

# MAJESTIC CATERING

## APPETIZERS (COLD OPTIONS)

### SEARED AHI TUNA

Topped with pickled chili-ginger, miso broth and Sriracha mayo

Served in a wooden bowl

*5.00 each min of 50 per order*

### HUMMUS CUPS

With fresh veggies & grilled naan bread

Served in shot glasses

*3.50 each. Minimum of 50 per order*

### SMOKED SALMON

Served on crostini with Boursin cheese, capers and pickled red onions

*4.00 each. Minimum of 50 per order*

### TOMATO AND BASIL BRUSCHETTA

Baguette toasted in olive oil. Topped with tomato-basil compote

*1.75 each. Minimum of 50 per order*

### ANTIPASTO SKEWERS

Served with fresh basil, grape tomatoes, fresh buffalo mozzarella and Kalamata olives, and artichoke hearts

*2.25 each. Minimum of 50 per order*

### PROSCIUTTO SKEWERS

Served with white cheddar, basil and melon

*2.25 each . Minimum of 50 per order*

### SMOKED WHITE FISH PATE

Served with gherkin pickles, red onion, and mini bread

*3.35 each. Minimum of 50 per order.*

### **THAI CUCUMBER CUPS**

With water chestnuts, mushrooms, Hoisin sauce and ginger

*1.50 each. Minimum of 50 per order*

### **BRIE AND FRUIT WITH CRACKERS**

Fresh Brie cheese with seasonal fruit puree served with Carr's crackers

*2.50 each. Minimum of 50 per order*

### **STUFFED PHYLLO SHELLS**

*With choice of the following fillings:*

#### **◆ SHRIMP SALAD**

With dill, red onions, lemon zest

*2.75 each. Minimum of 90 per order*

#### **◆ CHICKEN SALAD**

With fresh dill and cranberries

*2.25 each. Minimum of 90 per order*

#### **◆ BRAISED GOUND LAMB**

Candied beets, pine nuts with Feta cheese

*2.50 each. Minimum of 90 per order*

#### **◆ LOBSTER NEWBURG**

*With dill champagne béchamel sauce*

*3.50 each. Minimum of 90 per order*

#### **◆ TUNA TARTAR**

With capers, red onions, topped with lemon curd and sprouts

*3.00 each. Minimum of 90 per order*

# APPETIZERS (HOT OPTIONS)

## BEEF SATAY

With a five spice blend and peanut curry sauce

*3.00 each. Minimum of 90 per order*

## CHICKEN SATAY

With turmeric, yogurt, ginger and peanut curry sauce

*2.25 each. Minimum of 90 per order*

## SPANKAOPTIA

With spinach, feta cheese, onions, and wrapped with phyllo dough

*1.75 each. Minimum of 100 per order*

## CRAB CAKE

With choice of dill tarter sauce or lemon beurre blanc and served with capers

*4.25 each. Minimum of 50 per order*

## MEATBALLS

House made with ground beef, herbs, garlic and your choice of BBQ sauce or Swedish sauce

*1.75 each. Minimum of 100 per order*

## GRILLED SHRIMP SKEWERS

With pineapple, cilantro and chili-ginger oil

*Market price. Minimum of 50 per order*

## BEEF AND VEGGIE KABOBS

Marinated in allspice, garlic, and olive oil with tomatoes, onions, and peppers. Finished with a mint yogurt sauce

