

Majestic Theatre Center
CATERING MENU

4140 Woodward Ave, Detroit, MI 48201 • 313•833•9700

THE MAJESTIC THEATRE CENTER CATERING MENU

BY CHEF JOE ZAINEA

The Majestic Catering Menu is available for groups of 30 or more, on site and delivery.

Gluten free, vegetarian, vegan options, special dietary needs and children's menus are all available and can be tailored to fit individual needs.

All catering charges are subject up to a 25% service charge and 6% sales tax fee.
The Majestic Theatre Center reserves the right to adjust prices at any time.
A firm guest count and final menu selections are required 14 days prior to your event.

CONTACT
Catering Manager
(313) 833-9700
catering@majesticdetroit.com

The Majestic Catering Menu is customizable for your event. Please request a consultation or request a dish or menu to make your event unique.



APPETIZERS (COLD)

Priced per piece with minimum order requirements

Smoked Salmon Mousse
Served in a mini puff pastry topped with fresh dill and caper berries
(Minimum of 50 per order)

House Made Hummus Cups
Served with fresh veggies and grilled naan bread
(Minimum of 50 per order)

Fresh Tomato and Basil Bruschetta
Toasted baguette brushed with olive oil and served with fresh tomatoes, garden basil, garlic and herbs
(Minimum of 50 per order)

Antipasto Skewers
Skewers with fresh basil, grape tomatoes, fresh buffalo mozzarella, Kalamata olives and artichoke hearts
(Minimum of 50 per order)

Brie Cheese with Fresh Fruit and Crackers
Soft brie cheese with seasonal fruit and a fruit puree served with crackers
(Minimum of 50 per order)

Chicken Salad Puff
Mini puff pastry filled with chicken, cranberries, celery, walnuts and honey mayo
(Minimum of 50 per order)

Tenderloin Crostini
Thin-sliced roasted beef tenderloin with horseradish cream and tomato jam
(Minimum of 50 per order)

Caprese Skewer
Fresh mozzarella, garden basil, cherry tomatoes, and balsamic glaze
(Minimum of 50 per order)

Charcuterie
Assorted salamis, smoked sausage, prosciutto, aged white cheddar, gorgonzola cheese, candied nuts, pickled vegetables, fresh/dried fruit, house made jam, mixed olives, roasted red peppers, and assorted crackers
(30 people min)

APPETIZERS (HOT)

Priced per piece with minimum order requirements

Vegetarian Spring Rolls
Phyllo wrapped and served with a sweet and tangy hoisin sauce
(Minimum of 100 per order)

Risotto Arancini Balls
Arborio rice with mushrooms, asiago cheese, basil, panko breadcrumbs and a sweet tomato-basil dipping sauce
(Minimum of 100 per order)

Bacon Wrapped Dates
Dates filled with goat cheese and wrapped in apple-smoked bacon
(Minimum of 50 per order)

Grilled Lamb Chop
With mint cucumber yogurt
(Minimum of 25 per order)

Buffalo Chicken Meatballs
Baked chicken meatballs stuffed with blue cheese and covered in spicy buffalo hot sauce. Finished with lime-ranch dressing
(Minimum of 100 per order)

Chicken Satay
Marinated with turmeric, yogurt, and ginger, served with peanut curry sauce
(Minimum of 100 per order)

Spanakopita
Mini phyllo dough bites filled with a blend of spinach, feta cheese and onions
(Minimum of 100 per order)

Mini Crab Cakes
Served with lemons, capers and house made dill tartar sauce for dipping
(Minimum of 50 per order)

Meatballs
Hand-rolled ground beef blended with herbs and garlic. Served with your choice of house BBQ, marinara sauce, or Swedish cream sauce
(Minimum of 100 per order)

Pistachio Chermoula Cauliflower
With tahini, mint, olive oil, dates, and cilantro
(Minimum of 25 per order)

APPETIZERS (HOT)

Priced per piece with minimum order requirements

4" Mediterranean Flatbread
Roasted artichokes, spinach, tomato compote, and Bulgarian feta cheese
$3.25 each (Minimum of 50 per order)

Beef Brisket Micro Taco
Smoked and shredded beef brisket with onion hay and chili-avocado salsa
$4.50 each (Minimum of 50 per order)

Chorizo and Queso Stuffed Mushroom
With chilis, panko breadcrumbs, green onions and cilantro
$3.00 each (Minimum of 50 per order)

Chicken Lollipops
Chicken drums with hot honey, and crushed peanuts
$2.75 each (minimum of 100 per order)

HORS D'OEUVRE PLATTERS

One platter serves 30 people

Shrimp Cocktail
Chilled and served with spicy cocktail sauce

Deli Sandwich Platter (Build your own):
Smoked ham, roasted turkey, salami, corned beef, assorted cheese, lettuce, tomato, pickles, mayo, mustard, and sliced wheat and rye bread.

