



MAJESTIC

— CATERING —



MENU

EXCEPTIONAL FOOD.
UNFORGETTABLE EXPERIENCES.



SIGNATURE DISHES

OUR MOST REFINED CREATIONS

A curated collection of artisanal cuisine crafted with premium ingredients and inspired flavors. Each dish is designed to deliver an unforgettable dining experience for you and your guests.



Poultry Collection



Florentine

Creamy Parmesan garlic sauce with sautéed spinach and a touch of Italian herbs.

Lemon Herb Beurre Blanc

Classic French beurre blanc with fresh lemon, white wine, aromatic herbs, and a silky butter finish.

Lemon Basil Caper

Bright lemon butter sauce accented with fresh basil, capers, and delicate Mediterranean flavors.

Poblano Cream

Velvety roasted poblano cream sauce with mild smoky notes and a smooth finish.

Creamy Red Pesto

Creamy roasted red pepper pesto with basil, Parmesan, and a savory Mediterranean profile.

Creamy Toscana Garlic

Creamy garlic Parmesan sauce with sun-dried tomatoes, spinach, and Italian herbs.

Tequila Lime

Smooth tequila lime sauce blending fresh citrus with subtle Southwestern flavors.

Tikka Masala

Rich tomato cream sauce infused with traditional Indian spices and warm aromatic flavors.

Mushroom Cream Sauce

Velvety mushroom cream sauce accented with fresh herbs and earthy flavors.

Beef Collection



Filet Mignon

Center-cut beef tenderloin, expertly seared for exceptional tenderness and rich, buttery flavor.

Sirloin Steak

Hand-cut sirloin grilled for a bold, beef-forward flavor and satisfying texture.

Ribeye

Well-marbled ribeye, grilled to deliver exceptional juiciness and robust beef flavor.

Beef Wellington

Beef tenderloin wrapped in mushroom duxelles and flaky puff pastry, baked until golden.



Beef Short Ribs

Slow-braised until fork-tender and served with a rich, slow-reduced demi-glace.

Signature Sauces



Chimichurri

A vibrant herb sauce with garlic, parsley, and a touch of red wine vinegar.

Cowboy Butter

A bold garlic butter infused with herbs, Dijon, lemon, and a hint of spice.

Demi-Glace

A rich, slow-reduced brown sauce with exceptional depth and velvety texture.

Gremolata

A fresh blend of parsley, garlic, and lemon zest for a bright finish.

Herb Wine Reduction

A silky red wine reduction infused with fresh herbs and savory aromatics.

Peppercorn Sauce

A creamy peppercorn sauce with bold black pepper and a smooth finish.

Mushroom Cream Sauce

A velvety cream sauce with sautéed mushrooms and delicate herbs.

Herbed Compound Butter

House-made butter blended with fresh herbs and roasted garlic.

Pork Collection



Pork Tenderloin

Lean and juicy pork tenderloin, expertly roasted to deliver exceptional tenderness and rich flavor.

Pork Chops

Thick-cut pork chops, perfectly seared for a caramelized crust and a juicy, flavorful finish.

Sauces

Apricot Glaze

A sweet and savory apricot glaze with a touch of Dijon mustard.

BBQ Honey Glaze

A rich barbecue glaze blended with honey for a sweet, smoky finish.

Brown Gravy

A classic savory gravy with slow-cooked beef stock and roasted aromatics.

Chipotle Honey Glaze

A smoky chipotle glaze balanced with sweet honey and subtle spice.



Seafood



Mahi Mahi

Mild, flaky mahi mahi, expertly seared for a delicate texture and clean, buttery flavor.

Atlantic Salmon

Fresh Atlantic salmon, perfectly roasted to deliver a tender, flaky texture and rich natural flavor.

Sauces

Beurre Blanc

Classic French butter sauce with bright citrus and a silky finish.

Dill Cream

A velvety cream sauce infused with fresh dill, lemon, and delicate herbs.



