



entrée salads

Each Salad comes with a Homemade Breadstick, Cookie or Brownie and Freshly Brewed Tea

Caesar 8.50
Crisp Romaine, Parmesan and Croutons with a Creamy Caesar Dressing

Garden Mixed Greens 8.50
Cucumbers, Tomatoes, Cheddar Cheese and Toasted Walnuts with Greek, Ranch, Raspberry Vinaigrette or Italian Dressing

Mediterranean Salad 8.50
Romaine and Iceberg Lettuce with Feta, Olives, Tomatoes, Cucumber and Onion with our Homemade Greek Dressing

Add Grilled Chicken or Steak to any salad for 1.95

soups, salads & spuds

Soup and Salad 9.95
Choice of Soup with a Side Salad, Breadstick, Choice of Inclusive Dessert, and Freshly Brewed Tea

Chili, Vegetable Beef Gumbo, Loaded Baked Potato, Tomato Bisque

Baked Potato Bar with Salad 9.95
Baked Idaho Potatoes with Chopped Bacon, Cheddar Cheese, Chopped Green Onions, Butter and Sour Cream with a Side Pan of Our Traditional House Salad

*Choice of Inclusive Dessert, and Freshly Brewed Tea
Add Chopped Grilled Chicken or BBQ Pork for 1.95 per person*

italian by the pan

Full Size feeds up to 20, Half Size feeds up to 10

Lasagna by the Pan
Full **89.95** Half **49.95**

Spinach Lasagna by the Pan
Full **99.95** Half **55.95**

Tetrazzini by the Pan
Full **109.95** Half **59.95**

Baked Ziti By the Pan
Full **79.95** Half **39.95**

Add Garlic Bread 3.95 Loaf

italian packages

Our Italian items include Salad with dressing and Garlic Bread unless otherwise noted. Full Size feeds up to 20, Half Size feeds up to 10.

Lasagna Package
Full **169.95** Half **85.95**
Seasoned Ground Round with Three Cheeses, Homemade Marinara, Layered Between Semolina Pasta

Tour Package (Feeds up to 24)
Full **189.95** Half **95.95**
A Pan of Lasagna and your choice of a Pan of Spaghetti with Meat sauce or Penne Alfredo

Spinach Lasagna
Full **179.95** Half **89.95**
Spinach, Tomatoes, Peppers, Onions, Mushrooms, Three Cheese, and Our Marinara Between Layers of Pasta

Chicken Tetrazzini
Full **179.95** Half **89.95**
Tender White Chicken with Vermicelli Dressed with Our Own Creamy Tetrazzini Sauce

Baked Ziti
Full **149.95** Half **75.95**
Penne Pasta Tossed with our Homemade Meat Marinara Sauce and parmesean cheese

Spaghetti with Meat Sauce
Full **149.95** Half **75.95**
Thin Spaghetti Tossed with Our Homemade Meat Marinara Sauce

signatures

Each Entrée Comes with two sides, Rolls, Homemade Dessert, and Fresh Brewed Tea

Greek Style Chicken Breast 9.95
Our Signature Greek Recipe! Tender Chicken Breast Marinated to Perfection with Greek Herbs

Lemon Herb Chicken Breast 9.95
Pan Seared Breast with Fresh Lemon, Kosher Salt and Fresh Ground Pepper and our own blend of herbs

Rosemary Garlic Chicken Breast 9.95
Golden Grilled Rosemary, Garlic and Lemon Seasoned Breast

Santa Fe Chicken Breast 9.95
Grilled BBQ Glazed Chicken Breast Topped with Bacon, Cheddar, Roasted Peppers and Onions

Fiesta Lime Chicken Breast 9.95
Grilled Tequila and Lime marinated Chicken Breast topped with Pepper Jack and Cheddar Cheese

Chicken Marsala 10.75
Sautéed Breast with Mushrooms and Garlic in Our Homemade Marsala Wine Sauce

Chicken Parmesan 9.95
Breaded Breast Topped with Marinara, Parmesan and Mozzarella Cheese

Grilled Chicken Alfredo 9.95
Grilled Breast over Penne Pasta with Creamy Alfredo

Pot Roast 10.95
Braised Beef with Hearty Vegetables, served with a side of Mashed Potatoes and Gravy

Cajun Chicken Pasta 9.95
Grilled Chicken and Pasta with a Cajun Bechamel Sauce Tossed with Roasted Cherry Tomatoes and Scallions.

