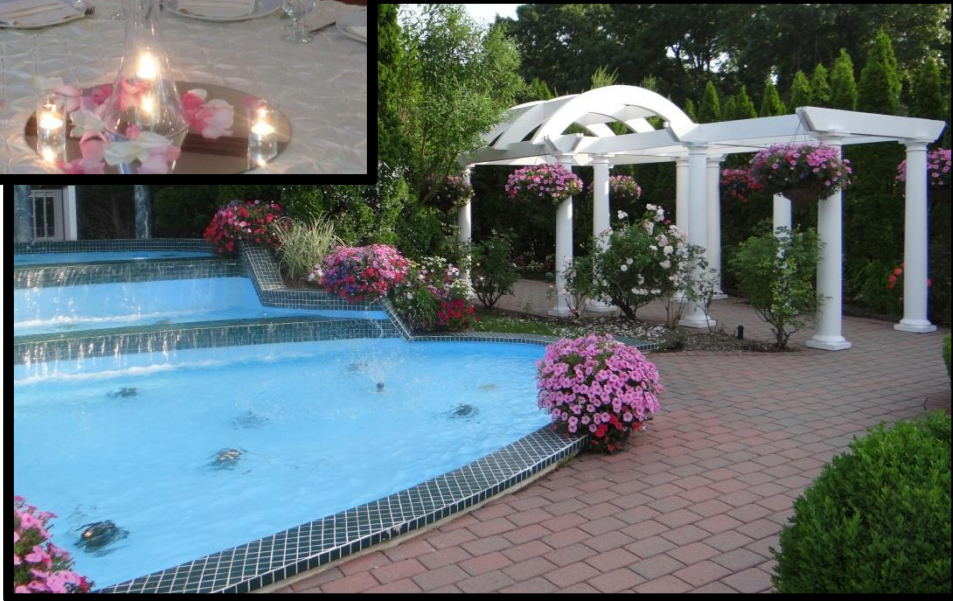
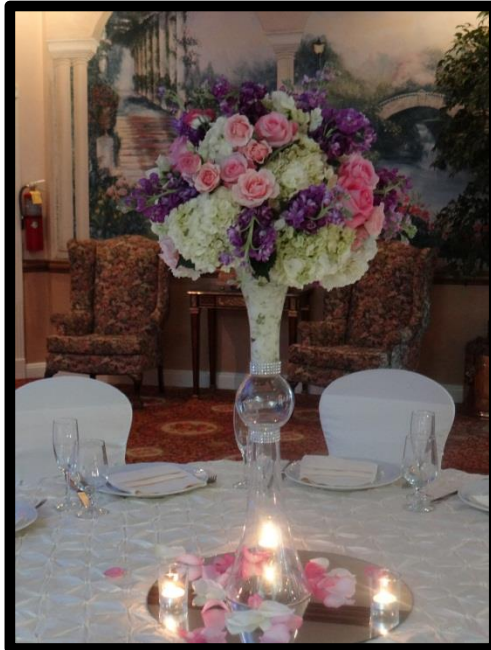


# Majestic Gardens



## Majestic Wedding Buffet Menu

420 Route 25A  
Rocky Point, NY 11778  
(631) 744-9500 Fax (631) 744-3066  
[www.majesticgardens.com](http://www.majesticgardens.com)

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



*Catering To One Wedding At a Time...*

*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*

*Beef-ka-bobs*

*Chicken Sate with Peanut Butter Sauce*

*Coconut Shrimp*

*Chicken-ka-bobs*

*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 Three from the following ✧

