



Majestic Wedding Package

5 Hour Reception featuring

Five Hour Open Bar

Fully Stocked Private Bar Featuring Premium and Name Brand Liquors,
Imported & Domestic Beers, House Wines,
Juices, and Soft Drinks

One Hour Cocktail Reception

Cold Selections

(Please Select Three)

Domestic and Imported Cheese Display with
Assorted Flatbreads & Lavosh Crackers
Harvest of Fresh Seasonal Fruit and Berries
Deluxe Crudite with Choice of Two Selected Dips
(Garlic Herb, Onion, Clam, Spinach, or Hummus)
Duck Liver Mousse
Honey & Almond Crusted Warm Wheel of Brie
Chicken Liver Pate
Country & Green Peppercorn Pates
Deluxe Canapé' Presentation

Hot Selections

Butler Passed

(Choice of Six Selections to be Passed)

Franks en Croute	Fried Mozzarella with Marinara
Teriyaki Beef Brochettes	Italian Style or Swedish Meatballs
Conch Fritters with Key Lime Mustard	Spinach and Feta in Phyllo
Smoked Salmon & Goat Cheese in Phyllo	Baby Beef Wellington
Scallops Wrapped in Bacon	Peanut Curry Chicken Sate
Crab Stuffed Mushroom Caps	Mini Maryland Crab Cakes
Cheese Filled Artichoke Bottoms	Oriental Pot Sticker with Ginger Soy Sauce



Majestic Package

Shrimp Trio

Butler Passed During Your Cocktail Hour

Coconut Shrimp with Coco Lopez Sauce

Cocktail Shrimp with Zesty Sauce

Tempura Shrimp with Ginger and Soy Sauce

Action Station

(Choice of One Station)

Pasta Station

Penne & Bowtie Pastas Tossed Fresh to Order

Marinara and Alfredo Sauces

Mushrooms, Tomatoes, Bell Pepper, and Garlic Toppings

All the above are Served with Garlic and Focaccia Bread

Oriental Stir-fry Station

Asian Vegetables or Szechuan Dumplings Tossed Fresh to Order

With Oyster Sauce, Teriyaki, or Sweet & Sour Sauce and Fried Rice

Champagne Toast



Wine Service with Dinner

Your Choice of House Red, White, or Blush Wines



Majestic Four Course Dinner

Appetizers

(Please Select One)

- Shrimp en Croute
- Seafood Cocktail
- Melon Balls with Champagne
- Mushroom Vol-au-Vent
- Ravioli Sampler
- Crepe Champignon with Sherry Sauce
- Chicken Royale Vol-au-Vent

Dinner Entrées

- Chicken Marsala
- Chicken Macadamia
- Chicken Francaise
- Stuffed Chicken Artichoke Parmesan
- Chicken or Veal Princess
- Chicken Paul
- Pistachio Crusted Dolphin
- Salmon en Croute
- Prime Rib of Beef
- Tournedos of Beef
- Filet Mignon
- Surf & Turf

Salads

(Please Select One)

Caesar Salad

*Traditional Caesar Salad with Home Style Croutons,
Shaved Parmesan & Regiano Cheeses*

Carolina Salad

*Crisp Baby Mixed Greens, Black Olives,
Cucumbers, Tomatoes, and Carrots
With Choice of Two Assorted Dressings*

Greek Salad

*Feta Cheese, Kalamata Olives, Tomatoes, Pepperoncini,
and Fresh Lemon Olive Oil Vinaigrette*

Caprise Salad

*Beefsteak Tomato, Fresh Buffalo Mozzarella,
Purple Onion, Fresh Basil, with Balsamic Vinaigrette*

Green Salad

*Sliced Beefsteak Tomato, Cucumbers,
Artichoke Hearts, Bermuda Onion, and
Hearts of Palm with Balsamic Vinaigrette*

Dessert

*Choose from a Variety of Custom Made Wedding Cakes
Professionally Sliced & Served by Wait Staff*

**All Dinners Include Chef's Potato or Rice, Fresh Seasonal Vegetables,
Rolls with Butter Rosettes, and Coffee Service.**

All Prices are Subject to 20% Service Charge and 6% Sales Tax.