

Hors d'Oeuvres Displays

3 Selections - \$14.95 per Person + Tax & 18% Gratuity

4 Selections - \$19.95 per Person + Tax & 18% Gratuity

6 Selections - \$23.95 per Person + Tax & 18% Gratuity

COLD SELECTIONS

Hummus with Pita Bread and Raw Veggies

Smoked Salmon on Crostini with Boursin Cheese, Capers & Red Onion

Tomato & Basil Bruschetta

Antipasto Skewers with Fresh Basil, Mozzarella, Grape Tomatoes & Olives

Prosciutto Skewers with White Cheddar, Basil & Melon

Phyllo Shells filled with Shrimp Salad or Cherry Chicken Salad & Daikon Sprouts

Smoked White Fish Pate with Gherkin Pickles, Red Onion & Mini Bread

HOT SELECTIONS

Beef Satay or Chicken Satay with Peanut Curry Sauce

Spanakoptia (Mini Spinach Pies)

Crab Cakes with Dill Tartar Sauce or Lemon Beurre Blanc with Capers

Meatballs – BBQ or Swedish Style

Coconut Shrimp with Spicy Fruit Salsa

Beef & Veggie Kabobs Marinate in Allspice

Majestic Drum Sticks with 3 Sauces

Michigan Cherry-Ginger // Bleu Cheese & Garlic // Portuguese Churrasco

Vegetarian Spring Rolls

Mini Samosas filled with Potatoes & Peas, Served with Chutney

BBQ Rib Fingers

Bacon Wrapped Scallops

Assorted Mini Quiche

Broccoli, Seafood, Bacon & Spinach

Hors d'Oeuvre Platters

*Tax & 18% Gratuity are Additional
Serves 25 Guests per Platter*

Shrimp Cocktail with a Spicy Cocktail Sauce (market price)

Baked Brie filled with Cherry Preserves & Wrapped in Phyllo Dough
Served with Crackers & Seasonal Fruit \$80.00

Poached Salmon with Red Onion, Capers & Hard Boiled Eggs
Served with crackers \$175.00

Spinach Artichoke Dip with House Made Tortilla Chips \$55.00

Assorted Fresh Fruit \$45.00

Domestic Cheese with Grapes & Assorted Crackers \$50.00

Premium Imported Cheese with Grapes & Assorted Crackers (market price)

Deli Platter with Black Forest Ham, Turkey, Salami, Corned Beef,
Cheddar Cheese, Swiss Cheese, Lettuce, Tomato, Kosher Pickles, Mayo, Mustard,
Sliced Wheat & Rye Bread \$125.00

Raw Vegetables with Lemon-Dill Dip \$45.00

Grilled Vegetables Drizzled with a Balsamic Glaze \$50.00

Mediterranean Platter Hummus, Tabboule, Falafel, Baba Ghanoush, Feta Cheese,
Olives, Veggie Grape Leaves & Fresh Pita Bread \$75.00

Mini Sandwiches – Served on a Soft Roll / Minimum of 25
Beef Tenderloin \$5.00 each
Chicken Salad \$4.00 each
Grilled Veggie \$3.00 each

Buffet or Family Style Dinners

2 Entrees & 2 Sides - \$20.95 per Person + Tax & 18% Gratuity

3 Entrees & 2 Sides - \$25.95 per Person + Tax & 18% Gratuity

Served with Freshly Baked Rolls & Butter

Coffee, Iced Tea & Soda Included

Garden Salad with Mixed Greens, Cucumber, Red Onions & Grape Tomatoes
Choice of Dressing: Ranch or Balsamic Vinaigrette

ENTREES

Chicken Picatta with Lemon, Capers, Artichoke Hearts & White Wine Butter

Chicken Marsala with Mushrooms, Shallots, Garlic & Butter

Panko Encrusted Herb Lemon Chicken

Roasted Pork Loin with Thyme, Honey Dijon Mustard

Roast Beef with Horseradish Sauce & Natural Au Jus

Stuffed Salmon with Spinach, Roasted Red Peppers & Boursin Cheese

Lasagna with Meat or Spinach with a Four-Cheese Blend & Pomodoro Sauce

Prime Rib or Roasted Beef Tenderloin (For an Up-Charge)

Penna Pasta with Seasonal Vegetables & Tossed with Pomodoro Sauce
(Gluten-Free Brown Rice Pasta may be Substituted)

Bourbon Street Linguine with Shrimp, Andouille Sausage, Mushrooms
in a Spicy Tomato Cream Sauce

