

We are honored to present our special event menu to you. Whether you are planning a wedding reception, rehearsal dinner or corporate event, we are happy to assist you with your choices. Trusting us with your special day will ensure that your food will be delicious, the presentation will be beautiful and no detail will be overlooked. With over 32 years of catering we have earned the reputation of providing personal service with high quality foods at an affordable price.

Jay and Teresa Pocopanni

Some things to consider as you make your selections:

- If you are planning a cocktail or social hour before your reception begins, choose two or three items for your guest to snack on before the main event.
- Are you wanting a nice variety of heavy hors d'oeuvres for the main event? Take a peek at our sample menus or choose 6-7 items off of the choose your own menu.
- Thinking of serving a meal for your main event? We have sample menus for that as well!

Enjoy the process of planning your menu! We are always here to answer any questions.

Just give us a call and we are happy to assist you.

Cocktail / Social Hour Ideas

Charcuterie Display

Fresh Seasonal Fruit and Cheese Tray

Cajun Steamed Shrimp with a Zesty Cocktail Sauce

Beef Tenderloin Cocktail Rolls with a Zesty Horseradish
Sauce (Beef Tender Slider)

Caprese Skewers

Pecan Covered Mini Cheese Balls

Traditional Style Buffalo Wings

Classic Swedish Style Meatballs

Conecuh Sausage Bites with Choice of Sauce

Vegetable Egg Roll with a Sweet Chili Sauce

Spanakopita - Spinach and Cheese in Phyllo

Assorted Mini Quiche

Mini Crab Cakes



Catering Services, Inc.
"From Brown Bag to Black Tie"

Sample Menus

Menu 1

- Fried or Grilled Chicken Tenderloins with Sauce
- Cocktail Rolls with Ham and Turkey
- Market Fresh Vegetable Tray with Ranch Dip
- Domestic Cubed Cheese Tray with Crackers
- Fresh Seasonal Fruit Tray
- Traditional Spinach Dip with Crackers

Menu 3

- Rosemary Garlic Grilled Chicken Tenderloins with an Herbed Butter Sauce
- Roast Beef Cocktail Roll with a Horseradish Aioli
- Sausage Stuffed Mushroom Caps
- Domestic Cubed Cheese Tray with Crackers
- Fresh Seasonal Fruit Tray
- Hot Spinach Artichoke Dip with Tortilla Chips

Menu 5

- Fried Chicken Tenderloins
- Ham and Swiss Hawaiian Slider
- Blackberry BBQ Glazed Cocktail Meatballs
- Cajun Steamed Shrimp with a Zesty Cocktail Sauce
- Fresh Seasonal Fruit and Cheese Centerpiece Display
- Bacon and Swiss Dip with Tortilla Chips

Menu 2

- Sesame or Pecan Crusted Chicken Bites
- Cocktail Croissants with Chicken Salad and Pimento Cheese
- Swedish or Cocktail Meatballs
- Domestic Cubed Cheese Tray with Crackers
- Fresh Seasonal Fruit Tray
- Fresh Bruschetta with Toasted Baguettes

Menu 4

- Roasted Pork Tenderloin with a Demi-Glace and Cocktail Rolls
- Greek Style Chicken Tenderloins
- Cajun Steamed Shrimp with a Zesty Cocktail Sauce
- Domestic Cubed Cheese Tray with Crackers
- Fresh Seasonal Fruit Tray
- Hummus with Fresh Pita or Pita Chips

Menu 6

- Carved Beef Tenderloin with our Zesty Horseradish Sauce and Cocktail Rolls
- Pecan Crusted Chicken Bites with a Blackberry BBQ Dipping Sauce
- Seafood Stuffed Mushroom Caps
- Caprese Skewers
- Fresh Seasonal Fruit and Cheese Centerpiece Display
- Hot Spinach Artichoke Dip with Toasted Baguettes

Menu 7

Charcuterie Display
Carved Beef Tenderloin with our Zesty Horseradish Sauce and Cocktail Rolls
Rosemary Garlic Grilled Chicken Tenderloins with an Herbed Butter Sauce
Vegetable Egg Rolls with a Sweet Chili Dipping Sauce
Balsamic Marinated Roasted Vegetable Tray
Fresh Seasonal Fruit Tray
Southern Shrimp and Grits Station with Toppings

