

Majestic Gardens



Signature Wedding Menu

420 Route 25A

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www.majesticgardens.com

Catering to One Wedding at a Time...



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Signature Wedding Menu

At Majestic Gardens our goal is to make an impact on you and your guests not only with our elegant setting, beautiful gardens, impeccable service and dazzling culinary feast but also with our Signature Enhancements.

As times change, we find that modern brides and grooms are looking to customize their wedding receptions by adding more creative elements and signature stations to set their reception apart. These signature stations can be seasonal, can incorporate the couple's favorite foods or can be selected to coordinate with the wedding's theme.

In addition to signature stations, color has risen to the forefront in reception planning. While classic ivory linens remain as the most popular selection, today many couples are looking to color-coordinate their reception from invitation to the table settings and wedding cake.

This menu is designed for the modern couple and includes many of Majestic Gardens' Signature Enhancements as well as the reception stations we find are in the most demand.

Our Signature Reception starts with an elaborate cocktail hour followed by a four hour dinner with unlimited Premium Brand Liquors, Imported & Domestic Bottled Beer, Sparkling Champagne and Wines.

Among the Signature Enhancement Selections that are incorporated into this menu are his and hers glass-topped custom drink tables, themed cocktail hour stations such as our Mac-n-Cheese Station and our Gourmet Burger Bar, and dessert displays such as our Drunkin' Donut Dessert Bar.

This Signature Menu also includes a linen package to complete your reception décor.

Our goal with this menu is to offer you the opportunity to create a unique wedding menu with your favorite selections. Keep in mind that more traditional menus are also available and that all our menus can be customized.

All culinary selections prepared on premises and custom designed for your event.



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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 Reception

*As your guests stroll to the Atrium for your Cocktail Hour,
our white-gloved staff welcomes them with
Flavored Martinis, Frozen Strawberry Daiquiris, Frozen Pina Coladas
and hors d'oeuvres presented butler-style.*

Hors d'oeuvres

*All of the Following Hors d'oeuvres are Continually Served
Butler-Style on Decorative Silver Trays (All Selections Included)*

Filet Mignon Tips on Garlic Crostini

with Melted Mozzarella

Chicken Saté with Peanut Sauce

Beef Negamki with Spicy Szechuan Sauce

Empanadas

Fontina Rice Balls

Fried Calamari

Coconut Shrimp

Bruschetta

Mini Beef Wellington

Cajun Crab Cakes

Cheese Bouchee

Scallops Wrapped in Bacon

Sesame Chicken

Spanakopita

Franks in Puff Pastry





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Cold Buffet Presentation

All displays are artistically designed and hand carved by our Garde Manger

Antipasto Italiano

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

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, Auricchio 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

Homemade Buffalo Mozzarella & Ripe Plum Tomato

Topped with Fresh Basil and a Sundried Tomato Vinaigrette

Tuscan Grilled Seasonal Vegetables

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

Mini Home-Made French Bread Pizzas, Italian Stromboli Breads

Freshly Baked Garlic Focaccia and Sliced Breads





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International Chafing Dish Station

✧ Please Select **Five** 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

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

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

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

Mussels Marinara

Steamed in a Marinara Sauce

Calamari & Scungilli Fra Diavolo

White Wine, Garlic and Basil in a Hot Spicy Plum Tomato 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 à la Vodka