Flank Steak 13.95
Marinated Flank Steak, Grilled and Thinly Sliced with a Demi Glace

Sirloin Tips 10.95
Lean Cuts of Sirloin Braised Tender and Topped with Gravy Served over White Rice

Chopped Sirloin 8.95
Hand Pattied Ground Sirloin with Onions and Gravy

Meat Loaf 8.95
A must try for Family or Office feeding! 100% Pure Ground Chuck blended with our special mix of Seasoned Breadcrumbs, Peppers and Onions

Roasted Pork Tenderloin 10.95
Garlic and Herb Roasted Tenderloin Sliced to Medallions with a Demi Glace

BBQ Pork or Chicken 9.95
Southern Barbeque Pork or Chicken Chopped and Served with Sauce. Buns or Rolls Included.

Tex Mex Fajitas
Chicken **10.95** Beef **11.95** Combo **12.95**
Sliced Grilled Chicken with Flour Tortillas, Pan Sautéed Peppers and Onions, Sour Cream and Cheddar Cheese with Pico De Gallo and Tortilla Chips

Creole Jambalaya 9.95
Our Authentic New Orleans Recipe with Chicken and Andouille Sausage

Red Beans & Rice 9.95
Our Louisiana Favorite! Red Beans with Sausage over Rice

sides

Inclusive Side Dishes

Southern Green Beans
Buttered Broccoli
Vegetable Medley
Glazed Baby Carrots
Cole Slaw, Side Salad
Pasta Salad
Mashed Potatoes
Roasted Herbed Potatoes
Potato Salad
Rice Pilaf
Mac and Cheese
Cheese Grits
Nibblet Corn
Baked Beans

Deluxe Side Dishes

Add .75 per person

Roasted Whole Green Beans
Green Bean Casserole
Broccoli Casserole
Fresh Sautéed Squash with Zucchini
Squash Casserole
Loaded Mashed Potatoes
Creole Mashed Potatoes
Roasted Sweet Potatoes
Baked Potato
Greek Salad with Feta
Seasonal Fruit Salad

desserts

Desserts that are inclusive on the menu

Brownies
Cookies
Sliced Cake
Banana Pudding
Cup Cakes

Deluxe Desserts

Add 1.00 Per Person to substitute the inclusive dessert for a deluxe dessert

Oreo Delight
Lemon Bars
Lemon, Chocolate, Key Lime or Coconut Pie
Peach or Apple Cobbler
Italian Cream Cake
Carrot Cake
Red Velvet Cake
German Chocolate Cake

about us

Welcome to Majestic Catering Services where the love of food and the love of people come together! We are locally owned and operated by Jay and Teresa Pocopanni and have been in business since 1992. Our team strives to give you the best in quality and service. We offer a wide range of services to fit any budget from brown bag to black tie. We look forward to catering your next event.

We specialize in the following services:

Corporate Luncheons
Pharmaceutical Luncheons
Weddings
Rehearsal Dinners
Anniversary Celebrations
Church Socials

Thank you for your interest in our services. Please have a look at our menu and give us a call. Our friendly staff is eager to assist you and to answer any of your questions. We look forward to hearing from you!



