













The Majestic Cocktail Hour

Choice of 10 Butler Style Hors d'oeuvres

Chef's Gourmet Specialties, Butler Passed with White Glove Service

Shrimp Duo (Shrimp Cocktail & Coconut Shrimp with a Raspberry Mango Salsa)  Scallops Wrapped in Bacon
Maryland Crab Cakes  Barbecue Pulled Pork Biscuits  Buffalo Chicken Spring Rolls  Edamame Pot Stickers
Sweet Potato Squares  Lobster Sacchettini  Franks in Pastry  Mini Grilled Cheese with Apple & Brie
Chicken Parm Lollipop  Mini Reuben  Mac & Cheese Bites  Sausage & Herb Stuffed Mushroom Caps
Zucchini, Quinoa & Couscous Bites  Chicken & Chorizo Tortilla Cups  Mascarpone Tart with Caramelized Onions

Gourmet Station

An Artistically Presented Lavish Display of Fresh Seasonal Fruits, Berries and Market Fresh Vegetables
Elegantly Garnished Domestic and Imported Cheese Presentation, Our Signature Cheese Fondue and Warm Crab Dip
Served with Warm Soft Pretzel Nuggets, Roasted Pepper Hummus & Homemade Yucca Chips,
Seasoned Tomato Bruschetta with Toast Points and Melon & Prosciutto Skewers

Four Hot Specialty Dishes:

Entrees Freshly Prepared by our Executive Chef

Fried Calamari  Seafood Crepe's  Eggplant Rollatini  Choice of Oriental Stir Fry or a Pasta

Deluxe Attended Station:

Choose One of The Following

1. Mediterranean Station

Penne a la Vodka & Bow Tie Pasta with Fresh Tomato, Olive Oil, and Wine Sauce
Cherry Peppers Stuffed with Salami & Imported Provolone, Finger Peppers Stuffed with Parma Prosciutto & Provolone,
Warm Bread Sticks, Roasted Red Peppers, Stuffed Olives & Imported Italian Meats (Capicola, Salami, & Soppressata)

2. The Asian Wok Station

Our Chef's own Teriyaki Glazed Chicken, Enhanced with Vegetable Stir Fry and Steamed White Rice
California Rolls and Spicy Tuna Sushi, Vegetable Spring Rolls & Shrimp Shumai



3. Carving Station (Choose Two of the Following:)

Slow-Roasted Breast of Turkey: Served with Homemade Cornbread Stuffing, Gravy and Cranberry Sauce

Glazed Bone-IN Ham: Served with Apple Sauce, Mustards and Rye Bread

N.Y. Style Corned Beef: Served with Braised Cabbage, Mustards and Rye Bread

4. Slider & Mac & Cheese Bar

Mini Hamburger Sliders, Cheeseburger Sliders, & Portobello Sliders Drizzled with Pomegranate Vinegar Glaze
Accompanied with Plain Mac & Cheese  Lobster Mac & Cheese  Buffalo Chicken Mac & Cheese
Lettuce, Tomato, Onion, Pickles, & Condiments



Majestic Reception Dinner

Wine Service Throughout Dinner ∞ Champagne Toast

Salitizer Options:

Please Select One of The Following

Italian Salitizer:

Fresh Mozzarella and Tomato Tower over Baby Boston Lettuce
Garnished with Imported Salami and Proscuitto,
Kalamata Olives, Roast Red Pepper, Artichoke Heart, and Drizzled with Balsamic Glaze



Shrimp Salitizer:

Grilled Seasoned Shrimp, Mandarin Oranges, and Candied Walnuts, Served over Baby Spinach and Spring Mix Lettuce
Tossed in a Roasted Shallot Vinaigrette Dressing



Vegetarian Salitizer:

Seared Portobello Mushroom Cap, Sun-dried Tomatoes, Pignoli Nuts, and Blue Cheese
Served over Green Leaf Lettuce and Baby Arugula Tossed in a Champagne Vinaigrette

Entrees Selections:

Choice of Two, Offered Tableside ∞ Additional Portions Served French Style

All Entrees Served with Chef's Selection of Fresh Vegetables & Your Choice of Rice Pilaf, Duchess, or Roasted New Potatoes

*Our Chef is able to Address any Vegetarian or Special Dietary Needs

Champagne Chicken: Chicken Breast Medallions in a Champagne Sauce
with Shiitake Mushrooms & Roasted Red Peppers

Chicken Isabella: Boneless Breast of Chicken, Topped with Sautéed Fresh Spinach,
Roasted Red Pepper, and Fresh Mozzarella, Served with a Brandy Demi-glaze

Boneless Breast of Capon: Petite Breast with Chef's Special Homemade Cornbread Stuffing

Yellowtail Flounder: Stuffed with Lump Crabmeat and Served with Lemon Beurre Blanc

Norwegian Salmon: Almond Encrusted and Served Over a Sherri Wine Reduction

Prime Rib au Jus: Slow-Roasted and Served with Savory Pan Juices

8oz Filet Mignon: Grilled & Roasted with a Portobello Cabernet Demi-glaze

Dessert

Miniature Ice Cream Cones

Custom Tiered Wedding Cake Served with Chocolate Covered Strawberry & Pastry

Coffee, Tea & Decaf, Espresso and After Dinner Cordial Cart