*3.00 each. Minimum of 50 per order*

## VEGETARIAN SPRING ROLLS

With hoisin sauce

*1.75 each. Minimum of 100 per order*

**ST. LOUIS STYLE BBQ RIB FINGERS**

Single bone cut with our BBQ sauce

*1.25 each. Minimum of 100 per order*

**BACON WRAPPED SCALLOPS**

*3.50 each. Minimum of 50 per order*

**ASSORTED MINI QUICHE**

Served in three different styles: broccoli, seafood and spinach

*2.00 each. Minimum of 50 per order*

**MINI SAMOSAS**

Filled with potatoes, peas and served with chutney

*2.00 each. Minimum of 75 per order*

**BACON WRAPPED CHICKEN WINGS**

With honey mustard BBQ sauce

*2.75 each. Minimum of 100 per order*

**BACON WRAPPED DATES**

With apple smoked bacon, and asiago cheese

*1.25 each. Minimum of 50 per order*

**BUFFALO CHICKEN MEAT BALLS**

Baked and stuffed with blue cheese. Finished with lime ranch dressing

*2.25 each. Minimum of 100 per order*

**CHICKEN WONTON**

With wonton crisps, hoisin sauce and green onions

*3.00 each. Minimum of 100 per order*

**POTATO PANCAKES**

With roasted turkey and berry sauce

*1.75 each. Minimum of 50 per order*

**ITALIAN STYLE PIGS IN A BLANKET**

Sweet Italian sausage wrapped in puff pastry with marinara sauce

*2.25 each. Minimum of 50 per order*

**STICKY BACON SKEWERS**

Maple glazed house BBQ sauce and smoked black pepper

*2.25 each. Minimum of 50 per order*

**MARSCAPONE AND HONEY**

Whipped mascarpone, Madagascar vanilla, pistachio crumble toasted phyllo

*1.75 each. Minimum of 50 per order*

# HOR D'OEUVRE PLATTERS

*Each platter serves 25 people.*

## **SHRIMP COCKTAIL**

With spicy cocktail sauce

*Market Price*

## **BAKED BRIE**

Wrapped in puff pastry with fresh berries.

Served with crackers and seasonal fruit

*\$ 85.00*

## **POACHED SALMON**

With red onion, capers and hard-boiled eggs.

Served with crackers or toasted bagel chips

*\$185.00*

## **SPINACH ARTICHOKE DIP**

With house made tortilla chips

*\$55.00*

## **ASSORTED FRESH FRUIT**

*\$ 45.00*

## **DOMESTIC CHEESE**

With fresh red grapes and assorted crackers

*\$65.00*

## **IMPORTED CHEESE**

With three styles of cheese, fresh grapes, pickled vegetables and crackers

*Market Price*

## **DELI PLATTER**

With smoked ham, roasted turkey, salami, corned beef, cheddar cheese, Swiss cheese, lettuce, tomato, kosher pickles, mayo, mustard, sliced wheat and rye bread

*\$175.00*

### **RAW VEGETABLES**

Seasonal veggies with house made Ranch dressing

***\$ 45.00***

### **GRILLED VEGETABLES**

Drizzled with A balsamic glaze

***\$ 55.00***

### **MEDITERRANEAN PLATTER**

With hummus, tabbouleh, falafel, baba ganoush, garlic sauce, feta cheese, olives, grape leaves and our fresh baked pita bread

***\$85.00***

### **MINI SANDWICHES**

***Minimum of 50 per order***

*Served on a soft roll. With choice of the following :*

#### **◆ CHAR-GRILLED BEEF TENDERLOIN**

With herb horseradish sauce and wild greens

***\$5.50 each***

#### **◆ CHICKEN SALAD**

With cranberries or cherries, mayo, spice and dill

***\$ 5.00***

#### **◆ GRILLED VEGGIE**

With balsamic glaze, arugula and seasonal veggies

***\$4.00***

#### **◆ PAN SEARED AHI TUNA**

With oyster sauce, pickled jalapenos, and daikon spouts

***\$ 6.00***

#### **◆ OPEN FACED REUBEN**

With our slow cooked corned beef, fresh sauerkraut, Thousand Island dressing and Swiss cheese on toasted rye bread

***\$2.00***

◆ **MINI ITALIAN**

With pepperoni, salami, olive-pepper relish and marinated tomatoes on a brioche bun.

*\$ 2.00*

◆ **CLASSIC BEEF SLIDER**

With pickles, onions and cheddar cheese

*\$1.75*



# **BUFFET OR FAMILY STYLE DINNERS**

**2 ENTREES WITH 2 SIDES - \$ 24.95 PER PERSON + TAX AND GRATUITY**

**3 ENTREES WITH 2 SIDES- \$ 29.95 PER PERSON + TAX AND GRATUITY**

Served with salad and freshly baked rolls with butter

Beverages not included

## **ENTREES**

### **CHICKEN PICATTA**

With lemon, capers, artichoke hearts and white wine butter

### **CHICKEN MARSALA**

With mushroom, shallots, garlic and butter

### **PANKO ENCRUSTED HERB LEMON CHICKEN**

With thighs, breast, wing and drumsticks

### **ROASTED PORK LOIN**

With thyme, honey dijon mustard

### **ROASTED BEEF**

With horseradish sauce, and natural au jus

### **STUFFED SALMON**

With spinach, red peppers, and Boursin cheese

### **LASAGNA WITH MEAT OR SPINACH**

With a four cheese blend and Pomodoro sauce

(Additional charge for vegan cheese)

### **PRIME OR ROASTED BEEF TENDERLOIN**

For up charge on market price

### **BOURBON STREET LINGUINE**

With shrimp, Andouille sausage, mushrooms in a spicy tomato cream sauce

### **ST. LOUIS STYLE RIBS**

With BBQ sauce

### **BRAISED ANGUS BEEF SHORT RIBS**

With root vegetables, mushrooms and a red wine veal stock

## **SIDE CHOICES**

Roasted red skin potatoes, glazed carrots, fried brussel sprouts, garlic mashed potatoes, green beans, wild rice, au gratin potatoes, rice pilaf, braised lentils, seasonal bread stuffing, corn o'brien, veggie medley, lima bean ragout, grilled veggies, Mediterranean couscous.

