



Wedding and Cocktail Reception Menu

Package Menus

Menu 1

- *Greek Style Chicken Tenderloins*
- *Assortment of Cocktail Sandwiches to include: Ham, Roast Beef & Turkey*
- *Domestic Cubed Cheese Tray with Crackers*
- *Fresh Seasonal Fruit Tray*
- *Fresh Spinach Dip with Tortilla Chips*

\$13.00 per person

Menu 2

- *Pan Seared Chicken Tenders with a Blackberry BBQ Sauce*
- *Cocktail Meatballs*
- *Assortment of Mini Cocktail Croissants with Ham, Roast Beef & Turkey*
- *Fresh Bruschetta with Toasted Baguettes*
- *Domestic Cubed Cheese Tray with Crackers*
- *Fresh Seasonal Fruit Tray*

\$15.95 per person

Menu 3

- *Rosemary Garlic Grilled Chicken Tenderloins*
- *Mini Beef Wellingtons served with a Zesty Horseradish Sauce*
- *Fresh Garden Vegetable Tray with Dip*
- *Fresh Seasonal Fruit Tray*
- *Cubed Domestic Cheese Tray with Crackers*
- *Fresh bruschetta Served with Toasted Baguettes*

\$16.75 per person

Menu 4

- *Oven Roasted Apple Glazed Pork Tenderloin with Freshly Baked Rolls*
- *Greek Style Chicken Tenderloins*
- *Traditional Spinach Dip with Baguettes*
- *Seasonal Fresh Fruit Tray*
- *Cubed Domestic Cheese Tray with Crackers*
- *Balsamic Marinated Roasted Vegetable Tray*

\$18.25 per person



Menu 5

- ***Burgundy Tenderloin of Beef with our Zesty Horseradish Sauce and Fresh Baked Rolls***
 - ***Bacon and Cream Cheese Stuffed Mushrooms***
 - ***Spinach Artichoke Dip served with Toasted Baguettes***
 - ***Seasonal Fresh Fruit Tray***
 - ***Cubed Domestic Cheese Tray with Crackers***
 - ***Balsamic Marinated Roasted Vegetable Tray***
- \$21.75 per person**

Make your own menu

Cold Selections

Roma Tomato with Cream Cheese & Basil served on Toasted Baguette
Baked Brie En Crouete with a Raspberry Topping served with Water Crackers
Tea Sandwiches (Chicken Salad, Pimento Cheese, Ham Salad, Cream Cheese and Olive)
Cocktail Roll Sandwiches (Roast Beef, Turkey & Ham)
Cocktail Croissant Sandwiches (Roast Beef, Turkey & Ham)
Sliced Beef Tenderloin Cocktail Rolls
Cajun Steamed Shrimp with our Traditional Cocktail Sauce
Smoked Salmon served with Capers, Red Onions & Cream Cheese and Party Breads
Individual Pecan Covered Cheese Balls
Domestic & International Cubed Cheeses
Market Fresh Vegetable Tray with Dip
Seasonal Fresh Fruit Tray with Chocolate Whip Cream
Assorted Dessert Bars and Pick up Sweets

Majestic Catering Services

2420 Morgan Road, Suite 100 Birmingham, Alabama 35022

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Hot Selections

Vegetable Egg Rolls with a Sweet Chili Dipping Sauce
Garlic Enhanced Sesame Chicken served with a Sweet & Sour Sauce
Traditional Fried Chicken Tenderloins with Sauce
Baked Greek Style Chicken Tenderloins
Fried or Baked Chicken Wings / Drumettes
Pecan Encrusted Chicken Pieces with a Blackberry BBQ Sauce
Swedish Meatballs (Traditional-In a Mushroom Sauce or Sweet & Spicy)
Italian Sausage Bites, Plain or with Peppers and Onions
Cocktail Meatballs with a BBQ, Teriyaki, or Sweet and Sour Glaze
Fresh Spinach & Ricotta Cheese stuffed in a Triangle Phyllo (Spanakopita)
Stuffed Mushrooms: Sausage & Cheddar, Seafood-Crab, Bacon & Cream Cheese
Bacon Wrapped, Shrimp, Beef Tenderloin, Chicken Tenderloin
Assorted Mini Quiche
Mini Beef Wellingtons served with Whipped Horseradish
Thai Chicken Satays served with a Peanut Dipping Sauce
Stuffed Potato Boats with Bacon and Cream Cheese
Bowtie or Penne Pasta Alfredo
Mini Crab Cakes
Mini Crawfish Pies

Dips

Lump Crab Dip served with Toasted Baguettes
Lump Crab & Artichoke Dip served with Toasted Baguettes
Traditional Fresh Spinach Dip with Tortilla Chaps
Hot Spinach and Artichoke Dip with Tortilla Chips
Hot Spinach & Cheddar Cheese Dip served with Toasted Baguettes
Six Layer Mexican Dip served with Tortilla chips
Roma Tomato, Basil, Olive Oil & Feta Cheese served with Toasted Baguettes
Black Bean & Corn Salsa served with Tortillas
Fresh Black Eye Pea Salsa served with Tortillas
Hummus Dip served with Fresh Pita & Toasted Pita Points
Fresh Guacamole with Chips
Fresh Salsa with Chips