Baked Brie
Brie cheese & fresh berries wrapped in puff pastry and baked to perfection. Served with crackers and seasonal fruit (2.5 lb. wheel)

Whole Poached Salmon (Served cold)
With red onion, capers, and hard-boiled eggs. Served with crackers or toasted bagel chips

Warm Spinach and Artichoke Dip
Spinach, artichokes, and blended cheeses. Served with house-made tortilla chips

Imported Cheese Platter
Variety of imported cheeses, served with fresh fruit, pickled vegetables, and assorted crackers, nuts, and jams

Fresh Vegetables
Seasonal veggie platter served with house-made ranch dressing for dipping

Grilled Vegetables
Variety of grilled veggies, drizzled with a balsamic glaze

Assorted Fresh Fruit (Seasonal)
Variety of fresh fruits

Mediterranean Platter
House made hummus, tabbouleh, baba ghanoush, garlic sauce, feta cheese, olives, vegetarian grape leaves and fresh baked pita bread

HORS D'OEUVRE PLATTERS (CONT'D)

One platter serves 30 people

MINI SANDWICHES (Slider Style)
Minimum of 100 per order

CHOOSE TWO

Char-grilled Beef Tenderloin
Served with house
horseradish sauce and wild greens

Classic Beef Slider
Ground beef patty topped with
pickles, onions and cheddar cheese

Fried Chicken Slider
Served with lettuce, tomato,
pickle and our spicy pub sauce

Mashed Chickpea Fritter
House-made vegan fritter
patties with vegan cheese and cilantro lime sauce

Mini Italian: Pepperoni
salami, olive-pepper relish
and marinated tomatoes on a brioche bun

BUFFET MEALS

All served with house salad and freshly baked rolls with butter.

BUFFET OPTION 1
Two (2) entrees served with 2 sides

BUFFET OPTION 2
Three (3) entrees served with 2 sides

ENTREE CHOICES

Chicken Piccata
Pan-fried chicken cutlets with lemon, capers, artichoke hearts and white wine butter

Chicken Marsala
Pan-fried chicken cutlets with Marsala wine, mushrooms, shallots, garlic and butter

Roasted Prime Rib
Slow roasted and served with horseradish sauce and natural au jus

Baked Salmon
Italian herb crusted salmon with fresh dill, horseradish and lemon zest

Roasted Beef Tenderloin
Oven-roasted with natural au jus
Upcharge of MKT Price

BUFFET SIDE CHOICES
Choice of Two

Roasted Redskin Potatoes, Garlic Mashed Potatoes
Fresh Green Beans, Rice Pilaf, Veggie Medley
Mediterranean Couscous

Braised Angus Beef Short Ribs
Tender short ribs braised with root veg

Bolognese with Meat or Vegetarian/Spinach
Penne noodles with house made sauce

Braised Angus Beef Short Ribs
Tender short ribs braised with root veg

Vegan Chickpea Meatloaf
Glazed with tomato and brown sugar

Tofu Stir Fry (Vegan)
Served with a mixed rice blend, quinoa, and stir fry vegetables
Protein available for an additional cost

Mushroom And Pea Risotto with Roasted Shallots (Vegetarian)
Protein available for additional cost

PLATED DINNERS

Individual plated entrees served at tables

TWO ENTREES WITH TWO SIDES
Served with a salad and freshly baked rolls with butter.

SALAD

CHOOSE ONE

Caesar Salad
Crispy romaine lettuce with parmesan cheese and herb croutons, tossed in our Caesar dressing

Garden Salad
Wild greens with red onions, grape tomatoes and cucumbers. Choice or ranch dressing or balsamic vinaigrette

ENTREES

CHOOSE TWO

Roasted Airline Chicken Breasts
Served with crispy skin, seasoned with honey Dijon mustard and fresh thyme, served with wild rice and seasonal veggies

Grilled Tenderloin or Prime Rib
Topped with a port wine demi-glace and served with herb roasted fingerling potatoes or garlic mashed potatoes and asparagus (season permitting)

Pan Seared Seasonal Fish
Served with roasted fingerling potatoes and seasonal vegetables

Roasted or Grilled Lamb Chops
Two bone domestic lamb served with herb roasted fingerling potatoes and seasonal vegetables
Oven roasted and topped with a lemon caper tomato relish and whipped celery root puree
Served with fingerling potatoes

Vegan Chickpea Meatloaf
Glazed with tomato and brown sugar

Tofu Stir Fry
Served with a mixed rice blend, quinoa, and stir fry vegetables
Protein available for an additional cost

Mushroom and Pea Risotto with Roasted Shallots
Protein available for an additional cost

Polenta Tower
Stacked with heirloom tomatoes, roasted red and yellow bell peppers, grilled eggplant, garlic aioli and basil infused olive oil

DESSERTS

Priced per item with minimum order requirements

Mini Fancy Pastry Assortment
Carrot cake, hazelnut cake, chocolate mousse, chocolate macaroon, Italian rum cake, and German chocolate cake
(Minimum of 24 per order)