# PLATED DINNERS

2 ENTREES—\$38.95 PER PERSON + TAX AND GRATUITY

Served with salad and freshly baked rolls with butter

Beverage not included

## SALAD

(Choice of one)

### CAESAR SALAD

With Parmesan cheese, croutons, crispy romaine lettuce, tossed in our Caesar dressing

### GARDEN SALAD

With wild greens, red onions, grape tomatoes and cucumbers.

Choice of ranch dressing or balsamic vinaigrette

## ENTREES

(Choice of Two )

### ROASTED AIRLINE CHICKEN BREAST

With honey Dijon mustard, thyme, served with wild rice and seasonal veggies

### GRILLED TENDERLOIN

With port wine demi-glace, roasted fingerling potatoes or garlic mashes potatoes and asparagus if in season

### STUFFED SALMON

With spinach, red peppers, and Boursin cheese, encrusted with Parmesan cheese. Served with roasted fingerling potatoes, and seasonal veggies

### ROASTED OR GRILLED LAMB CHOPS

Two bones. Domestic lamb served with roasted fingerling potatoes, and seasonal veggies

### SWISS CHARD RAVIOLI

With white balsamic glaze, beet puree and seasonal veggies

**SEA BASS OR HALIBUT**

Oven roasted and topped with a lemon caper tomato relish, whipped celery root puree and served with fingerling potatoes

**POLENTA TOWER**

Topped with heirloom tomatoes, roasted red and yellow peppers, grilled eggplant, garlic aioli and basil infused oil

**SESAME SEED ENCRUSTED AHI TUNA**

Encrusted in black and white sesame seeds. Served with a ginger-miso sake vinaigrette and purple sticky rice and pea pods

**SURF N TURF**

4 ounce grilled filet and 2 ounce fresh lobster tail with herb butter and demi glace, mashed potatoes and seasonal veggies

**Market Price**

# STROLLING FOOD STATIONS

2 STATIONS- \$ 22.95 PER PERSON + TAX AND GRATUITY

4 STATIONS- \$32.95 PER PERSON + TAX AND GRATUITY

6 STATIONS- \$ 62.95 PER PERSON + TAX AND GRATUITY

## ASIAN STATION - (CHOICE OF TWO)

Beef or chicken Satay\Crab Wonton with pickled Ginger, Cream Cheese\ Spring Rolls\Coconut chicken or Shrimp\ Ginger-lime Grilled Shrimp Kabobs\ Vegetable Pot Stickers\Pork or Peking Duck Pot Sticker\ Red Snapper and Pork Belly with chili, ginger, Miso and Ramen Noodles\Variety of Fresh Rolled Sushi ( up Charge)

## CRUDITE STATION - (CHOICE OF TWO)

Vegetable Terrine\ Grilled Vegetables with Balsamic Glaze\ Antipasto Kabobs\ Imported Cheeses with seasonal fruit, Crostini and Crackers\ Duck Pate\ Encrusted Duck Mousse with foie Gras( market Price)

## SEAFOOD STATION - (CHOICE OF TWO)

Jerk Style Shrimp with Pineapple-mango salsa\ Bacon Wrapped Scallops\ Crab Cakes with tarter sauce\ Lobster Ravioli with lemon zest, dill white wine cream sauce\ Corn Meal Catfish Fritter with spicy remoulade \Smoked Salmon Cakes with lemon caper Beurre Blanc\ Fresh Water Lobster Finger with Cocktail sauce or Shrimp ( up Charge)

## MEDITERRANEAN STATION - (CHOICE OF THREE)

Hummus and Tabbouleh with fresh baked Pita\ Fattoush Salad\ Chickpea and Feta Salad with Feta cheese, Fresh kale\ Veggie or Meat Grape with Lamb\ Lamb Chops one per person with up charge

