



THE MAJESTIC THEATRE CENTER  
CATERING MENU



by Chef Joe Zaina  
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# THE MAJESTIC THEATRE CENTER CATERING MENU

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CHEF/OWNER

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## CONTACT

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All catering charges are subject to a 20%–22% service charge and 6% sales tax fee. The Majestic Theatre Center reserves the right to adjust prices at any time. A firm guest count and final menu selections are required 14 days prior to your event.

The Majestic Catering Menu is available for groups of 30 or more, on site and delivery.

Gluten free, vegetarian, vegan options, special dietary needs and children's menus are all available and can be tailored to fit individual needs.

## APPETIZERS (COLD)

Priced per piece with minimum order requirements

### Smoked Salmon Mousse

Served in a mini puff pastry topped with fresh dill and caper berries

\$5.00 each (Minimum of 50 per order)

### House Made Hummus Cups

Served with fresh veggies and grilled naan bread

\$3.50 each (Minimum of 50 per order)

### Fresh Tomato and Basil Bruschetta

Toasted baguette brushed with olive oil and served with fresh tomatoes, garden basil, garlic and herbs

\$3.50 each (Minimum of 50 per order)

### Antipasto Skewers

Skewers with fresh basil, grape tomatoes, fresh buffalo mozzarella, Kalamata olives and artichoke hearts

\$4.00 each (Minimum of 50 per order)

### Brie Cheese with Fresh Fruit and Crackers

Soft brie cheese with seasonal fruit and a fruit puree served with crackers

\$4.00 each (Minimum of 50 per order)

### Chicken Salad Puff

Mini puff pastry filled with chicken, cranberries, celery, walnuts and honey mayo

\$4.75 each (Minimum of 50 per order)

### Tenderloin Crostini

Thin-sliced roasted beef tenderloin with horseradish cream and tomato jam

Mkt Price (Minimum of 50 per order)

### Caprese Skewer

Fresh mozzarella, garden basil, cherry tomatoes, and balsamic glaze

\$3.50 each (Minimum of 50 per order)

## Charcuterie

Assorted salamis, smoked sausage, prosciutto, aged white cheddar, gorgonzola cheese, candied nuts, pickled vegetables, fresh/dried fruit, house made jam, mixed olives, roasted red peppers, and assorted crackers

\$9.95 per person (30 people min)

## APPETIZERS (HOT)

Priced per piece with minimum order requirements

### Chicken Satay

Marinated with turmeric, yogurt, and ginger, served with peanut curry sauce

\$3.25 each (Minimum of 100 per order)

### Spanakopita

Mini phyllo dough bites filled with a blend of spinach, feta cheese and onions

\$3.00 each (Minimum of 100 per order)

### Mini Crab Cakes

Served with lemons, capers and house made dill tartar sauce for dipping

\$5.00 each (Minimum of 50 per order)

### Meatballs

Hand-rolled ground beef blended with herbs and garlic. Served with your choice of house BBQ, marinara sauce, or Swedish cream sauce

\$2.00 each (Minimum of 100 per order)

### Buffalo Chicken Meatballs

Baked chicken meatballs stuffed with blue cheese and covered in spicy buffalo hot sauce. Finished with lime-ranch dressing

\$3.75 each (Minimum of 100 per order)

## APPETIZERS (HOT) cont.

### **Vegetarian Spring Rolls**

Phyllo wrapped and served with a sweet and tangy hoisin sauce

\$1.75 per order (Minimum of 100 per order)

### **Risotto Arancini Balls**

Arborio rice with mushrooms, asiago cheese, basil, panko breadcrumbs and a sweet tomato-basil dipping sauce

\$3.50 each (Minimum of 100 per order)

### **Bacon Wrapped Dates**

Dates filled with goat cheese and wrapped in apple-smoked bacon

\$3.25 each (Minimum of 50 per order)

### **Grilled Lamb Chop**

With mint cucumber yogurt

Market Price (Minimum of 25 per order)

### **Pistachio Chermoula Cauliflower**

With tahini, mint, olive oil, dates, and cilantro

\$3.50 each (Minimum of 25 per order)