Choose your own menu

Cold Selections

- Charcuterie Display
- Cajun Steamed Shrimp with a Zesty Cocktail Sauce
- Mini Croissant with Chicken Salad and Pimento Cheese
- Cocktail Roll with Turkey and Ham with a Garlic Aioli
- Cocktail Roll with Roast Beef and Horseradish Aioli
- Beef Tenderloin Cocktail Rolls with a Zesty Horseradish Sauce (Beef Tender Slider)
- Pork Tenderloin Cocktail Roll with a Peach BBQ Glaze
- Ham and Cheese Pinwheel Roll ups
- Tomato Basil Tarts
- Roma Tomato with Cream Cheese and Basil on a Toasted Baguette
- Caprese Skewers
- Pecan Covered Mini Cheese Balls
- Domestic Cubed Cheese Display
- Market Fresh Vegetable Tray
- Seasonal Fresh Fruit Tray
- Assorted Dessert Bars and Pick up Sweets

Dips

- Traditional Spinach Dip with Crackers
- Hot Spinach Artichoke Dip with Tortilla Chips
- Lump Crab Dip with Toasted Baguettes
- Crab and Artichoke Dip with Toasted Baguettes
- Five Layer Mexican Dip with Tortilla Chips
- Bacon and Swiss Dip
- Buffalo Chicken Dip with Tortilla Chips
- Fresh Bruschetta with Toasted Baguettes
- Hummus with Fresh Pita or Pita Chips
- Fresh Guacamole with Tortilla Chips

Hot Selections

- Garlic Enhanced Sesame Chicken Bites with a Sweet and Sour Dipping Sauce
- Pecan Encrusted Chicken Bites with a Blackberry BBQ Dipping Sauce
- Traditional Fried Chicken Tenders with Sauce
- Traditional Style Buffalo Wings
- Greek Style Chicken Tenderloins
- Classic Swedish Style Meatballs
- Cocktail Meatballs with BBQ, Teriyaki or Sweet and Sour Glaze
- Italian Sausage Bites with Peppers and Onions
- Conecuh Sausage Bites with Choice of Sauce
- Ham and Swiss Hawaiian Slider
- Stuffed Mushroom Caps - Sausage, Seafood, Bacon & Cream Cheese, Cream Cheese & Chives
- Vegetable Egg Roll with a Sweet Chili Sauce
- Spanakopita - Spinach and Cheese in Phyllo
- Assorted Mini Quiche
- Bowtie Pasta Alfredo
- Mini Crab Cakes

Stations

- Mashed Potato Bar
- Mashed Sweet Potato Bar
- Mac and Cheese Station
- Southern Shrimp with Grits
- Our Famous Pasta Station
- Nacho / Taco Bar
- Chef Attended Beef Tenderloin Carving Station
- Pulled Pork Slider Station



Buffet Style Dinner Menu

The dinner menu includes an entrée with a vegetable, starch, salad, and bread.

Entrée Choices

Italian Options:

Baked Lasagna - Spinach Lasagna - Baked Ziti - Tetrazzini

Chicken Options:

Rosemary Garlic - Greek Style - Lemon Herb - Marsala - Pecan Crusted - Chicken Parmesan

Beef Options:

Beef Tenderloin - Prime Rib - Sirloin Tips - Flank Steak

Pork Options:

Pork Tenderloin - Pulled Smoked BBQ Pork

Vegetable Choices

- Fresh Seasonal Roasted Vegetables
- Whole Roasted or Southern Green beans
- Roasted Squash with Zucchini
- Roasted Brussel Sprouts
- Glazed Baby Carrots
- Baked Beans
- Traditional Cole Slaw

Starch Choices

- Roasted Herbed Potatoes
- Garlic Mashed Potatoes
- Loaded Mashed Potatoes
- Roasted Sweet Potatoes
- Macaroni and Cheese
- Rice Pilaf
- Gouda Grits

Salad Choices

- Traditional Garden Salad
- Greek Style Salad
- Caesar Salad

Bread Choices

- Fresh Baked Dinner Rolls
- Garlic Bread
- Bread Sticks
- Cornbread Muffins

Menu A

- Baked or Grilled Chicken Breast with Garlic Mashed Potatoes, Southern Green Beans, House Side Salad with Dressings, and Fresh Baked Dinner Rolls

Menu B

- Grilled Flank Steak with Roasted Herbed Potatoes, Mixed Roasted Vegetables, House Side Salad with dressings, and Fresh Baked Dinner Rolls

Menu C

- Grilled or Baked Chicken and Sirloin Tips with Rice Pilaf, Mixed Roasted Vegetables, House Side Salad with Dressings and Fresh Baked Dinner Rolls

Menu D

- Our Signature Baked Lasagna and Bowtie Pasta Alfredo with Chicken, House Side Salad with Dressings and Garlic Bread

Menu E

- Fajita Steak and Chicken with Peppers and Onions Served with Soft Flour Tortillas, Rice, Blackbeans, Shredded Cheddar, Shredded Lettuce, Salsa and Sour Cream

Special Events Policies and Procedures

Inquiries- Once we have received an inquiry either verbally or through the website, a proposal will be prepared and presented to the client. The proposal will have the estimated guest count, date of the event, location (venue) information, time of the event. It is the client's responsibility to review this information to make certain the date, location and time is correct. Proposals are only valid for 30 days without the receipt of a deposit.