## AMERICAN STATION - (CHOICE OF THREE)

Open Face Mini Reuben\ Swedish Meat Balls or BBQ\ Pig in the Blanket with mustard\ Pizza\ Angus Beef or Chicken Sliders\ Ham & Turkey Canapes\ Stuffed Mushrooms with Herb Duxelle\ Deviled Eggs\ Hush Puppies\ Fried Pickles\ Corny Dog with chili, onions\ Corndog on a Stick

## BBQ STATION - (CHOICE OF THREE)

Pulled Pork Mini Sandwich\ Bacon Wrapped Wings with Maple Glaze\ Rib Tips with BBQ sauce\ Mac n Cheese\ Corn Bread\ Grilled Vegetable Kabobs\ Baby Back Ribs with our sauce

## INDIAN STATION - (CHOICE OF THREE)

Curry Chickpea Stew with beef or chicken, Naan Bread\ Samosas\ Tandoori Chicken Kabob\ Lamb Meat Balls with Curry yogurt sauce with rice\

## MEXICAN STATION CHOICE - (CHOICE OF THREE)

Chicken-Tomatillo Enchiladas\ Cilantro-lime rice\ Stewed Black Beans \ Grilled Skirt Steak Fajitas with peppers, onions and tomatatoes \ Pulled Chicken with lime and chili\ Nacho or Taco Bar. Ground beef, grilled chicken, hippy tempeh, sour cream, tomato, salsa and corn tortilla chips. Comes with pico de gallo, guacamole, lime, green onions, radish slices, fresh cilantro, and diced onions

**ITALIAN STATION - (CHOICE OF THREE)**

Meat or Veggie Lasagna\ Bourbon Street Linguine with shrimp, andouille, and mushrooms finished with spicy tomato cream\  
Penne with seasonal veggies tossed in basil pesto and shaved parmesan cheese\ Freshly baked breadsticks\ Chicken Parme-  
san with pasta\ Wild Rice-Orzo Salad

# PLATED LUNCHESES

**\$14.95 PER PERSON + TAX AND GRATUITY**

Does not include beverage

## GARDEN SALAD

With local spicy greens with red onions, grape tomato and cucumber  
Choice of ranch dressing or balsamic vinaigrette

## SANDWICHES

### MAJESTIC BURGER STEAK BURGER

With lettuce, tomato, cheddar cheese and pickles. Served with house made potato chips

### AVOCADO MELT

With tomato, sautéed onions, spicy sprouts, Swiss cheese, and vegan mayo on grilled wheat berry bread. Served with fresh fruit

### CHICKEN AND CRANBERRY SALAD

With fresh dill, red onions, celery, pecans and creamy dressing on top of a croissant roll with lettuce, tomato and a side of fresh fruit

## ENTREES

*(Add \$ 4.00 per person)*

### POTATO ENCRUSTED TILAPIA

With Dijon mustard, shredded potatoes, and tomato-basil salsa. Served with seasonal veggies

### VEAL AND ITALIAN SAUSAGE MEAT LOAF

With Marsala wine mushroom sauce, garlic mashed potato and seasonal veggies

### CHICKEN PICATTA

With lemon, capers, artichoke hearts, and white wine butter. Served with angel hair pasta

# BREAKFAST BUFFET

2 ENTREES AND 2 SIDES- \$15.95 PER PERSON + TAX & GRATUITY

3 ENTREES AND 3 SIDE- \$22.95 PER PERSON + TAX & GRATUITY

## ENTREES

### BUTTER MILK PANCAKES

### BAKED FRENCH TOAST

With fresh seasonal berries and whipped cream

### SCRAMBLED EGGS

With cheese

### EGG BENEDICT

With Hollandaise sauce

### CREPES

With wild mushrooms, thyme, goat cheese and chicken

### CHEESE BLINTZES

With a mixed berry sauce

### QUICHE LORRAINE

With bacon, leeks and Gruyere cheese

### DEVEILED EGGS

With smoked salmon, capers and dill

### BAKED MEXICAN PIE

With chorizo, peppers, cilantro, cheese, corn, black beans and scrambled eggs

### DIRTY EGGS

Scrambled eggs with roasted garlic, sundried tomatoes, Feta cheese and artichoke hearts