Tequila Lime

A smooth citrus sauce with fresh lime, tequila, and subtle Southwestern flavors.

Mango Pico de Gallo

Fresh mango, tomatoes, cilantro, jalapeño, and lime for a bright tropical finish.

Perfect Pairings



Complete your culinary experience with a curated selection of chef-crafted sides designed to complement your menu.



Garlic Mashed Potatoes

Creamy whipped potatoes blended with roasted garlic, butter, and a touch of cream.

Wild Mushroom Risotto

Creamy Arborio rice slowly cooked with savory wild mushrooms and Parmesan.

Parmesan Garlic Green Beans

Fresh green beans sautéed with roasted garlic and finished with Parmesan.

Lemon Garlic Roasted Broccolini

Roasted broccolini finished with fresh garlic, bright lemon, and a touch of olive oil.

Roasted Heirloom Potatoes

Herb-roasted baby potatoes with crisp golden edges and a tender center.

Caramelized Herb Roasted Carrots

Oven-roasted carrots caramelized with butter and aromatic herbs.

Roasted Brussels Sprouts with Balsamic Honey Glaze

Caramelized Brussels sprouts finished with a sweet and tangy balsamic honey glaze.

Parmesan Garlic Orzo

Tender orzo tossed with roasted garlic, butter, herbs, and Parmesan.

Charred Asparagus

Fresh asparagus lightly charred and finished with olive oil, sea salt, and cracked pepper.

MAJESTIC
CATERING

CARVING STATION



A CENTERPIECE OF FLAVOR

Our carving stations bring an element of elegance and interaction to your event. Expertly prepared and beautifully presented, each selection is carved to order and served fresh for an unforgettable experience.

EXPERTLY CARVED • MADE TO ORDER • ELEVATED EXPERIENCE



Carving Selections



Prime Rib

Slow-roasted prime rib, seasoned with aromatic herbs and carved to order for a tender, juicy finish.

Chateaubriand

Center-cut beef tenderloin, expertly roasted and carved to order for exceptional tenderness and a refined presentation.

New York Strip

Well-marbled New York strip, roasted and carved into tender slices with a rich, beef-forward flavor.

Pork Loin

Herb-roasted pork loin, slow cooked for a tender, juicy center and beautifully caramelized exterior.

Atlantic Salmon

Whole roasted Atlantic salmon, delicately seasoned and presented as an elegant carving station selection.

Picanha

Brazilian-style sirloin cap roasted with its signature fat cap for exceptional flavor and tenderness.

Leg of Lamb

Herb-roasted leg of lamb, carved to order with a tender center and rich, savory flavor.

Signature Sauces



Au Jus

Rich natural beef jus with savory roasted aromatics.

Chimichurri

Fresh parsley, garlic, herbs, olive oil, and red wine vinegar.

Mushroom Cream Sauce

Velvety cream sauce with sautéed mushrooms and fresh herbs.

Apple Sriracha Honey Glaze

Sweet apple and honey glaze balanced with the gentle heat of sriracha.

Dill Cream

Velvety cream sauce infused with fresh dill, lemon, and delicate herbs.

Horseradish Cream

Creamy horseradish sauce with a bright, mildly spicy finish.

Cowboy Butter

Savory garlic butter infused with herbs, Dijon, lemon, and a touch of spice.

Mustard Cream

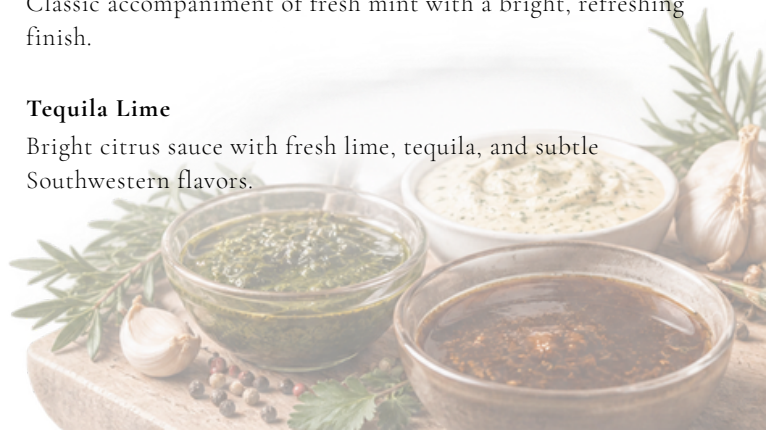
Smooth Dijon mustard cream with a subtle tangy finish.