St. Louie Ribs with BBQ Sauce

Braised Angus Short Ribs with Root Veggies, Mushrooms & Red Wine Veal Stock

SIDES

Roasted Red Skin Potatoes // Glazed Carrots // Garlic Mashed Potatoes
Green Beans // Wild Rice Pilaf // Au Gratin Potatoes // Red Beans & Rice // Braised Lentils
Seasonal Stuffing // Corn O'Brian // Veggie Medley // Lima Bean Ragout // Grilled Veggies
Creamed Spinach // Mediterranean Couscous

Plated Dinners

Choice of 2 Entrees - \$32.95 per Person + Tax & 18% Gratuity
Served with Freshly Baked Rolls & Butter
Coffee, Iced Tea & Soda Included

SALADS – Choice of One

Caesar Salad with Parmesan Cheese, Crouton, Crispy Romaine tossed in Roasted Garlic Dressing

Garden Salad with Spicy Local Greens, Red Onions, Grape Tomatoes and Cucumber -
Choice of Dressing: Herb-Garlic Ranch or Balsamic Vinaigrette

ENTREES – Choice of Two

Roasted Airline Chicken Breast with Honey Dijon, Herbs, Served with
Wild Rice Pilaf & Seasonal Veggies

Grilled Beef Tenderloin with Port Wine Demi-Glace, Roasted Red Skin Potatoes or Garlic
Mashed Potatoes, Asparagus or Seasonal Mixed Veggies

Roasted Pork Loin with Brown Sugar & Maple Glaze, Roasted Red Skin Potatoes or Garlic
Mashed Potatoes & Steamed Baby Carrots

Stuffed Salmon with Spinach, Boursin Cheese, Roasted Red Pepper, Hint of Dill, Panko &
Topped with a Parmesan Cheese Crust
Served with Roasted Red Skin Potatoes & Seasonal Mixed Veggies

Shrimp & Lobster Bow Tie Pasta Sautéed with Infused Garlic Oil, Shallots, Asparagus & Red
Pepper - Finished with Lemon White Wine Cream Sauce & Parmesan Cheese

Veggie Penne Pasta with Seasonal Veggies Tossed in Pomodoro Sauce
Add Savory Tofu for \$2.00

Baked Ziti with Gluten-Free Brown Rice Pasta, Tossed with Seasonal Veggies & Oven Roasted
Pomodoro Sauce – Choice of Mozzarella or Soy Cheese

Strolling Food Stations

2 Stations - \$19.95 per Person + Tax & 18% Gratuity

4 Stations - \$29.95 per Person + Tax & 18% Gratuity

6 Stations - \$59.95 per Person + Tax & 18% Gratuity

Coffee, Iced Tea & Soda Included

Asian Station - Choice of 2

Beef or Chicken Satay // Crab Wonton with Pickled Ginger, Cream Cheese & Chili Peppers // Spring Rolls // Coconut Chicken or Shrimp // Ginger-Lime Grilled Shrimp Kabob // Vegetable Pot Stickers // Pork or Peking Duck Pot Stickers // Variety of Fresh Rolled Sushi (market value)

Crudite Station - Choice of 2

Vegetable Terrine // Grilled Seasonal Vegetables with Balsamic Glaze // Antipasto Kabobs // Imported Cheeses with Seasonal Fruit, Crackers & Crostini // Goose Liver Pate (market value) // Encrusted Duck Mousse with Foie Gras (market value)

Seafood Station - Choice of 2

Caribbean Style Shrimp Kabob with Jerk Seasoning // Bacon Wrapped Scallops Crab Cakes with Tartar Sauce // Corn Meal Catfish Fritters with Chili Tartar Sauce Smoked Salmon Cakes with Tartar Sauce // Lobster Ravioli with Champagne Lemon Dill Sauce // Mini Lobster Seafood Cobbler // Jumbo Shrimp Cocktail (market value)

Mediterranean Station - Choice of 3

Hummus & Tabboule with Pita Bread // Fattoush Salad // Chickpea and Feta Salad // Veggie or Meat Grape Leaves // Lamb Chops - one per person (market value)

All American - Choice of 3

Open Face Mini Reuben // Swedish Meatballs // Mini Quiche // Pizza // Angus Beef Sliders // Turkey Sliders // Ham & Turkey Canapes // Stuffed Mushrooms with Herbed Duxelles // Deviled Eggs with Golden Caviar & Dill // Smoked Salmon Platter
Mini Beef Tenderloin Sandwiches

BBQ Station - Choice of 3

Pulled Pork Mini Sandwich // Bacon Wrapped Wings with Maple Glaze // BBQ Pork Loin Sandwich with Apricot Mustard Sauce // BBQ Meatballs with Sauce // Grilled Vegetable Sandwich // Rib Fingers – 2 Bones per Person

Indian Station - Choice of 3

Curry Chickpea Stew on Naan Bread // Samosas with Peas & Curry
Tandori Chicken Kabobs Lamb // Meatballs with Curry Yogurt Sauce

