

Majestic Gardens



Rose Garden Menu

420 Route 25A
Rocky Point, NY 11778
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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*

Hors d'oeuvres

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

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 Garden Manager

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 Cappicola with Pepperoni Wrapped in Imported Auricchio Provolone, Stuffed Hot Cherry Peppers, Pepperoncini and Sicilian Cured Olives

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

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





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Penne á la Vodka

Angled Tubular Pasta in a Light Pink Cream Sauce

Mezza Rigatoni Bolognese

Medio Tubular Pasta with Traditional Meat Sauce

Tortellini Alfredo

Tri-Color Cheese Stuffed Pasta Rings with Traditional Alfredo Sauce

Traditional Paella

Spanish Style Saffron Rice with 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

Vegetarian Stuffed Peppers

Brown Rice, Tomatoes and Pine Nuts

Moussaka

Sliced Eggplant and Potatoes Layered then Baked with a Béchamel Sauce

Swedish Meatballs

Rolled Ground Beef with a Light Cream Sauce

Meatballs Marinara

Rolled Ground Beef cooked in Traditional Tomato Sauce

Baked Stuffed Mushrooms

Spinach and Cheese with Melted Mozzarella

Risotto Milanese

Seasoned Saffron, Bread Crumbs, Parmesan Cheese





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Specialty Stations

Select **Two** Stations from the six choices below:

Chef's Carving Board

✧ Select **one** from the following ✧

Stuffed Loin of Roasted Pork
Pernil de Cerdo
Oven Roasted Breast of Turkey

Honey-Baked Virginia Ham
Tender Sliced Steak Teriyaki
Honey Dijon Glazed Corned Beef

Gourmet Pasta Station

✧ Select **two** from the following ✧

Farfalle with Garlic & Oil
Penne á la Vodka
Linguini with White Clam Sauce
Rotelle Prima Vera
Tortellini Alfredo

Tortellini Pesto
Fettuccine Alfredo
Fussili Marinara
Mezza Rigatoni Bolognese
Spaghettini Carbonara

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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Dinner Reception

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

Combination 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

Pecans, Goat Cheese and Dried Cranberries over Mixed Greens

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 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
and Ivory or Black House Chair Covers*

