

# Majestic Gardens



## *Blossom Wedding 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...*

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*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 four from the following* ∞

### ***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*

### ***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***

*Steamed in a Delicate Garlic and White Wine 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*

### ***Pollo Cacciatore***

*Mushrooms, Onions, Peppers in a White Wine Marinara Sauce*

### ***Mussels Marinara***

*Steamed in a Marinara Sauce*



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***Penne á la Vodka***

*Angled Tubular Pasta in a Light Pink Cream Sauce*

***Farfalle Bolognese***

*Bow Tie Pasta with Traditional Meat Sauce*

***Tortellini Alfredo***

*Tri-Color Cheese Stuffed Pasta Rings with Traditional Alfredo Sauce*

***Stuffed Cabbage***

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

***Kielbasa With Sauerkraut***

*Smoked Polish Sausage and German Shredded Cabbage*

***Swedish Meatballs***

*Rolled Ground Beef with a Light Cream Sauce*

***Meatballs Marinara***

*Rolled Ground Beef cooked in Traditional Tomato Sauce*

***Chef's Carving Board***

∞ *Select one from the following* ∞

*Pernil de Cerdo*

*Roast Fresh Ham*

*Stuffed Loin of Roasted Pork with Spinach and Cheese*

*Oven Roasted Breast of Turkey*

*Honey-Baked Virginia Ham*

*Honey Dijon Glazed Corned Beef*

*Loin of Pork*



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## *Dinner Reception*

*Chilled Sparkling Champagne Toast  
Poured as your Guests Enter the Ballroom*

### *Salad Course*

*∞ Please Select One ∞*

*Traditional 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*

*Iceburg Wedge with Bacon Crumbles and Blue Cheese Dressing*

*Greek Salad with Grilled Chicken*



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## Main Entrées

✧ *Please Select Three Entrées* ✧

*One Beef, One Seafood and One Poultry/Pork/Mushroom Entree*

*New York Strip Steak*

*Classic Bordelaise Sauce*

*Roasted Prime Ribs of Beef*

*Served with Natural au jus*

*Stuffed Filet of Flounder*

*Crabmeat Stuffing and Seafood Cream Sauce*

*Grilled Norwegian Salmon*

*Tomato Basil Salsa*

*Stuffed Filet Florentine*

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

*Light Cream Sauce*

*Baked Norwegian Salmon*

*Classic Dijonaise Sauce*

*Chicken à la Marsala*

*Chicken Breast Medallions with Classic Marsala Sauce*

*Chicken Francaise*

*Chicken Breast Medallions with Traditional Wine, Lemon & Butter Sauce*



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### *Chicken Picatta*

*Breast of Chicken with Artichokes & Capers in a Lemon Butter Sauce*

### *Crispy Duck L'Orange*

### *Sliced Stuffed Loin of Pork*

*Spinach and Cheese Stuffing and Brown Gravy*

### *Baked Stuffed Portobello Mushroom*

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

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

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

*Vegetarian and 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.*

### ***Dining Room Service***

*At Majestic Gardens we practice the American style of dining room service and we practice the team synchronized method. Our white glove staff will impress your guests by serving all the guests seated at a table simultaneously.*

*This adds a magical effect to the service as none of your guests are left waiting for their entrée while other guests at the table have been served.*

*The added bonus of Synchronized Service is that we are able to by-pass the large trays that you typically see lined up against the wall at most catered events.*





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## Dessert

*Beautiful Wedding 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*

## 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, Overlays & Napkins  
with your Choice of Napkin Colors*



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