## **SIDES**

Polenta with Mushroom Ragout

Roasted Red Skin Potatoes

Bread Pudding

Grits

Sausage Links or Patties

Turkey Sausage

Ham

Bacon

Hash Browns

## **SWEET & SAVORY**

**(CHOICE OF TWO)**

Sweet Corn Bread

Assorted Danishes

Cinnamon Rolls

Ham and Cheddar Scones

Jalapeño-Jack Corn Bread

English Muffin

Bagels with Cream Cheese

## **JAMS AND BUTTER**

**(CHOICE OF ONE)**

Lemon Curd

Maple Butter

Seasonal Fruit Compote

Cherry Jam

Blueberry Jam

Strawberry Jams

Orange Marmalade

# OMELETTE STATION

\$ 5.00 PER PERSON

MADE TO ORDER

## MEATS

Ham, bacon, sausage, turkey sausage

## CHEESES

Swiss, Cheddar, Provolone, Feta, Chevre

## FRESH VEGGIES

Red peppers, broccoli, asparagus, tomatoes, red onions, mushrooms and spinach

# DESSERTS

## MINI FANCY PASTRY ASSORTMENT

Carrot cakes, hazelnut, chocolate mousse, chocolate macaroon Italian rum, German chocolate

*2.50 each min of 56 per order*

## MINI MACAROONS

Earl Grey, raspberry, vanilla, passion fruit, orange, chocolate, coffee, salted caramel, lemon

*1.50 each min of 96 per order*

## CHEESECAKE POPS

Key lime, cookies n' cream, tiramisu, raspberry

*2.50 each min of 48 per order*

## MINI CHEESECAKES

Orange, key lime, amaretto, chocolate chip, brownie, chocolate, mocha, butter toffee

*1.50 each min of 50 per order*

## PASTRY SHELLS

With fresh berries and filled with custard, cream, and/or fruit puree. Available with vanilla mousse, chocolate mousse, panna cotta, crème brulee, raspberry jam, strawberry jam, apricot jam, or orange jam

*2.00 each min of 50 per order*

## CHEESE/FRUIT BARS

*2.50 each min of 50 per order*

## ELEPHANT EARS

Made to order with fresh seasonal fruit topping

*3.50 each min of 48 per order*

## FLAVORED DESSERT SHOOTERS

Served with demitasse spoon. Available with tiramisu, banana pudding, key lime, classic chocolate mousse, or coconut-mango

*2.50 each min of 50 per order*

### **ICE CREAM STATION**

With vanilla bean or chocolate ice cream. Side toppings include assorted chocolate candies, cookies, fresh strawberries, pineapple, chocolate sauce, hot fudge, crushed peanuts. Waffle cones or sugar cones available

*4.50 per person min of 75 per order*

### **COOKIE TRAYS BY THE DOZEN**

Everything Cookie, Peanut Butter, Heath Bar, Oatmeal Raisin, Chocolate Chunk, Triple Chocolate, Sugar Free Oatmeal Pecan, Gluten Free Chocolate Chips

All trays garnished with fresh strawberries

*12.00 each*

### **BANANA SWIRL CAKE**

With salted caramel sauce and caramelized banana on top.

*54.00 (12 slices per cake)*

### **APPLE OR CHERRY PIE**

With flaky dough for the perfect pie, topped with whipped cream

*30.00 (8 slices per pie)*

### **CARROT CAKE**

With fresh carrots, walnuts, and spice cake batter

*54.00 (12 slices per cake)*

### **PLAIN CHEESECAKE**

With whipped cream, fresh strawberries, and vanilla sauce.

*42.00 (12 slices per cake)*

# OPEN BAR PACKAGES

## BEER & WINE BAR

A Variety of Sodas, Bottled Beer & House Red & White Wine

4 Hour Bar: \$20.00 per Person

Each additional hour \$5.00 per guest

## STANDARD BAR

A Variety of Sodas, Bottled Beer, House Red & White Wine,

Call Vodka, Rum, Gin, Whiskey & Scotch

4 Hour Bar: \$24.00 per person

Each additional hour \$6.00 per guest

## PREMIUM BAR

A Variety of Sodas, Bottled Beers, Red & White Wine,

Premium Vodka, Rum, Gin, Whiskey & Scotch

4 Hour Bar: \$28.00 per person

Each additional hour \$7.00 per guest

# ADDITIONAL SERVICES

## GLASS OF CHAMPAGNE

\$3 per person

## WINE TABLE SERVICE

\$35 per table

## BEER, WINE, AND SPECIALTY COCKTAIL

\$22 per person for 4 hours

Upgraded Wine, Champagne, & Scotch Available Upon Request. Must notify in house event coordinator at least 2 weeks in advance.

Standard and Premium Bars Include: Mixers, Glassware, Garnishes, Soda, Juice, Bottled Water, Coffee and Tea.

A non-alcoholic beverage service can be provided for \$5 per person

*The Majestic Theatre Center will charge a 20% service fee & 6% sales tax on top of any open beverage service*