Bookings- The proposal does not hold or book the date. Dates are only reserved for a client when a 30% deposit is received.

Payments- The deposit is deducted from the final balance. The final balance and final guest count is due 15 days prior to the event date. Some clients choose to make additional smaller payments between the deposit payment and final due payment.

Payment types- Majestic Catering accepts cash, checks and credit/debit cards. There is a 4% fee added to all credit/debit card payments.

Pricing- Market Fluctuations: All prices are subject to change due to market fluctuations. Confirmed prices will be quoted no more than one hundred twenty (120) days prior to the scheduled function.

Tastings- Tastings are done Monday-Thursday from 10AM-2PM. We will prepare some of the main items from the proposal for up to 4 people at no charge.

Food and Beverages- All food and (non-alcoholic) beverages for your event must come from Majestic Catering Services.

Set up and Service- Majestic Catering Services provides all necessary chafing dishes, chafer fuel, serving spoons, tongs, and buffet display pieces as well as the necessary staffing for your event. Pricing is based on a flat rate not to exceed 5 hours. 1 hour setup, 3-hour event time & 1 hour breakdown. If your event exceeds this time schedule additional charges will apply.

Dinnerware- All dinnerware and disposables must be provided by Majestic Catering Services. Almost all our quotes will involve disposable dinnerware. If a client chooses to obtain China and glassware from a rental company, we will have to increase the number of staff to accommodate the handling of those items.

Cake cutting- The charge that you see on your contract for cake cutting service includes the plates, fork, napkins, and the person/ people that will cut the cake as well as cleaning up the cake table. It does not include cutting and boxing individual cakes for your guest to take as parting gifts.

Linen rental- All linens for food, beverage and guest tables must be rented from an outside source. There is a service charge if Majestic Catering handles the linen rental for your event.

Times- The times listed on the proposal will be considered firm. We will arrive 1.5-2 hours prior to the serving time to set up the buffet and beverage station. Menu quantities and perishable items are available to your guest for a two-hour period. Food will be removed at the end of the two-hour period to ensure food quality and safe food handling procedures. The event end time cannot be adjusted once the event has started without express consent of the management of Majestic Catering Services. There will be additional charges if the event time is extended.

Vendor Meals- Events that have other vendors such as planners, florist, photographers, band, or DJ service that have been included in your final guest count may partake of the menu that we provide. However, we cannot make special accommodations for these vendors. Our primary obligation is to complete the task for which we were hired. These other vendors can go through the buffet at whatever time suits them best.

Leftover food- We will package left over food items for the client to take at the end of the event. This will be done in bulk. We will not individually package meals or divide the leftover food between several people. It is the client's responsibility to handle these items safely upon departure.

Garbage Removal- If your desired venue requires garbage removal there is a minimum \$300.00 fee for this service. If your guest count is over 200 people, this fee is increased by 1.50 per additional person.

Alcoholic Beverages

The bartending fee covers the person acting as the bartender plus any necessary supplies such as cork-screws, bottle openers, coolers, tubs, etc. Additional bartenders are available for an additional fee.

Bar Tips- Gratuity is not included in the fee for bartending. We will need to discuss if a tip jar will be allowed on the bar or if the client will handle the bar tips.

Alcohol Handling Service: There is an optional alcohol handling 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 it is waived it will be the responsibility of the customer to do any pre-chilling, transporting, unloading, and putting the items in place at the bar area ready for the bartender to serve. Minimum handling fee is \$150.00. The final price is based upon the quantity of alcohol provided.

- Beer Fee: \$18.00 per 24 count case (12oz cans or bottles)
- Wine Fee: \$12.00 per 12 count case (750ml bottles)
- Liquor: Majestic Catering does not serve liquor.
- If you are considering a liquor bar, we will be happy to recommend a professional bartending service. **(We do not recognize non-licensed, non-insured individuals as professional bartenders.)**
- Soft drinks and other mixers are available for sale, ask your representative for details.
- Additional Ice is available for \$3.50 per 10lb Bag.

Disclaimer: 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 (**licensed and insured**), 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 support of equipment, ice, or runners.

Majestic Catering Services' staff handles the bussing of tables for items related to the products that we provide. If an outside bar service is used it will be the responsibility of that service to bus those items from the guest tables and remove their own trash.

All state laws will be observed regarding the serving of alcohol regardless of any request by the customer or venue. Any person (including wedding party) 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.