### ***Beef and Broccoli***

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

### ***Beef-ke-Bobs***

*Beef Skewers with Pepper, Tomato and Onions*

### ***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*

### ***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*

### ***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 á la Vodka***

*Angled Tubular Pasta in a Light Pink Cream Sauce*

### ***Farfalle Bolognese***

*Bow Tie Pasta with Traditional Meat Sauce*

### ***Swedish Meatballs or Meatballs Marinara***

*Rolled Ground Beef with a Light Cream Sauce or Traditional Tomato Sauce*



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## Dinner Reception

*Sparkling Champagne Toast*

## Buffet Dinner

### Insalata

*Your Choice of Two Salads*

∞ *Please Select One from the Following to be Served on the Buffet* ∞

*Caesar Salad with Grilled Chicken*

*Grilled Portobello Mushroom over Mixed Greens*

*Herb Roasted Eggplant with Grilled Zucchini, Tomatoes  
and Feta Cheese over Mixed Greens*

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

*Field Greens, Goat Cheese Crouton and Toasted Pignoli Nuts*

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

*Greek Salad with Grilled Chicken*

∞ *Please Select One from the Following to be Served on the Buffet* ∞

*Mixed Seasonal Greens with Champagne Vinaigrette*

*Traditional Caesar Salad with Croutons*

*Garden Tossed Salad with Cucumbers, Carrots, and Tomatoes with  
Vinaigrette*





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## Specialty Stations

*The pasta and carving stations are included on the menu.*

*Then select one additional station from the following choices:*

*All American, Smashed Potato Martini Bar, Clam, Clam, Clams,  
or the Mac-n-Cheese Station*

### Chef's Carving Board (included)

*∞ Select two from the following ∞*

<i>Pernil de Cerdo</i>	<i>Tender Sliced Steak Teriyaki</i>
<i>Stuffed Loin of Roasted Pork</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>

### Gourmet Pasta Station (included)

*∞ Select two from the following ∞*

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

*Select One of the following*

#### The All American

*Baby Cheeseburgers, Mini Grilled Cheese Sandwiches, and Mini Corn Beef Reubens  
Served with French Fry Cones*

#### Smashed Potato Martini Bar

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

#### Clams, Clams, Clams

*Featuring three preparations of clams:*

*Clams Rockefeller, Baked Clams and Raw Clams on the Half Shell with Fresh Lemon*

#### Mac-n-Cheese Station

*∞ Select Two from the Following ∞*

*Gorgonzola and Pancetta OR Traditional Cheddar and American OR  
Gruyere, Parmesan and Bacon OR Bacon Cheeseburger OR Four Cheese  
Toppings: Bacon, Cheddar, Scallion, Tomato and Mushrooms*





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## International Chafing Dishes

~ Please select five from the following ~

### *Asian Beef and Broccoli*

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

~

### *Beef à la Bourguignon*

*Beef Tips, Shallots in a Burgundy Wine Sauce*

~

### *Chicken Scarpariello*

*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*

~

### *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*





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*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*

~

*Jumbo Gulf Shrimp*

*Crabmeat Stuffing Topped with a Delicate Seafood Sauce*

~

*Traditional Paella*

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

~

*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*

~

*Moussaka*

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







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*Melanzana Rollatini*

*Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese*

~

*Baked Stuffed Clams*

*With Crabmeat Stuffing*

~

*Baked Stuffed Mushrooms*

*With Crabmeat Stuffing or Florentine*

~

*Norwegian Salmon Filet*

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

~

*Barbequed Spare Ribs*

~

*Beef Shish-ke-Bobs*

*Chunks of Beef, Peppers and Onions Grilled on Skewers*

~

*Broccoli Rabe and Italian Sausage*

*Sautéed in Olive Oil and Garlic*

~

*Stuffed Filet Florentine*

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

~

*Grilled Norwegian Salmon*

*Topped with Tomato Basil Salsa*

*Roasted Red Bliss Potatoes and Bouquetiere of Fresh Seasonal Vegetables*

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



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## Dessert

*Beautiful Wedding Cake or Occasion Cake  
Tiered or Stacked with a Choice of Designs and Fillings*

*Select One: Ice Cream Parfait or Peach Melba  
or Cheesecake Martini with Warm Strawberry Sauce  
or Warm Apple Pie*

*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 with Choice of Napkin Colors*



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