

Majestic Gardens



Wedding Brunch Menu

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Catering to one Wedding at a Time...

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Wedding Brunch Menu

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

Sparkling Champagne with Fresh Raspberries

Cocktail Reception

*As your guests stroll to the Atrium and Terrace Gardens for Cocktails,
our white-gloved wait staff welcomes them with Bellini's, Mimosas and Kir Royals*

Hors d'oeuvres

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

<i>Petite Quiches</i>	<i>Grilled Beef Negimaki</i>	<i>Spanakopita</i>
<i>Mini Frittatas</i>	<i>Petite Grilled Cheese</i>	<i>Scallops Wrapped in Bacon</i>
<i>Mini Cheeseburgers</i>	<i>Mini Muffins</i>	<i>Chicken Saté</i>
<i>Shrimp Tempura</i>	<i>Bruschetta</i>	<i>Fresh Fruit-ke-Bobs</i>
<i>Coconut Shrimp</i>	<i>Wild Mushroom Puffs</i>	<i>Beef Saté</i>
<i>Fried Calamari</i>	<i>Cajun Crab Cakes</i>	<i>Mini Beef Wellington</i>
<i>Fontina Rice Balls</i>	<i>Cheese Bouchee</i>	<i>Franks in Puff Pastry</i>
<i>Blue Cheese Popovers</i>	<i>Fritto Misto Vegetali</i>	<i>Melon Wrapped in Proscuitto</i>
<i>Chicken Asparagus Beggar's Purses</i>	<i>Lobster and Mango Salad on Brioche</i>	<i>Spicy Chorizo in Mustard Phyllo Crust</i>
<i>Baked Gorgonzola & Pear in Phyllo</i>		<i>Proscuitto & Asparagus Wraps</i>



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Reception

Sparkling Champagne Toast

*Our Brunch Menu includes your choice of Three Cold Platters,
a Combination Salad, Four Hot Chaffing Dishes,
Three Specialty Stations, Bread, Muffins,
Danishes and Mini Bagels*

Cold Buffet Presentation

(Select Three)

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*

Thai Salad

Noodles with Shrimp, Jalapeno Peppers, Scallions and Onions

Cold Poached Salmon

Shredded Crabmeat, Grain Mustard Sauce

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*

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



420 Route 25A, Rocky Point, New York 631.744.9500 www.majesticgardens.com



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Insalata

❧ Please select one from the following ❧

Traditional Caesar Salad with Grilled Chicken

Classic Greek Salad with Grilled Chicken

Traditional Caesar Salad with Pan-Seared Duck Breast

Field Greens, Goat Cheese Crouton and Toasted Pignoli Nuts

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

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

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

Heaven Baked Station

Fresh Baked Breads

Assorted Muffins

Kaiser, Rye, Pumpernickel and Cranberry-Walnut Rolls

Danishes and Turnovers

Mini Bagels

Cream Cheese, Butter and Assorted Jellies



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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

Hawaiian Chicken

Boneless with Pineapple Chunks in a Tangy Sweet and Sour 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 or Chicken à la Marsala

Sautéed Cutlets in a Mushroom and Marsala Wine Sauce

Veal or Chicken Francaise

Sautéed Cutlets in Lemon, Butter and White Wine Sauce

Seafood Newburgh

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

Grilled Norwegian Salmon

Tomato Basil Salsa

Melanzana Rollatini

Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese

Penne à la Vodka

Angled Tubular Pasta in a Light Pink Cream Sauce

Tortellini Alfredo

Tri-Color Cheese Stuffed Pasta Rings with Traditional Alfredo Sauce

Bacon and Sausage

Split Pan of Grilled Bacon and Sausage

French Toast

Batter Dipped Challah Bread

Home Fried Potatoes





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Specialty Stations

∞ *Select Three From the Following* ∞

Chef's Carving Board

∞ *Select One* ∞

*Stuffed Loin of Roasted Pork
Oven Roasted Breast of Turkey*

*Honey-Baked Virginia Ham
Tender Sliced Steak Teriyaki*

Omelet Station

Variety of Omelets Prepared to Order

Select from Onions, Peppers, Mushrooms, Tomatoes, Cheeses, Ham, and Home Fries

Waffle Station

Mini Belgian Waffles prepared to order with Strawberries and Fresh Whipped Cream

French Toast Station

Croissant French Toast prepared to Order and Served with Fresh Fruit

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*

Gourmet Pasta Station

∞ *Select two from the following* ∞

Farfalle with Garlic & Oil

Penne á la Vodka

Linguini with White Clam Sauce

Rotelle Prima Vera

Penne Siciliano

Tortellini Pesto

Fettuccine Alfredo

Fussili Marinara

Mezza Rigatoni Bolognese

Spaghettoni Carbonara

Clam and Oyster Raw Bar

Oysters and Clams by our Home-Made Sauces and Dips



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Dessert

Beautiful Tiered Wedding Cake

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 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

