

Majestic Buffet

Deluxe Set Up Includes

- Heavy Disposable Plates
- Regular Silverware
- Plastic tumblers for beverages
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes

Menu Includes

•Cold Food Bar Includes•

Imported & Domestic Cheeses, Fresh Vegetables, Seasonal Fruit served with Crackers & Dips. Shrimp in the rough garnished with Cocktail Sauce & Lemons (Peeled & deveined Shrimp +\$1.00pp)

•Hot Appetizer Station: (Choice of 3)•

Buffalo Chicken Bites	Cocktail Meatballs	Pizza Triangles
BBQ Chicken Bites	Swedish Meatballs	Fantail Shrimp
Cajun Chicken Bites	Mini Egg Rolls	Coconut Shrimp
Sesame Chicken Bites	Spring Rolls	Buffalo Shrimp

•Buffet Entrées: (Choice of 3)•

Additional Entrées add \$1.95 per person per item

Penne w/ sundried tomatoes in Vodka Sauce
Tortellini filled w/ Ricotta Cheese & Fresh Spinach in Parmesan cream sauce
Pasta Primavera w/ mixed vegetables in white cream sauce
Ravioli filled w/ Lobster Meat in light pink sauce
Vegetable Lasagna in white cream sauce
Eggplant sliced thin rolled over blended cheeses topped w/ tomato basil sauce
Chicken w/ sundried tomatoes, Shitake mushrooms in a Marsala cream sauce
Chicken w/ artichokes & sundried tomatoes in white wine sauce
Chicken Francaise: battered chicken breasts in lemon butter sauce
Filet Mignon Tips w/ wild mushrooms & wine sauce
Beef Giambotta w/ peppers, onions, mushrooms & potatoes
Pork Loin roasted with fresh garlic & rosemary demi glace
Veal Marsala: thin veal cutlets w/ mushrooms in Marsala wine sauce
Cilantro lime Mahi Mahi in a white wine sauce
Seafood Bouillabaisse w/ shrimp, scallops & mussels in a chunk tomato broth
Seafood Paella: shrimp, scallops & mussels in seasoned saffron rice
Stuffed Flounder topped w/ a Chardonnay cream sauce

•Carving Station: (Choice of 1)•

Freshly carved by an attendant

Filet Tips, Glazed Ham, Roasted Turkey Breast, Rosemary & Garlic Pork Loin

•Accompaniments: (Includes All)•

Roasted Red Skin Potatoes & Vegetable Medley
Tossed Garden Salad

•Dessert: (Choice of 1)•

Cookies & Pastries, Ice Cream Sundae Bar, Chocolate Fountain

*Add an second dessert for \$2.00pp

•Also Includes•

Dinner Rolls & Butter

Soda Service, Coffee, Decaffeinated Coffee, & Hot Tea

Pricing

Monday – Thursday

125+	75 – 124	40 – 74
\$19.50	\$20.50	\$21.50

Plus 19% service fee (minimum fee \$200.00)

Friday–Saturday Day– Sunday

125+	75 – 124	40 – 74
\$19.95	\$20.95	\$21.95

Plus 19% service fee (minimum fee \$200.00)

Saturday Evening (parties ending after 6:00pm)

125+	75 – 124	50 – 74
\$20.95	\$21.95	\$22.95

Plus 19% service fee (minimum fee \$200.00)

All prices are plus HALL FEE & NJ Sales Tax.

Pricing is based on adult headcount.

Kid's Menu & pricing available - Please Ask!

Bartenders available at an additional fee.

Weddings subject to a Maitre d' fee

Optional Add Ons & Upgrades

Formal Dinnerware +\$3.00pp

Glassware at tables (water/all purpose) +\$1.00pp

Glassware at tables & bar (Monarch Only) +\$2.00pp

Bar Mixers & Juices +\$2.00pp

Cold Appetizer Trays (See app list) priced per tray

Hot Hors d'oeuvres Station (includes 3) +\$3.00pp
(See Hot Hors d'oeuvre list for selections)

Mashed Potato Bar +\$1.95pp

Carved Prime Meat Station +\$2.50pp

Hot Dog Cart w/ Fixings - Cart: \$100.00 + \$1.00 per hot dog

Ice Cream Sundae Bar +\$2.95pp

Chocolate Fountain +\$2.95pp

***Add an Ice Cream Sundae Bar & Chocolate Fountain for only \$5.00pp for both!**

Italian Pastries (2pp) \$3.50pp

Assorted Fudge Brownies & Blondies +\$1.50pp

Viennese Table: Cookies, Brownies, Cakes, Pastries, Pies & Season Fruit +\$4.50pp

Occasion Cakes

Half Sheet – Basic filling \$60.00, Premium filling \$80.00

Full Sheet – Basic filling \$100.00, Premium filling \$140.00

White or Black Spandex Chair Covers \$2.50 each

Chair Cover Sash (Color Choice) \$1.00-\$1.50 each
-may require up to 3 weeks notice prior to event

Wicker Chair Available for Bridal & Baby Showers!