Mint Sauce

Classic accompaniment of fresh mint with a bright, refreshing finish.

Tequila Lime

Bright citrus sauce with fresh lime, tequila, and subtle Southwestern flavors.



Perfect Pairings



Garlic Mashed Potatoes

Creamy whipped potatoes blended with roasted garlic, butter, and a touch of cream.

Wild Mushroom Risotto

Creamy Arborio rice slowly cooked with savory wild mushrooms and Parmesan.

Roasted Heirloom Potatoes

Herb-roasted baby potatoes with crisp golden edges and a tender center.

Parmesan Garlic Green Beans

Fresh green beans sautéed with roasted garlic and finished with Parmesan.

Roasted Brussels Sprouts with Balsamic Honey Glaze

Caramelized Brussels sprouts finished with a sweet and tangy balsamic honey glaze.

Charred Asparagus

Fresh asparagus lightly charred and finished with olive oil, sea salt, and cracked pepper.

Caramelized Herb Roasted Carrots

Oven-roasted carrots caramelized with butter and aromatic herbs.

Parmesan Garlic Orzo

Tender orzo tossed with roasted garlic, butter, herbs, and Parmesan.

Lemon Garlic Roasted Broccolini

Roasted broccolini finished with fresh garlic, bright lemon, and a touch of olive oil.