Plated Lunch

\$13.95 per Person + Tax & 18% Gratuity
Coffee, Iced Tea & Soda Included

Garden Salad with Spicy Local Greens, Red Onions, Grape Tomatoes and Cucumber
Choice of Dressing: Herb-Garlic Ranch or Balsamic Vinaigrette

SANDWICHES

Cajun Chicken Breast with Fresh Avocado, Bacon, Dakion Sprouts & Chipotle Aioli
Served on an Onion Roll with Potato Chips

Oven Roasted Turkey Club with Bacon, Black Forest Ham, Lettuce, Tomato & Honey Mustard
Served on Toasted Wheat Berry Bread
Served with Potato Chips

Majestic Burger Steak Burger with Lettuce, Tomato, Cheddar Cheese & Pickles
Served on an Onion Roll with French Fries

Avocado Melt with Tomato, Sautéed Onions, Spicy Micro Greens, Swiss Cheese & Garlic
Vegenaise Mayo on Grilled Whole Wheat Bread
Served with Seasonal Fruit

ENTREES

Additional \$3.00 Each

Potato Encrusted Tilapia with Dijon Mustard, Shredded Red Skin Potatoes & Tomato-Basil Salsa
Served with Seasonal Mixed Veggies

Veal & Italian Sausage Meat Loaf with Marsala Wine Mushroom Sauce, Garlic Mashed
Potatoes & Seasonal Veggies

Grilled Chicken Breast topped with Lemon, Capers, Artichoke Hearts, White Wine Butter Sauce
Served with Garlic Mashed Potatoes or Angel Hair Pasta

Breakfast Buffet

2 Entrees & 2 Sides - \$15.95 per Person + Tax & 18% Gratuity

3 Entrees & 3 Sides - \$19.95 per Person + Tax & 18% Gratuity

A Minimum of 40 Guests are Required

ENTREES

Butter Milk Pancakes

French Toast

Scrambled Eggs with Cheese

Eggs Benedict with Hollandaise Sauce

Crepes with Wild Mushrooms, Thyme, Goat Cheese & Sherry Wine

Cheese Blintzes with Mixed Berry Sauce

Quiche Lorraine with Bacon, Leeks & Gruyere Cheese

Deviled Eggs with Smoked Salmon, Capers & Dill

Baked Mexican Pie with Chorizo, Peppers, Cilantro, Cheese, Corn & Scrambled Eggs in Pastry

SIDES

Hash Browns

Polenta with Mushroom Ragout

Roasted Red Skin Potatoes

Bread Pudding

Grits

Sausage Links or Patties

Turkey Sausage

Ham

SWEET & SAVORY - Choice of 2

Sweet Corn Bread

Assorted Mini Danishes

Assorted Muffins

Cinnamon Rolls

Ham & White Cheddar Scones

Cherry & Thyme Scones

Jalapeno Jack Corn Bread

English Muffins

Bagels with Cream Cheese

JAMS & BUTTERS - Choice of 1

Lemon Curd

Maple Butter

Strawberry Butter

Seasonal Fruit Compote

Cherry Jam

Blueberry Jam

OMELETTE STATION

Additional \$4.00 per Person // Made to Order

Meats: Bacon, Ham & Turkey Sausage

Cheeses: Swiss, Cheddar, Provolone, Chevre & Feta

Fresh Veggies: Red Pepper, Broccoli, Asparagus, Tomato, Red Onion,
Mushroom & Micro Greens

Majestic Desserts

Tax & 18% Gratuity are Additional

Chocolate Sheet Cake with Cocoa Butter Cream Frosting
\$100.00 per cake // 100 Slices

Carrot Cake with Cream Cheese Frosting
\$125.00 per cake // 100 Slices

Cheese Cake with Fresh Fruit Toppings or Whipped Cream
\$45.00 per cake // 14 Slices

Vernors & Root Beer Floats with Vanilla Ice Cream, topped with Whipped Cream
\$2.75 each

Elephants Ears - Made to Order with Apples, Strawberries, Peaches, Chocolate Syrup, Caramel Sauce & Powdered Sugar \$3.50 each

Hot Fudge Sundae with Brownie - Made to Order with Vanilla Ice Cream, Whipped Cream & Chocolate Syrup \$5.00 each

Assorted Cheesecake Pops \$3.00 each

Assorted Mini Cheese Cakes - Brownie, Chocolate, Mocha, Butter Toffee, Orange, Key Lime, Amaretto, Chocolate Chip \$2.25 each

White Chocolate Mousse with Fresh Raspberries, Dark Chocolate Cake & Whipped Cream \$4.50 each

Cheese Cake Bars \$3.75 each

Assorted Cookies \$1.00 each // Made In-House

Ginger, Oatmeal Raisin, Chocolate Chip, Dark Chocolate with White Chocolate Chunks & Hope's Royal (Macadamia Nut, Chocolate Chips, Coconut & White Chocolate).