205-426-6500

2420 Morgan Road, Birmingham, Alabama 35022

www.majesticcatering.com



SALES INFORMATION

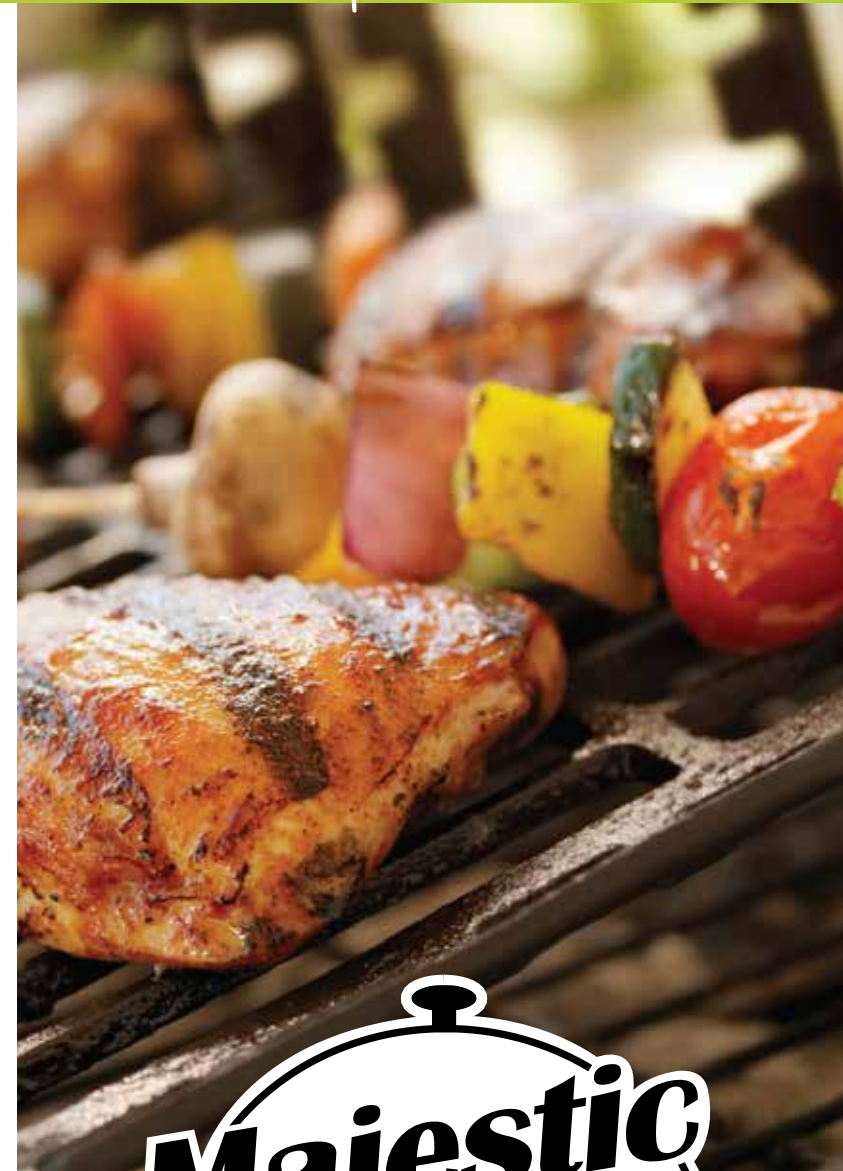
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Corporate Menu



WEDDINGS | CORPORATE | SOCIAL

breakfast

Breakfast is served Monday-Friday from 6:30 AM till 9:30 AM. Minimum order for Breakfast is for 15 People. Weekends require advanced notice and a minimum of 50 people

Breakfast Biscuits 79.95

An Assorted Tray of 24 Sausage, Steak, Chicken and Plain Biscuits with Butter and Jelly

Bakers Mix 8.75

Assorted Muffins, Danish and Bagels with Cream Cheese and a Fresh Fruit Tray

Sunrise Breakfast 8.95

Scrambled Eggs with Cheese, Bacon OR Sausage, Buttery Grits, Biscuits with Butter and Jelly

Add Extra Meat for only 1.00 More!

Breakfast Casserole 89.95

Our Traditional Sausage, Egg and Cheese Casserole with A Dozen Biscuits, Butter and Jelly. Package Feeds 12-14 People

Fresh Seasonal Mixed Fruit Bowl

Add to package for 49.95

Orange Juice 7.95 Gal

Fresh Brewed Coffee Box 21.00

Approx. 12-14 Cups Regular or Decaf with Creamer, Sugar and Splenda

Bottled Water 1.50 ea

between the bread

Each sandwich comes with chips, pickle spear, homemade brownie, and freshly brewed tea

Chicken Salad 9.75

Chicken Salad with Toasted Pecans and Cranberries, Topped with Lettuce and Tomato on Sliced Wheat Bread

Roast Beef & Provolone 9.75

Thin Sliced Top Round Roast Beef with Provolone, Caramelized Onions and Horseradish Cream on a 6" Sub

Ham and Swiss 9.75

Black Forest Ham and Swiss Cheese with Lettuce, Tomato and Honey Mustard

Turkey and Cheddar 9.75

Oven Roasted Turkey and Cheddar Cheese with Lettuce, Tomato and Honey Mustard

Greek Chicken Wrap 9.75

Sliced Grilled Greek Style Chicken with Feta Cheese, Lettuce, Tomato, and a Creamy Tzatziki Sauce

Deli Wrap 9.75

Oven Roasted Turkey or Black Forest Ham with Cheddar, Lettuce, Tomato and Ranch Dressing