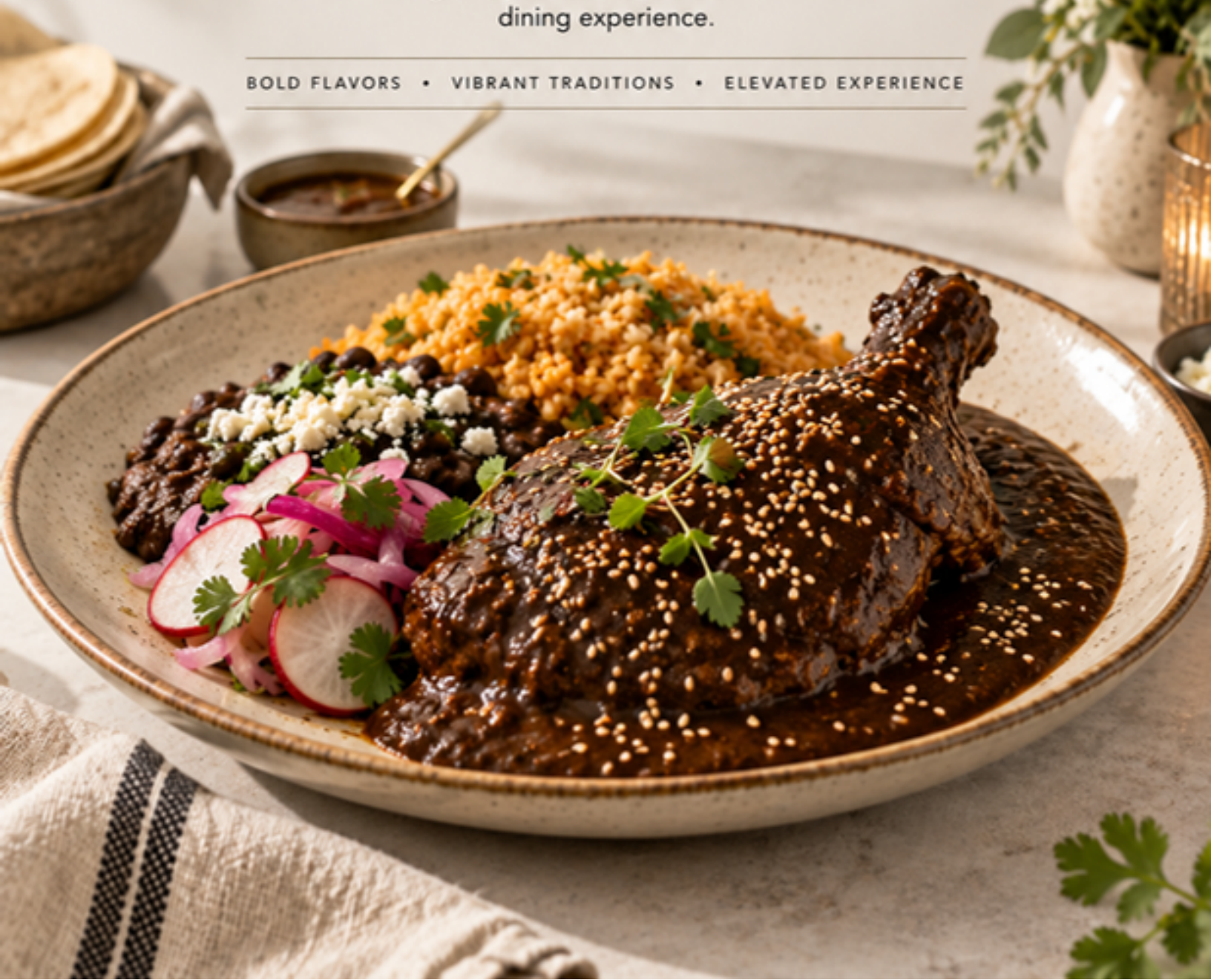
MAJESTIC
CATERING

FLAVORS OF MEXICO

A CELEBRATION OF FLAVOR

Inspired by the vibrant flavors of Mexico, our menu brings together time-honored ingredients, bold seasonings, and thoughtfully crafted dishes for a memorable dining experience.

BOLD FLAVORS • VIBRANT TRADITIONS • ELEVATED EXPERIENCE





The Taco Journey

Experience the flavors of Mexico through one of its most iconic traditions. The Taco Journey brings together savory meats, vibrant salsas, accompaniments and warm tortillas. Select four entrées, two sides, three salsas, and three toppings to create your experience.

Mexican Bistec

Seasoned beef seared with traditional Mexican spices.

Pork Carnitas

Slow-cooked pork with tender meat and lightly crisped edges.

Queso Flameado

Warm melted cheese with roasted chorizo, onions and peppers.

Pork in Salsa Verde

Tender pork simmered in a roasted tomatillo and green chile sauce.

Pulled Chicken

Tender slow-cooked chicken with aromatic Mexican seasonings.

Shrimp

Seasoned shrimp sautéed with garlic, citrus and Mexican spices.

Nopalitos

Tender cactus prepared with tomatoes, onions and seasonings.

Al Pastor

Marinated pork with chiles and spices, finished with sweet pineapple.

Perfect Pairings

Mexican Rice • Cilantro Lime Rice • Mexican Street Corn • Refried Beans • Charro Beans

Salsas

Pineapple • Green Tomatillo • Salsa Roja • Salsa Borracha • Habanero • Salsa Macha • Salsa Taquera

Accompaniments

Pico de Gallo • Guacamole • Cilantro • Diced Onions • Pickled Jalapeños • Pineapple • Sour Cream • Shredded Cheese



Fajita Station

Experience the bold flavors of a Mexican classic. Our Fajita Station features your choice of two proteins served with roasted peppers and onions, warm tortillas, fresh accompaniments, and your choice of two traditional sides.

Beef

Marinated beef grilled and sliced for a bold, savory finish.

Pork Carnitas

Slow-cooked pork with tender meat and lightly crisped edges.

