



## *Special Events Menu*

*For nearly 30 years, Jay and Teresa Pocopanni with Majestic Catering Services have provided Birmingham and central Alabama with the finest in catering and party arrangements. From weddings to corporate meetings, private socials, and elaborate galas we offer the ultimate in catering service and management.*

*Please contact us today so that we can plan your next celebration.*

**205-426-6500**

*Majestic Catering Services  
2420 Morgan Road, Suite 100 Birmingham, Alabama 35022  
205-426-6500  
[info@majesticcatering.com](mailto:info@majesticcatering.com)*

## *Passed Hors D'Oeuvres*

*Just a few suggestions of hors d'oeuvres that are available for passing by our attendants,  
others are available- please ask!*

***Spinach & Ricotta Cheese stuffed Phyllo (Spanakopita)***

***Bruschetta served on a Toasted Baguette***

***Stuffed Mushrooms: Sausage, Bacon and Cream Cheese, Cream Cheese and Chives***

***Chicken salad Phyllo cups***

***Shrimp Shooters***

***Beef Tenderloin Cocktail Roll***

***Pecan Covered Cheese Balls***

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## Sample Cocktail Menus

### Menu 1

- *Greek Style Grilled Chicken Tenderloins*
  - *Assorted Cocktail Sandwiches - Ham, Turkey, Chicken Salad or Pimento Cheese*
  - *Domestic Cubed Cheese Tray with Crackers*
  - *Seasonal Fresh Fruit Tray*
  - *Market Fresh Vegetable Tray with Dip*
  - *Fresh Spinach Dip with Tortilla Chips*
- 14.95 per person

### Menu 3

- *Rosemary Garlic Grilled Chicken Tenderloins w/ Lemon Butter Sauce*
  - *Beef Tenderloin Cocktail Roast with a Zesty Horseradish Sauce*
  - *Fresh Seasonal Fruit Tray*
  - *Cubed Domestic Cheese Tray with Crackers*
  - *Fresh Bruschetta with Toasted Baguettes*
- \$18.95 per person

### Menu 5

- *Carved Tenderloin of Beef with our Zesty Horseradish Sauce and Fresh Baked Rolls*
  - *Andouille Sausage & Cream Cheese Stuffed Mushrooms*
  - *Spicy Artichoke Dip served with Toasted Baguettes*
  - *Seasonal Fresh Fruit Tray with a Chocolate Kahlua Whip Cream*
  - *Domestic and International Cubed and Sliced Cheese Tray with Crackers*
  - *Balsamic Marinated Roasted Vegetable Tray*
- \$22.95 per person

### Menu 2

- *Fried Chicken Tenders with a Honey Mustard Sauce*
  - *Cocktail Croissants - Ham, Turkey, Chicken Salad or Pimento Cheese*
  - *Cocktail Meatballs with a Blackberry BBQ Sauce*
  - *Domestic Cubed Cheese Tray with Crackers*
  - *Fresh Seasonal Fruit Tray*
  - *Fresh Bruschetta with Toasted Baguettes*
- \$17.95 per person

### Menu 4

- *Roasted Pork Tenderloin with a Demi-Glace*
  - *Greek Style Chicken Tenderloins*
  - *Spinach Artichoke Dip with Tortilla Chips*
  - *Seasonal Fresh Fruit Tray*
  - *Cubed Domestic Cheese Tray with Crackers*
  - *Balsamic Marinated Roasted Vegetable Tray*
- \$20.95 per person

## ***Make your own menu***

### **Cold Selections**

*Roma Tomato with Cream Cheese & Basil served on Toasted Baguette*  
*Baked Brie En Crouete with a Raspberry Topping served with Water Crackers*  
*Tea Sandwiches (Chicken Salad, Pimento Cheese, Cream Cheese and Olive)*  
*Cocktail Roll Sandwiches (Turkey, Ham, Chicken Salad, Pimento Cheese)*  
*Cocktail Croissant Sandwiches (Turkey, Ham, Chicken Salad, Pimento Cheese)*  
*Sliced Beef Tenderloin Cocktail Rolls*  
*Cajun Steamed Shrimp with our Traditional Cocktail Sauce*  
*Individual Pecan Covered Cheese Balls*  
*Domestic & International Cubed Cheeses*  
*Market Fresh Vegetable Tray with Dip*  
*Seasonal Fresh Fruit Tray with Chocolate Whip Cream*  
*Assorted Dessert Bars and Pick up Sweets*