The Majestic Open Bar Packages

Cash Bar Available Also

BEER & WINE BAR

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

2 Hour Bar: \$14.95 per Person + Tax & 18% Gratuity

3 Hour Bar: \$17.95 per Person + Tax & 18% Gratuity

4 Hour Bar: \$20.95 per Person + Tax & 18% Gratuity

5 Hour Bar: \$23.95 per Person + Tax & 18% Gratuity

6 Hour Bar: \$26.95 per Person + Tax & 18% Gratuity

STANDARD BAR

A Variety of Sodas, Draft Beer, House Red & White Wine, House Vodka, Rum, Gin, Whiskey & Scotch

2 Hour Bar: \$16.95 per Person + Tax & 18% Gratuity

3 Hour Bar: \$19.95 per Person + Tax & 18% Gratuity

4 Hour Bar: \$22.95 per Person + Tax & 18% Gratuity

5 Hour Bar: \$27.95 per Person + Tax & 18% Gratuity

6 Hour Bar: \$30.95 per Person + Tax & 18% Gratuity

PREMIUM BAR

A Variety of Sodas, Draft & Bottled Beers, House Red & White Wine, Absolut & Stolli Vodka, Bacardi Light Rum, Seagram's Gin, Canadian Club Whiskey, Dewar's Scotch & Jim Beam Bourbon.

2 Hour Bar: \$21.95 per Person + Tax & 18% Gratuity

3 Hour Bar: \$25.95 per Person + Tax & 18% Gratuity

4 Hour Bar: \$27.95 per Person + Tax & 18% Gratuity

5 Hour Bar: \$30.95 per Person + Tax & 18% Gratuity

6 Hour Bar: \$34.95 per Person + Tax & 18% Gratuity

We are more than happy to put together beverage packages to suit your taste & budget

Please ask for bottle prices on premium wines & champagnes

All items and prices are subject to change at any time

CATERING GUIDELINES

- All prices quoted exclude tax and gratuity.
- All catering orders must be finalized 1-2 weeks prior to the event date depending on the guest count and particular menu selected.
- **A non-refundable 50% deposit** is required on all parties and events. The Majestic must be notified of your intent to reschedule at least 2 weeks prior to your scheduled event date. Should you need to cancel or reschedule your event, your deposit can be applied toward another event within the same calendar year or within a reasonable amount of time from the original scheduled date.
- All major credit cards are accepted. There is a 3% fee for American Express transactions over \$500.00.
- Please inquire about pricing for chinaware, silverware, glassware, specialty plates, linens, chair covers, centerpieces, flowers and additional decor.
- There may be an additional charge for servers or bartenders for on-site catering depending on the nature of the event.
- **Offsite Catering Staff Costs** are as follows:
Servers, cocktail staff and bartenders are \$20/hour, cooks are \$25/hour and includes set-up and tear down time. Additional fees may be applied depending on the distance that The Majestic may be required to travel and if additional equipment is required above and beyond normal catering practices.
- DJs, security and other personnel are available at an additional cost and may be required by The Majestic.
- **Sound & Lights:** Use of our existing sound and lighting systems are available at an additional cost. Sound Technicians & Lighting Technicians must be scheduled in advance for an additional fee. Prices vary depending on the length of time they are needed. Additional pricing for cordless microphones, projectors, screens, lighting and additional sound will vary depending on the type of equipment that may be needed.
- The Majestic is not a 'nut-free' environment. The Majestic does not assume any liability for allergic reactions to foods consumed, or items one may come in contact with while eating at any Majestic establishment.
- No outside food or drink may be brought to events at the Majestic without prior consent by the Majestic.
- The Majestic is a smoke-free establishment, in accordance with Michigan law.

- The Majestic reserves the right to request ID from any event guests prior to serving alcohol.
- The Majestic reserves the right to refuse service to disruptive or destructive guests at our sole discretion.
- Any services or amenities (tables, chairs, linens, wrist bands, etc.) not explicitly stated within a quote are excluded from the pricing.
- Additional charges may be incurred for inclusion of such services/items on the day of the event. The Majestic cannot guarantee availability any services/amenities not explicitly stated within the quote prior to the event.
- The Majestic is not responsible for any items remaining on the Majestic premises after the completion of your event.

Special Events & Catering:

Erin Mitchell - 313.833.9700 x 202 / erin@majesticdetroit.com

Chef Joe – 313.833.9700 x 207 / chefjoe@majesticdetroit.com