Portobello Mushroom

Marinated portobello mushrooms grilled for a rich, savory flavor.

Chicken

Seasoned grilled chicken, tender and lightly charred.

Shrimp

Seasoned shrimp sautéed with garlic, citrus and Mexican spices.

Squash & Zucchini

Seasoned squash and zucchini grilled until tender and lightly charred.

Perfect Pairings

Mexican Rice • Cilantro Lime Rice • Mexican Street Corn • Refried Beans • Charro Beans

Accompaniments

Roasted peppers and onions, pico de gallo, guacamole, pickled jalapeños, sour cream, shredded cheese



Mexican Entrées

Traditional Mexican flavors thoughtfully prepared and paired with vibrant sauces and classic accompaniments.

Roasted Chicken

Herb-roasted chicken with your choice of Poblano Cream, Tequila Lime Butter, or Chipotle Cream Sauce.

Carne Asada

Marinated grilled beef served with Tomatillo Salsa or Grilled Salsa Roja.

Tilapia

Tender, flaky tilapia served with Mojo de Ajo or Tequila Lime Butter.

Chicken Enchiladas Verdes

Corn tortillas filled with shredded chicken and topped with roasted tomatillo sauce, crema, cilantro, and Monterey Jack.

Shrimp

Sautéed shrimp with your choice of Chipotle Cream, Mojo de Ajo, or Aguachile Verde.

Empanadas

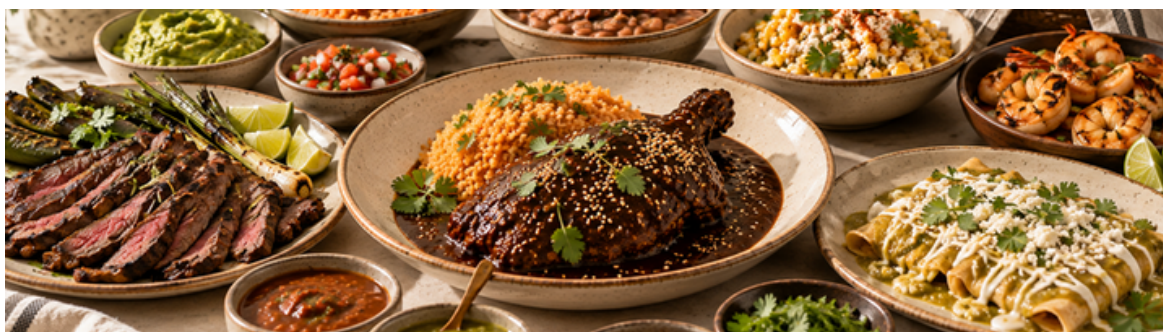
Golden, flaky pastry filled with your choice of Picadillo, Shredded Beef, or Seasoned Chicken.

Albóndigas

Traditional seasoned meatballs finished with a smoky Chipotle Cream Sauce.

Beef & Chicken Alambres

Grilled sirloin and chicken thighs with bell peppers, onions, and portobello mushrooms.



Mexican Cazuelas

Experience the comforting flavors of traditional Mexican cooking. Our cazuelas feature slow-cooked meats, rich sauces, roasted chiles, and time-honored recipes made for sharing.

Bistec Ranchero

Tender beef simmered with tomatoes, onions, peppers, and traditional ranchero seasonings.

Cortadillo con Papas

Tender pieces of beef and potatoes simmered in a savory tomato and chile sauce.

Pollo en Salsa Chipotle

Tender chicken finished in a creamy, smoky chipotle sauce.

Puerco con Calabaza y Elote

Tender pork cooked with squash, sweet corn, tomatoes, and traditional Mexican seasonings.

Asado de Puerco

Slow-cooked pork simmered in a rich red chile sauce with traditional Mexican spices.

Puerco en Salsa Verde

Tender pork simmered in a vibrant roasted tomatillo and green chile sauce.