Variety of Mini Macaroons
Early gray, raspberry, vanilla, passion fruit, orange, chocolate, coffee, salted caramel and lemon
GF available
(Minimum of 72 per order)

Variety of Cheesecake Pops
Key lime, cookies n' creme, tiramisu, and raspberry
(Minimum of 42 per order)

Flavored Dessert Shooters
Served in shooter glass with a demitasse spoon. Choice of tiramisu, banana pudding, key lime, classic chocolate mousse, or coconut-mango
(Minimum of 50 per order)

Cookie Trays by the Dozen
"Everything cookie", peanut butter, Heath Bar, oatmeal raisin, chocolate chunk, triple chocolate, and sugar free oatmeal pecan. Gluten free chocolate chip available upon request
(12 cookies per tray)

Lava Bundt Cakes - 3 inch
Chocolate fudge cake base with chocolate ganache center
(Minimum of 36 per order)

BOXED & CATERED LUNCH OPTIONS

Available in-house or delivery for groups of 30 people or more

SANDWICHES

Served with an individual bag of chips, pickle spear, and a can of faygo or bottled water

*Gluten free wraps, whole wheat lawash, and vegan cheese available

Chicken Salad Sandwich (Cold)
Served on a buttery croissant* with fresh dill, celery, red onion, a hint of honey, mayo, dried cherries, wild greens and tomatoes

Grilled Chicken Breast Sandwich (Hot)
Topped with crunchy fried onions, cheddar cheese, tomato, and garlic aioli. Served on an onion roll

Tuna Fish Sandwich (Cold)
Served on croissant* with celery, red onion, fresh dill, lemon zested mayo, wild greens and tomato

Southwest Steak Wrap (Hot)
Avocado, roasted corn and black beans, cheddar cheese, lettuce, tomato, and cilantro lime ranch dressing

HAVE SOMETHING ELSE IN MIND?

No problem! Chef Joe Zainea can create a tailored menu to your liking, just ask for details!

Falafel Wrap (Hot)
Lettuce, tomato, pickled cucumbers, red onion, and tahini sauce wrapped in pita bread

“Gutterball” (Cold)
Fresh mozzarella, basil, red onions, artichoke hearts, tomatoes, arugula, and balsamic glaze on toasted ciabatta bread

All American Hoagie (Cold)
Thin sliced ham, pepperoni, beef pepperoni, salami, cheddar and provolone cheese, lettuce, tomato, banana peppers and Italian dressing toasted ciabatta bun

BOXED & CATERED LUNCH OPTIONS (CONT'D)

Available in-house or delivery for groups of 30 people or more

STREET TACOS

Served with stewed black beans, corn tortillas, roasted tomato garden salsa verde

SELECT TWO TACO STYLES

Pulled Chicken Fajita
Mixed peppers, onions, cilantro lime sauce, and queso fresco

BBQ Beef Brisket
Pickled onions, tomato jam, cotija cheese, and cilantro

Korean Jackfruit
Pickled kimchi, cotija cheese, and cilantro lime sauce

Pork Carnitas
BBQ Sauce, avocado-jicama slaw, and queso fresco

Blackened Mahi Mahi
Cotija cheese, tomato jam, micro cilantro greens

MINI MAC 'N CHEESE BOWLS

Made with Wisconsin White Cheddar and Jalapenos served over Cavatappi Pasta

ADD A TOPPING (OPTIONAL)

Crispy Bacon with Chopped Scallions
$5.00

Buffalo Chicken Meatballs with Celery Hay
$6.00

Smoked Beef Brisket with Celery Hay
$6.00

Grilled Seasonal Vegetables
$3.00

Rock Shrimp Scampi with Artichokes and Red Peppers
$8.00

MAJESTIC THEATRE WEDDING MENU

Consult with our staff or request a menu reflecting your individual taste.
Individual plated entrees served at tables

SALAD

CHOOSE ONE

Caesar Salad
Crispy romaine lettuce with parmesan cheese and herb croutons, tossed in our Caesar dressing

Garden Salad
Wild greens with red onions, grape tomatoes and cucumbers. Choice or ranch dressing or balsamic vinaigrette

APPETIZER

Family Style Charcuterie Spread
Includes assorted salamis, sausage, prosciutto, asiago cheese, white cheddar, gorgonzola, candied nuts, pickled vegetables, fresh/dried fruit, fruit spread, mixed olives, roasted red peppers and assorted crackers

ENTREE

Dinners are served with fresh baked rolls or toasted ciabatta bread

CHOOSE TWO

Roasted Skin-on Airline Chicken Breast
Crispy skin on chicken breast, seasoned with Dijon honey, fresh thyme, wild rice, wilted arugula, asparagus, and blistered grape tomatoes

Sous Vide Beef Tenderloin
Seared to order
Topped with port wine mushroom demi-glace, roasted fingerling potatoes, and seasonal vegetables

Pan Seared Halibut
Served with lemon, caper, chilis, grape tomatoes, white balsamic, olive oil, roasted fingerling potatoes and seasonal vegetables