### **4" Mediterranean Flatbread**

Roasted artichokes, spinach, tomato compote, and Bulgarian feta cheese

\$3.25 each (Minimum of 50 per order))

### **Beef Brisket Micro Taco**

Smoked and shredded beef brisket with onion hay and chili-avocado salsa

\$4.50 each (Minimum of 50 per order)

### **Chorizo and Queso Stuffed Mushroom**

With chilis, panko breadcrumbs, green onions and cilantro

\$3.00 each (Minimum of 50 per order)

### **Chicken Lollipops**

Chicken drums with hot honey, and crushed peanuts

\$2.75 each (minimum of 100 per order)

# HORS D'OEUVRE PLATTERS

One platter serves 30 people

## **Shrimp Cocktail**

Chilled and served with spicy cocktail sauce  
*MKT PRICE*

## **Baked Brie**

Brie cheese & fresh berries wrapped in puff pastry and baked to perfection. Served with crackers and seasonal fruit (2.5 lb. wheel)  
\$200.00

## **Whole Poached Salmon (Served cold)**

With red onion, capers, and hard-boiled eggs. Served with crackers or toasted bagel chips  
\$500.00

## **Warm Spinach and Artichoke Dip**

Spinach, artichokes, and blended cheeses. Served with house-made tortilla chips  
\$60.00

## **Assorted Fresh Fruit (Seasonal)**

*MKT PRICE*

## **Imported Cheese Platter**

Variety of imported cheeses, served with fresh fruit, pickled vegetables, and assorted crackers, nuts, and jams  
\$500.00

## **Fresh Vegetables**

Seasonal veggie platter served with house-made ranch dressing for dipping  
\$125.00

## **Grilled Vegetables**

Variety of grilled veggies, drizzled with a balsamic glaze  
\$175.00

## **Mediterranean Platter**

House made hummus, tabbouleh, baba ghanoush, garlic sauce, feta cheese, olives, vegetarian grape leaves and fresh baked pita bread  
\$250.00

## **Deli Sandwich Platter (Build your own):**

Smoked ham, roasted turkey, salami, corned beef, assorted cheese, lettuce, tomato, pickles, mayo, mustard, and sliced wheat and rye bread.  
\$15.00 Per Person

## MINI SANDWICHES (Slider Style)

Minimum of 100 per order

### CHOOSE TWO

**Char-grilled Beef Tenderloin:** Served with house horseradish sauce and wild greens  
\$6.00 each

**Fried Chicken Slider:** Served with lettuce, tomato, pickle and our spicy pub sauce  
\$4.00 each

**Mini Italian:** Pepperoni, salami, olive-pepper relish and marinated tomatoes on a brioche bun  
\$5.00 each

**Classic Beef Slider:** Ground beef patty topped with pickles, onions and cheddar cheese  
\$2.50 each

**Mashed Chickpea Fritter:** House-made vegan fritter patties with vegan cheese and cilantro lime sauce  
\$2.75 each

# BUFFET MEALS

## **BUFFET OPTION 1**

Two (2) entrees served with 2 sides

## **BUFFET OPTION 2**

Three (3) entrees served with 2 sides

All served with house salad and freshly baked rolls with butter. *Beverages not included.*

## ENTREE CHOICES

CHOOSE TWO OR THREE

### **Chicken Piccata**

Pan-fried chicken cutlets with lemon, capers, artichoke hearts and white wine butter

### **Chicken Marsala**

Pan-fried chicken cutlets with Marsala wine, mushrooms, shallots, garlic and butter

### **Roasted Prime Rib**

Slow roasted and served with horseradish sauce and natural au jus

### **Baked Salmon**

Italian herb crusted salmon with fresh dill, horseradish and lemon zest

### **Bolognese with Meat or Vegetarian/Spinach**

Penne noodles with house made sauce

### **Roasted Beef Tenderloin**

Oven-roasted with natural au jus  
*Upcharge of MKT Price*

### **Braised Angus Beef Short Ribs**

Tender short ribs braised with root vegetables, mushrooms, and red wine veal stock