Angled Tubular Pasta in a Light Pink Cream Sauce

Mezza Rigatoni Bolognese

Medio Tubular Pasta with Traditional Meat Sauce

Farfalle with Garlic & Oil

Bowtie Pasta with Garlic and Olive Oil

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

Zuppa di Pesce

Shrimp, Clams, Mussels and Calamari, Poached in a Fresh Tomato Wine Sauce

Baked Stuffed Mushroom

Spinach and Cheese with Melted Mozzarella

Stuffed Peppers

Brown Rice, Tomatoes and Pine Nuts

Risotto Milanese

Seasoned with Saffron, Bread Crumbs, Parmesan Cheese

Moussaka

Sliced Eggplant and Potatoes Layered then Baked with a Béchamel Sauce

Swedish Meatballs OR Meatballs Marinara

Rolled Ground Beef with a Light Cream Sauce OR Traditional Tomato Sauce





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Specialty Stations

Choice of **Three** Breathtaking Stations Prepared Tableside by our Master Chefs

Chef's Carving Board

✧ Select **two** from the following ✧

Stuffed Loin of Roasted Pork Pernil de Cerdo	Tender Sliced Steak Teriyaki
Oven Roasted Breast of Turkey	Honey Dijon Glazed Corned Beef
Honey-Baked Virginia Ham	Grilled Leg of Spring Lamb
	Glazed Pastrami with Pineapples

Gourmet Pasta Station

✧ Select **two** from the following ✧

Farfalle with Garlic & Oil	Tortellini Pesto
Penne à la Vodka	Fettuccine Alfredo
Linguini with White Clam Sauce	Fusilli Marinara
Rotelle Prima Vera	Mezza Rigatoni Bolognese
Tortellini Alfredo	Spaghettoni Carbonara

A Touch of the Orient

Stir-Fried in an Authentic Asian Wok before your Guests and Presented in Traditional Asian Take-Out Containers with Chop Sticks and Fortune Cookies
Cashew Chicken & Beef Teriyaki with Mushroom, Pea Pods, Bok Choy,
Water Chestnuts & Bean Sprouts Sautéed in Hoisin Sauce

Gourmet Burger Bar

Your Choice of Three Different Gourmet Burgers Coupled with Onion Rings and Mini Milkshakes. Select your favorites from Bleu Cheese Stuffed Bacon Burgers, Crab Sliders, Buffalo Chicken Sliders, Layered Grilled Vegetable Burgers or Traditional Cheeseburgers.

The All American

Baby Cheeseburgers, Mini Grilled Cheese Sandwiches, and Mini Corn Beef Reubens
Served with Fries in a Paper Cone

Smashed Potato Martini Bar

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



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Clam and Oyster Raw Bar

Oysters and Clams Shucked Tableside Accompanied by our Home-Made Sauces and Dips
Gremolata, Bloody Mary, Mignonette, Sake Lime and Traditional Cocktail Sauce

Clams, Clams, Clams

Featuring three preparations of clams:

Clams Casino with Breadcrumbs and Bacon, Baked Stuffed Clams
and Raw Clams on the Half Shell with Fresh Lemon and Cocktail Sauce.

Japanese Sushi Display

Selection of Fresh California Rolls Served with Pickled Ginger, Wasabi,
Soy Sauce and Hot Mustard

Mac-n-Cheese Station

Two Varieties of Mac-n-Cheese Prepared Tableside

❧ Select Two from the Following ❧

Gorgonzola and Pancetta

Traditional Cheddar and American

Gruyere, Parmesan and Bacon

Asiago, Chicken, Carrots and Peas

Bacon Cheeseburger

Four Cheese

Roasted Red Peppers, Mushrooms and Broccoli

South of the Border

Sizzling Fajitas & Crispy Tacos Prepared Before your Guests
Marinated Grilled Chicken or Skirt Steak served in a Warm Tortilla
Zesty Ground Beef served in a Crispy Taco Shell

A Taste of Bombay

Chicken Tikka Masala, Samosas and Tandoori Fish
Served with Mango Chutney and Jasmine Rice

His and Her Custom Drink Presentation for Cocktail Hour

Two custom themed cocktails, each displayed on own specialty-drink themed table.

For the Bride: Selections Include the Blushing Bride, the Tiffany Bride, the Bling-tini,
the Bride's Bouquet or the Wedding Cake-tini.

For the Groom: Selections Include the Bronx Bomber, the Jolly Red Giants, the Amazin',
the Cowboy Cocktail, the Hole in One or The Nascar Experience.





