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





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*Insalata*

❧ *Please select one from the following* ❧

*Mixed Seasonal Green Salad*

*Traditional Caesar Salad with Croutons*

*Classic Greek Salad*

*Combination Course*

❧ *Please select one as Alternate to Appetizer and Salad Courses* ❧

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

*Grilled Chicken Breast, Roasted Red Peppers, Toasted Almonds  
and Manchego over Mixed Field Greens*

*Arugula and Endive Salad with Poached Pears,  
Tuscan Pecorino and Toasted Almonds*

*Shrimp Cake with Goat Cheese Sauce over Mixed Greens*

*Grilled Pears with Bacon, Roquefort and Port Vinaigrette  
over Mixed Field Greens*

*Blue Cheese Pastries over Curly Endive  
with Cranberry Bacon Vinaigrette*

*Grilled Asparagus, Serrano Ham and Fontina Cheese  
over Mixed Field Greens*

*Continued*





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*Pecans, Goat Cheese and Dried Cranberries over Mixed Greens*

*Chicken and Asparagus Beggar's Purses over Tri-Color Salad*

*Vegetarian Beggar's Purses over Tri-Color Salad*

*Warm Nut Encrusted Goat Cheese and Bacon with Mixed Greens*

*Phyllo Wrapped Baked Pear and Roquefort Cheese over Mixed Greens,  
Pecans and Ruby Port Reduction*

*Grilled Portobello Mushroom & Goat Cheese Crouton  
over Mixed Greens*

*Pan-Seared Duck Breast over Mixed Greens or Caesar Salad*

## *Main Entrées*

*Your Guests Will Be Asked to Choose From Four Selections  
Please Select One From Each Section*

*❧ Select One From the Following ❧*

### *11oz Filet Mignon*

*The Most Tender Beef Nature has to Offer, Served with a Classic Bordelaise Sauce*

### *Chateaubriand*

*Sliced Filet Mignon Medallions Topped with your Choice of  
Béarnaise or Gorgonzola Cream Sauce*

### *Roasted Prime Ribs of Beef*

*Served with Natural au jus*





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☞ *Select One From the Following* ☞

*Jumbo Gulf Shrimp*

*Crabmeat Stuffing Topped with a Delicate Seafood Sauce*

*Pan-Seared Mahi Mahi*

*With Citrus Sauce, Sweet Bananas and Macadamia Nuts*

*Grilled Red Snapper*

*with Mango Shrimp Salsa*

*Grilled Norwegian Salmon*

*Tomato Basil Salsa ~OR~ Lime Butter Sauce*

*Baked Stuffed Norwegian Salmon*

*with Mascarpone and Spinach*

*Grilled Swordfish Steak*

*Fresh Diced Ripe Tomato Basil Salsa*

*Grilled Mediterranean Tilapia*

*with Béarnaise Sabayon*

*Stuffed Jumbo Shrimp Florentine*

*Spinach, Ricotta and Feta Cheese Stuffing  
Topped with Melted Mozzarella and Light Cream Sauce*

*Pan-Seared Mediterranean Tilapia*

*Mustard Pecan Sauce*



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✧ *Select One From the Following* ✧

## *Parmesan Crusted Chicken Maitaise*

*Baked Breast of Chicken Coated with Parmesan Cheese and Topped with Orange Maitaise Sauce*

## *Bacon Wrapped Breast of Chicken*

*Breast of Chicken Rolled and Stuffed with Gorgonzola Cheese and Walnut*

## *Chicken Majestic*

*Stuffed Breast of Chicken with Gorgonzola and Chanterelle Mushrooms Served with a Light Gorgonzola Cream Sauce*

## *Pollo Calvados*

*Breast of Chicken Smothered in Apples, Toasted Almonds and Calvados Sauce*

## *Chicken Monterrey*

*Stuffed with Feta Cheese, Sun-Dried Tomatoes and Artichoke Hearts Topped with Chardonnay Cream Sauce*

## *Medallions of Chicken Maison*

*Thin-Sliced Chicken Breast Rolled and Stuffed with Fontina Cheese and Fresh Spinach, Chardonnay Cream Sauce*

## *Stuffed Chicken á la Marsala*

*Prosciutto and Fontina Cheese with Classic Marsala Sauce*

## *Chicken Italiano*

*Ricotta, Feta, Mozzarella and Prosciutto with Filetto di Pomodoro*

## *Chicken Florentine*

*Spinach and Ricotta Cheese with Champagne Mushroom Sauce*



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❧ *Select One From the Following* ❧

## *Veal Saltimbocca*

*Topped with Fresh Spinach, Prosciutto & Mozzarella Cheese*

## *Veal Gorgonzola*

*Veal Medallions with Mushroom Gorgonzola Cream Sauce*

## *Stuffed Veal Rolls*

*Medallions Rolled and Stuffed with Fresh Spinach and Gruyere*

## *Veal Valdostana*

*Veal Stuffed With Prosciutto and Fontina Cheese, Porcini Mushroom Sauce*

## *Veal Riesling*

*Veal Medallions with Caramelized Apples, Riesling and Macadamia Nuts*

## *Pork Tenderloin Alsace*

*with Caramelized Pears and Pear Brandy Cream Sauce*

## *Crispy Long Island Duck à l'Orange*

## *Baked Stuffed Portobello Mushroom*

*Spinach, Mozzarella, Parmesan, Garlic, Roasted Pepper and Feta Cheese Stuffing*

## *Farfalle Primavera*

*Bowtie Pasta, Grilled Vegetables and Filetto di Pomodoro*

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

*A Bouquetiere of Fresh Vegetables & Potato du Jour accompanies all Entrees*

*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.*





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## Grand Deluxe Enhancement

∞ *Select One From the Following Enhancements* ∞

*Smashed Potato Martini Bar for Cocktail Hour*

*Clam and Oyster Raw Bar*

*Blushing Bride Custom Martini Table for Cocktail Hour*

*Bottles of Red & White Wine on all Tables*

*Platters of Miniature Pastries and Cookies Served at Each Table*

*International Coffee & Cordial Bar*

*Ivory Drape Chair Covers*

## Dessert

*Beautiful Wedding Cake or Occasion 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*





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## *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*

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