### **Vegan Chickpea Meatloaf**

Glazed with tomato and brown sugar

### **Tofu Stir Fry (Vegan)**

Served with a mixed rice blend, quinoa, and stir fry vegetables

*Protein available for an additional cost*

### **Mushroom And Pea Risotto with Roasted Shallots (Vegetarian)**

*Protein available for additional cost*

## BUFFET SIDE CHOICES

CHOOSE TWO

- Roasted Redskin Potatoes
- Garlic Mashed Potatoes
- Fresh Green Beans
- Rice Pilaf
- Veggie Medley
- Mediterranean Couscous

**Ask for details about our strolling food stations!**

## PLATED DINNERS

Individual plated entrees served at tables

### **TWO ENTREES WITH TWO SIDES**

Served with a salad and freshly baked rolls with butter. *Beverages not included.*

## SALAD

CHOOSE ONE

### **Caesar Salad**

Crispy romaine lettuce with parmesan cheese and herb croutons, tossed in our Caesar dressing

### **Garden Salad**

Wild greens with red onions, grape tomatoes and cucumbers. Choice of ranch dressing or balsamic vinaigrette

## ENTREES

CHOOSE TWO

### **Roasted Airline Chicken Breasts**

Served with crispy skin, seasoned with honey Dijon mustard and fresh thyme, served with wild rice and seasonal veggies

### **Grilled Tenderloin or Prime Rib**

Topped with a port wine demi-glace and served with herb roasted fingerling potatoes or garlic mashed potatoes and asparagus (*season permitting*)

### **Pan Seared Seasonal Fish**

Served with roasted fingerling potatoes and seasonal vegetables

### **Roasted or Grilled Lamb Chops**

Two bone domestic lamb served with herb roasted fingerling potatoes and seasonal vegetables  
Oven roasted and topped with a lemon caper tomato relish and whipped celery root puree  
Served with fingerling potatoes

### **Vegan Chickpea Meatloaf**

Glazed with tomato and brown sugar

### **Tofu Stir Fry**

Served with a mixed rice blend, quinoa, and stir fry vegetables

*Protein available for an additional cost*

### **Mushroom and Pea Risotto with Roasted Shallots**

*Protein available for an additional cost*

### **Polenta Tower**

Stacked with heirloom tomatoes, roasted red and yellow bell peppers, grilled eggplant, garlic aioli and basil infused olive oil

# DESSERTS

Priced per item with minimum order requirements

## **Mini Fancy Pastry Assortment**

Carrot cake, hazelnut cake, chocolate mousse, chocolate macaroon, Italian rum cake, and German chocolate cake

*\$2.50 each (Minimum of 24 per order)*

## **Variety of Mini Macaroons**

Early gray, raspberry, vanilla, passion fruit, orange, chocolate, coffee, salted caramel and lemon

*\$2.75 each (Minimum of 72 per order)*

## **Variety of Cheesecake Pops**

Key Lime, cookies n' creme, tiramisu, and raspberry

*\$4.00 each (Minimum of 42 per order)*

## **Flavored Dessert Shooters**

Served in shooter glass with a demitasse spoon.

Choice of tiramisu, banana pudding, key lime, classic chocolate mousse, or coconut-mango

*\$4.00 each (Minimum of 50 per order)*

## **Cookie Trays by the Dozen**

"Everything cookie", peanut butter, Heath Bar, oatmeal raisin, chocolate chunk, triple chocolate, and sugar free oatmeal pecan. Gluten free chocolate chip available upon request

*\$15.00 per dozen (12 cookies per tray)*

## **Lava Bundt 3 inch**

Chocolate fudge cake base with chocolate ganache center

*\$8.00 each (Minimum of 36 per order)*

# BOXED & CATERED LUNCH OPTIONS

Available in-house or delivery for groups of 30 people or more

## SANDWICHES

Served with an individual bag of chips, pickle spear, and a can of faygo or bottled water

*\$20 per person + tax + 18% service charge  
Deliveries subject to a \$1 per person/item  
delivery fee*

*\*Gluten free wraps, whole wheat lawash, and  
vegan cheese available*

### **Chicken Salad Sandwich (Cold)**

Served on a buttery croissant\* with fresh dill, celery, red onion, a hint of honey, mayo, dried cherries, wild greens and tomatoes

### **Grilled Chicken Breast Sandwich (Hot)**

Topped with crunchy fried onions, cheddar cheese, tomato, and garlic aioli. Served on an onion roll.