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Dinner Reception

*Sparkling Champagne Toast
Presented by our White-Gloved Staff
as your Guests Enter the Grand Ballroom*

Combination Course

∞ Please Select One ∞

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

*Grilled Portobello Mushroom & Goat Cheese Crouton
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*

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

*Pecans, Goat Cheese and Dried Cranberries over Mixed Greens
Traditional Chicken Caesar Salad*

Warm Nut Encrusted Goat Cheese and Bacon with Mixed Greens

*Gorgonzola Cheese, Fresh Sliced Strawberries, Crumbled Bacon and
Balsamic Vinaigrette over Mixed Greens*





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Main Entrées

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

❧ Select One from the Following ❧

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 (please select one)*

New York Strip Steak

Classic Bordelaise Sauce

Roasted Prime Ribs of Beef

Served with Natural au jus

❧ Select One from the Following ❧

Jumbo Gulf Shrimp

Crabmeat Stuffing Topped with a Delicate Seafood Sauce

Almond Crusted Baked Salmon

with Lemon Leek Cream

Stuffed Filet of Flounder

*Crabmeat Stuffing and Seafood Cream Sauce OR Spinach, Ricotta
and Feta Cheese Stuffing with Light Cream Sauce (please select one)*

Pan-Seared Mediterranean Tilapia

Mustard Pecan Sauce

Grilled Norwegian Salmon

Tomato Basil Salsa OR Key Lime Butter Sauce (please select one)

Coconut Crusted Salmon

Served with a Honey Mustard Cream Sauce





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❧ Select One from the Following ❧

Chicken Marsala

Chicken Breast with Classic Marsala Sauce

Chicken Francaise

Chicken Breast with Traditional Wine, Lemon & Butter Sauce

Parmesan Crusted Chicken Maitaise

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

Bacon Wrapped Breast of Chicken

Rolled and Stuffed with Gorgonzola Cheese and Walnuts

Medallions of Chicken Maison

Thin-Sliced Chicken Breast Rolled and Stuffed with Fontina Cheese and Fresh Spinach

Pollo Calvados

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

❧ Select One from the Following ❧

Veal Marsala

Veal Medallions with Classic Marsala Sauce

Veal Gorgonzola

Veal Medallions with Gorgonzola Cream Sauce

Pork Tenderloin Alsace

with Caramelized Pears and Pear Brandy Cream Sauce

Crispy Long Island Duck à l'Orange





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❧ *Select One From the Following* ❧

Baked Stuffed Portobello Mushroom

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

Farfalle Primavera

Bowtie Pasta, Grilled Vegetables and Filetto di Pomodoro

Grilled Vegetable Platter

Eggplant Rollatini

Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese

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

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

Vegan, Gluten-Free 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.*

Chicken Fingers and French Fries or Pasta are always available for children.

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 unsightly trays that you typically see lined up against
the wall at 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

Dessert Presentation

(select one)

New York, New York Cheesecake Martini Bar ~OR~

Brownie Martini Sundae Bar ~OR~

Drunkin' Donuts Dessert Bar ~OR~

Chocolate Fountain ~OR~

Mini Viennese Course with International Coffees and Pastry Displays ~OR~

His and Her Desserts and After Dinner Drinks Passed Butler Style

*Desserts (Select Two): Cheesecake Martinis with Warm Strawberries,
Chocolate Mousse Tartlets, Smores Skewers, Strawberries Stuffed with Cheesecake,
Bananas and Strawberries Flambé in Grand Marnier over Vanilla Ice Cream or
Traditional Ice Cream Parfaits*

*After Dinner Drinks (Select Two): Shake-it-Up, French Kiss, Milky Way, Toasted Almond
Mini Chocolate Martini. Mini Espresso Martini or Mini Milk Shakes*

Included Ambiance and Accents

Candlelit Lobby with Fresh Rose Petals

Menus for Guest Tables

Satin Table Runners

Ivory or Black House Chair Covers



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“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
Luxurious Bridal Suite
Mirrored Display with Votives
Full Handicapped Facilities
White Glove Service*

*Maitre' D
Bridal Attendant
Large Round Tables
Direction Maps
Place Cards*



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