*Active Stations *attendant may be required**

Mashed Potato Bar with Shredded Cheddar Cheese, Green Onions, Crumbled Applewood Bacon, Sour Cream, and Butter

Mashed Sweet Potato Bar with Marshmallows, Brown Sugar, Dried Cranberries, Shredded Coconut, Cinnamon, Toasted Pecans and Cinnamon Maple Butter

Southern Grits with Shrimp, Bacon, Green Onions, Shredded Cheddar Cheese and Creole Sauce

Penne Pasta with Fresh Vegetables, Chicken and a Creamy Asiago Alfredo Sauce and/or Marinara Sauce

Nacho Bar with Tortillas, Ground Beef, Lettuce, Tomato, Green Onions, Queso, Black Beans, Sour Cream, Guacamole & Homemade Salsa

Chef Attended Beef Tenderloin Carving Station with Horseradish Sauce and Rolls

Chef Attended Apple Glazed Pork Loin Carving Station with Rolls

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Other important information

The prices on this menu are based on an average of 100 guests attending the reception. However we are happy to accommodate less. If guest count falls below 100 there will be a 15% fee added to the menu cost
There will be a 10% Sales Tax Added to all invoices

Accepted Forms of Payment—Visa, MasterCard, American Express, Discover, Check or Cash.

All Prices are Subject To Change.

All deposits are non-refundable.

Gratuuity is not included.

Service:

-Supervisor @ \$150.00 each

-Buffet & floor personnel @ \$125.00

-Chef Attendants @ \$150.00 each

-Bartenders @ \$150.00 for the first \$125.00 for additional. See next page for our alcohol policy.

If your event requires only one server, we will send a supervisor at the above rate.

If your event requires more than one server, we will send a supervisor and the appropriate # of staff members to accommodate your party.

Pricing is based on a maximum 4 hour schedule to include 1 hour setup, 2 hour event time & 1 hour breakdown. If your event exceeds this time schedule additional charges will apply. For every hour that exceeds the 4 hour event time \$25 per staff member will be applied.

The Wedding Cake Service

Please inquire about our wedding cakes. Our staff will slice & serve all cakes.

Disposable Dinnerware

Clear Dinner Plate, Salad Plate, Dessert Plate with Fork, Knife, Napkin, 16 oz Cup..... \$1.95 per person

Clear Cocktail Plate, Dessert Plate with Fork, Knife, Napkin, 9 oz Tumbler \$1.75 per person

Authentic China, Silverware, Glassware\$5.95per person

Guest Seating

30" Hi Boy Tables	\$18.50 each	6ft table.....	\$13.00 each
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132" round linen.....	\$25.50 each	90x132 Linen.....	\$22.00 each
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60" round tables (seats 8-10 guests)...	\$14.00 each	8ft table.....	\$13.50 each
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120" round linen.....	\$22.00 each	90x156 Linen.....	\$24.50 each
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48" round table (seats 5-6 guests).....	\$13.00 each
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108" round linen.....	\$18.50 each
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36" round tables.....	\$12.50 each
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96" round linen.....	\$16.00 each
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Linen Napkins (Variety of Colors).....	\$ 1.50 each
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**Linens are available in a variety of colors*

-- please inquire

Chairs

The Following Prices do not include delivery, setup or breakdown

White plastic Chairs.....	\$2.55 each	Chair Covers.....	\$6.00 each
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White/Black Resin Padded Chairs..	\$4.25 each
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Natural Wood Padded Chairs.....	\$4.50 each
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Fruitwood Ivory Padded Chairs.....	\$5.25 each
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Chivari Chairs	\$13.00 each
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Black, Gold, Silver, N. Wood, White, Fruitwood and Mahogany

We will gladly customize an event or menu for you that will satisfy your tastes, needs or budget! Gourmet Pantry can also assist you with service and accompaniments like flowers, entertainment, rentals, tents....anything you may need to plan the perfect event!

Alcohol Policy

The following is an explanation of our alcohol policy and prices.

The base price for bartending is 150.00. This fee covers the person acting as the bartender plus any necessary supplies such as corkscrews, bottle openers, coolers, tubs, etc. Additional bartenders are 125.00 each if more are necessary. Gratuity is not included in this price. Gratuity is left to the discernment of the responsible party

There is an optional alcohol handling fee of \$125.00 and is a fee that is charged when the alcohol is brought to our facility for us to chill, pack, transport to the function and put in place at the bar area. This fee may be waived if the venue does not require the caterer to do this task or if the function is held at a facility that has no policy in place. If waived it will be the customer's responsibility to do any pre-chilling, transporting, unloading and putting the items in place at the bar area.

It is not a requirement for our company to handle the alcohol for any proposed function. Unless the venue requires that the customer uses the catering service to handle the alcohol the customer may choose to purchase their own alcohol, hire their own bartenders, and build their own bar. However, if this option is chosen our company will not assist with the purchase, transporting, or serving of your product and will not offer any support of equipment, ice, or runners.

All state laws will be observed with the serving of alcohol regardless of any request by the customer or venue. Any person approaching the bar must have adequate identification to prove their age and we reserve the right to refuse service to anyone based on the bartender's judgment of the condition of the consumer.