### **Tuna Fish Sandwich (Cold)**

Served on croissant\* with celery, red onion, fresh dill, lemon zested mayo, wild greens and tomato

### **Southwest Steak Wrap (Hot)**

Avocado, roasted corn and black beans, cheddar cheese, lettuce, tomato, and cilantro lime ranch dressing

### **Falafel Wrap (Hot)**

Lettuce, tomato, pickled cucumbers, red onion, and tahini sauce wrapped in pita bread

### **Roasted Chicken Breast Sandwich (Cold)**

Marinated and shredded chicken, tomato, red onion, arugula, cheddar cheese and spicy pub sauce on ciabatta bread

### **“Gutterball” (Cold)**

Fresh mozzarella, basil, red onions, artichoke hearts, tomatoes, arugula, and balsamic glaze on toasted ciabatta bread

### **All American Hoagie (Cold)**

Thin sliced ham, pepperoni, beef pepperoni, salami, cheddar and provolone cheese, lettuce, tomato, banana peppers and Italian dressing  
toasted ciabatta bun

### **HAVE SOMETHING ELSE IN MIND?**

No problem! Chef Joe Zainea can create a tailored menu to your liking, just ask for details!

## STREET TACOS

Served with stewed black beans, corn tortillas, roasted tomato garden salsa verde

*\$4.50 each (Minimum of four dozen)*

### SELECT TWO TACO STYLES

#### **Pulled Chicken Fajita**

Mixed peppers, onions, cilantro lime sauce, and queso fresco

#### **BBQ Beef Brisket**

Pickled onions, tomato jam, cotija cheese, and cilantro

#### **Korean Jackfruit**

Pickled kimchi, cotija cheese, and cilantro lime sauce

## STREET TACOS cont.

### **Pork Carnitas**

BBQ Sauce, avocado-jicama slaw, and queso fresco

### **Blackened Mahi Mahi**

Cotija cheese, tomato jam, micro cilantro greens

## MINI MAC 'N CHEESE BOWLS

Made with Wisconsin White Cheddar and Jalapenos served over Cavatappi Pasta

\$6.00

ADD A TOPPING (OPTIONAL)

### **Crispy Bacon with chopped scallions**

\$5.00

### **Buffalo Chicken Meatballs with celery hay**

\$6.00

### **Smoked Beef Brisket with celery hay**

\$6.00

### **Grilled Seasonal Vegetables**

\$3.00

### **Rock Shrimp Scampi with artichokes and red peppers**

\$8.00

# MAJESTIC THEATRE WEDDING MENU

## SALAD

CHOOSE ONE

### **Garden Salad**

Wild greens, tomatoes, cucumber, red onion  
Choice of ranch or balsamic vinaigrette

### **Caesar Salad**

Crispy romaine, parmesan cheese, herb croutons,  
tossed in our own Caesar dressing

## APPETIZER

### **Family Style Charcuterie Spread**

Includes assorted salamis, sausage, prosciutto,  
asiago cheese, white cheddar, gorgonzola,  
candied nuts, pickled vegetables, fresh/dried fruit,  
fruit spread, mixed olives, roasted red peppers and  
assorted crackers

## ENTREES

Dinners are served with fresh baked rolls or toasted  
ciabatta bread

CHOOSE TWO

### **Roasted Skin-on Airline Chicken Breast**

Crispy skin on chicken breast, seasoned with Dijon  
honey, fresh thyme, wild rice, wilted arugula,  
asparagus, and blistered grape tomatoes

### **Sous Vide Beef Tenderloin**

Seared to order

Topped with port wine mushroom demi-glace,  
roasted fingerling potatoes, and seasonal  
vegetables

### **Pan Seared Halibut**

Served with lemon, caper, chilis, grape tomatoes,  
white balsamic, olive oil, roasted fingerling potatoes  
and seasonal vegetables