### **Hot Selections**

*Vegetable Egg Rolls with a Sweet Chili Dipping Sauce*  
*Garlic Enhanced Sesame Chicken served with a Sweet & Sour Sauce*  
*Traditional Fried Chicken Tenderloins with Sauce*  
*Baked Greek Style Chicken Tenderloins*  
*Fried or Baked Chicken Wings / Drumettes*  
*Pecan Encrusted Chicken Pieces with a Blackberry BBQ Sauce*  
*Traditional Swedish Meatballs*  
*Cocktail Meatballs with a BBQ, Teriyaki, or Sweet and Sour Glaze*  
*Italian Sausage Bites, Plain or with Peppers and Onions*  
*Fresh Spinach & Ricotta Cheese stuffed in a Triangle Phyllo (Spanakopita)*  
*Stuffed Mushrooms: Sausage & Cheddar, Seafood-Crab, Bacon & Cream Cheese, and Cream Cheese*  
*w/Chives*  
*Bacon Wrapped Shrimp, Beef Tenderloin, Chicken Tenderloin*  
*Assorted Mini Quiche*  
*Mini Beef Wellingtons served with Whipped Horseradish*  
*Thai Chicken Satays served with a Peanut Dipping Sauce*  
*Stuffed Potato Boats with Bacon and Cream Cheese*  
*Bowtie or Penne Pasta Alfredo*  
*Mini Crab Cakes*

## **Dips**

*Lump Crab Dip served with Toasted Baguettes*  
*Lump Crab & Artichoke Dip served with Toasted Baguettes*  
*Traditional Fresh Spinach Dip with Tortilla Chaps*  
*Hot Spinach and Artichoke Dip with Tortilla Chips*  
*Hot Spinach & Cheddar Cheese Dip served with Toasted Baguettes*  
*Six Layer Mexican Dip served with Tortilla chips*  
*Roma Tomato, Basil, Olive Oil & Feta Cheese served with Toasted Baguettes*  
*Hummus Dip served with Fresh Pita & Toasted Pita Points*  
*Fresh Guacamole with Chips*  
*Fresh Salsa with Chips*

## **Active Stations** \*attendant may be required\*

*Mashed Potato Bar with Shredded Cheddar Cheese, Green Onions, Crumbled Applewood Bacon, Sour Cream, and Butter*

*Mashed Sweet Potato Bar with Marshmallows, Brown Sugar, Dried Cranberries, Shredded Coconut, Cinnamon, Toasted Pecans and Cinnamon Maple Butter*

*Southern Grits with Jumbo Shrimp, Bacon, Green Onions, Shredded Cheddar Cheese and Creole Sauce*

*Penne and Bowtie Pasta with our Signature Marinara and Famous Alfredo Sauce. Toppings of Cocktail Meatballs, Grilled Chicken and Italian Sausage with Fresh Grated Parmesan-Romano, Cracked Black Pepper, Kosher Salt, Crushed Red Pepper*

*Nacho Bar with Tortillas, Ground Beef, Lettuce, Cheddar, Salsa, Sour Cream, Jalapenos, Black Olives, Green Onions.*

*Chef Attended Beef Tenderloin Carving Station with Horseradish Sauce and Rolls*

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## *Other 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—Cash, Check, Venmo, Visa, MasterCard, American Express, Discover, Check.
- All Prices are Subject to Change.
- All deposits are non-refundable.
- Gratuity is not included.

### Service:

- All Necessary Catering Personnel @ \$150.00 each
- Bartenders @ \$150.00each, See next page for our alcohol policy.
- 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

- Cake Cutting Service @ \$25.00 – \$50.00 Per Cake Depending on Size.

### Disposable Dinnerware

- Clear Dinner Plate, Salad Plate, Dessert Plate with Fork, Knife, Napkin, 12 oz Cup..... \$2.00 per person
- Clear Cocktail Plate, Dessert Plate with Fork, Knife, Napkin, 9 oz Tumbler ..... \$1.75 per person
- White w/Sliver Disposable Plate, Salad Plate, Cake Plate, Rolled Flatware, 12oz Cup.....\$2.50 per person
- Authentic China, Silverware, Glassware .....\$6.50per person  
plus any deliver fees from rental company

### Linen Rental

- Pricing is done on a per-event basis depending on the quantity and color. Linen rental is required for all food, beverage and cake tables.
- 60 x 120 Fits Lap Length on a 6' Table
- 90 x 132 Fits Floor Length on a 6' Table
- 90 x 156 Fits Floor Length on an 8' Table
- 108" Round Fits Floor Length on a 48" Round Table
- 120" Round Fits Floor Length on a 60" Round Table
- 132" Round Fits Floor Length on a 72" Round Table

## **Alcohol Policy**

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

### **Bartending:**

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 150.00 each if more are necessary. Gratuity is not included in this price. Gratuity is left to the discernment of the responsible party

### **Alcohol Handling fee:**

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 \$125.00. Final price is based upon the quantity of alcohol provided.

- Beer Fee: \$12.00 per 24 count case (12oz cans or bottles)
- Wine Fee: \$10.00 per 12 count case (750ml bottles)
- Liquor is \$10.00 per bottle for any size bottle
- Soft drinks and other mixers are available for sale, ask your representative for details
- Additional Ice is available for \$2.50 per 10lb Bag

### **Bar:**

The bar can be rented but is normally built with two 6' tables. If the venue has the tables and cloths, there will be no charge to set it up. If they are not available from the venue, there will be a rental fee for any tables and cloths provided by our company

### **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, 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.