



Dinner Menu

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

Entrée choices

Chicken Breast –Rosemary Garlic, Greek Style, or Lemon Herb - \$15.95

Chicken Marsala or Chicken Parmesan - \$16.95

Sirloin Tips - \$16.95

Braised Flank Steak with Demi-Glace - \$18.95

Roasted Pork Loin - \$15.95

Prime Rib, Beef Tenderloin, Sirloin or Ribeye Steaks - \$ Market

Lasagna, Our Signature Recipe! - \$15.50

Pulled BBQ Pork or Chicken - \$14.50

Vegetables

Southern Green Beans

Whole Roasted Green Beans

Fresh Buttered Broccoli

Roasted Squash with Zucchini

Glazed Baby Carrots

Baked Beans

Traditional Cole Slaw

Starch Choices

Roasted Red Potatoes

Garlic Mashed Potatoes

Loaded Mashed Potatoes

Wild Rice

Cheddar Grits

Baked Potato

Macaroni and Cheese

Pasta Salad

Salad Choices

Caesar, Greek or Garden

Dessert Choices

German Chocolate or Italian Cream Cake

Key Lime, Chocolate or Coconut Pies

Our FAMOUS Banana Pudding

Oreo Delight

Peach or Apple Cobler

Bread

Fresh Baked Dinner Rolls, Garlic Bread, Breadsticks

205-426-6500

info@majesticcatering.com

More important information

The prices on this menu are based on an average of 100 guests attending the reception. However we are happy to accommodate less. If guest count falls below 100 there will be a 15% fee added to the menu cost
There will be a 10% Sales Tax Added to all invoices

Accepted Forms of Payment—Visa, MasterCard, American Express, Discover, Check or Cash.

All Prices are Subject To Change.

All deposits are non-refundable.

Gratuuity is not included.

Service:

-Supervisor @ \$150.00 each

-Buffet & floor personnel @ \$125.00

-Chef Attendants @ \$150.00 each

-Bartenders @ \$150.00 for the first \$125.00 for additional. See next page for our alcohol policy.

If your event requires only one server, we will send a supervisor at the above rate.

If your event requires more than one server, we will send a supervisor and the appropriate # of staff members to accommodate your party.

Pricing is based on a maximum 4 hour schedule to include 1 hour setup, 2 hour event time & 1 hour breakdown. If your event exceeds this time schedule additional charges will apply. For every hour that exceeds the 4 hour event time \$25 per staff member will be applied.

The Wedding Cake Service

Please inquire about our wedding cakes. Our staff will slice & serve all cakes.

Disposable Dinnerware

Clear Dinner Plate, Salad Plate, Dessert Plate with Fork, Knife, Napkin, 16 oz Cup..... \$1.95 per person

Clear Cocktail Plate, Dessert Plate with Fork, Knife, Napkin, 9 oz Tumbler \$1.75 per person

Authentic China, Silverware, Glassware\$5.95per person

Guest Seating

30" Hi Boy Tables \$18.50 each 6ft table..... \$13.00 each

132" round linen..... \$25.50 each 90x132 Linen..... \$22.00 each

60" round tables (seats 8-10 guests)... \$14.00 each 8ft table..... \$13.50 each

120" round linen..... \$22.00 each 90x156 Linen..... \$24.50 each

48" round table (seats 5-6 guests)..... \$13.00 each

108" round linen..... \$18.50 each

36" round tables..... \$12.50 each

96" round linen..... \$16.00 each

Linen Napkins (Variety of Colors)..... \$ 1.50 each

**Linens are available in a variety of colors
-- please inquire*

Chairs

The Following Prices do not include delivery, setup or breakdown

White plastic Chairs..... \$2.55 each Chair Covers..... \$6.00 each

White/Black Resin Padded Chairs.. \$4.25 each

Natural Wood Padded Chairs..... \$4.50 each

Fruitwood Ivory Padded Chairs..... \$5.25 each

Chivari Chairs \$13.00 each

Black, Gold, Silver, N. Wood, White, Fruitwood and Mahogany

We will gladly customize an event or menu for you that will satisfy your tastes, needs or budget! Gourmet Pantry can also assist you with service and accompaniments like flowers, entertainment, rentals, tents....anything you may need to plan the perfect event!

Alcohol Policy

The following is an explanation of our alcohol policy and prices.

The base price for bartending is 150.00. This fee covers the person acting as the bartender plus any necessary supplies such as corkscrews, bottle openers, coolers, tubs, etc. Additional bartenders are 125.00 each if more are necessary. Gratuity is not included in this price. Gratuity is left to the discernment of the responsible party

There is an optional alcohol handling fee of \$125.00 and is a 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 waived it will be the customer's responsibility to do any pre-chilling, transporting, unloading and putting the items in place at the bar area.

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, 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 any support of equipment, ice, or runners.

All state laws will be observed with the serving of alcohol regardless of any request by the customer or venue. Any person 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.