Pollo con Rajas Poblanas

Tender chicken with roasted poblano peppers, onions, corn, and a creamy poblano sauce.

Perfect Pairings

Mexican Rice • Cilantro Lime Rice • Mexican Street Corn • Refried Beans • Charro Beans • Refried Black Beans • Papas Bravas

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TASTE OF ITALY



A CELEBRATION OF TRADITION

Inspired by the timeless flavors of Italy, our menu brings together classic ingredients, cherished traditions, and thoughtfully crafted dishes for an elegant dining experience.

TIMELESS FLAVORS • ITALIAN TRADITIONS • ELEVATED EXPERIENCE





Classic Beef Lasagna

Layers of pasta, seasoned beef, ricotta, mozzarella, Parmesan, and house marinara.

Veal Florentine

Pan-seared veal cutlet finished with a creamy spinach and Parmesan sauce.

Chicken Florentine

Pan-seared chicken breast finished with a creamy spinach and Parmesan sauce.

Giant Italian Meatballs

House-style Italian meatballs served with marinara, melted mozzarella, and Parmesan.

Shrimp Scampi

Sautéed shrimp with garlic, butter, fresh herbs, and a touch of lemon.

Creamy Toscana Garlic

Creamy garlic Parmesan sauce with sun-dried tomatoes, spinach, and Italian herbs.

Chicken Piccata

Pan-seared chicken breast finished with a bright lemon, basil, caper, and butter sauce.

Chicken Marsala

Pan-seared chicken breast with mushrooms in a rich Marsala wine sauce.

Chicken or Shrimp Carbonara

Your choice of chicken or shrimp tossed in a rich Parmesan cream sauce with classic Carbonara flavors.

Mushroom Rigatoni

Rigatoni tossed with sautéed mushrooms, garlic, onions, Parmesan, and a velvety cream sauce.



Tour of Italy

Experience a journey through classic Italian flavors with a curated selection of entrées, pastas, and thoughtfully crafted accompaniments. Select three entrées, two pastas, and two pairings to create your Italian experience.

Entrées: Classic Beef Lasagna • Chicken Florentine • Chicken Piccata • Giant Italian Meatballs • Chicken Marsala • Shrimp Scampi • Mushroom Rigatoni

Pastas: Fettuccine Alfredo • Spaghetti Marinara • Penne Basil Pesto • Rotini Bolognese

Pasta Bar

Create your own pasta experience with classic Italian favorites, savory proteins, and a variety of fresh toppings. Select two pastas, two proteins, and four toppings to make it your own.

Pastas: Fettuccine Alfredo • Spaghetti Marinara • Penne Basil Pesto • Rotini Bolognese

Proteins: Italian Meatballs • Chicken • Shrimp

Toppings: Parmesan • Feta • Mozzarella • Ham • Broccoli • Mushrooms • Peas • Spinach • Cherry Tomatoes

Garlic breadsticks included.

Perfect Pairings

Parmesan Garlic Green Beans • Roasted Brussels Sprouts with Balsamic Honey Glaze • Charred Asparagus • Vegetable Medley • Garlic Mashed Potatoes • Roasted Heirloom Potatoes • Wild Mushroom Risotto

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CULINARY TRADITIONS



DISTINCTIVE FLAVORS, TIMELESS FAVORITES

Explore a collection of distinctive culinary traditions,
from slow-smoked Texas barbecue and bold Creole flavors
to thoughtfully crafted vegetarian selections.

TEXAS BBQ | CREOLE CUISINE | VEGETARIAN FAVORITES



Texas BBQ



Inspired by the traditions of Texas barbecue, our menu features slow-smoked meats, bold flavors, and classic Southern accompaniments crafted for a true Texas dining experience.

Smoked Favorites

Brisket • Pulled Pork • Chicken • Jalapeño Cheddar Sausage • Mild Sausage • Baby Back Ribs • Turkey Breast.

Perfect Pairings

Home-Style Potato Salad • Mac & Cheese • Creamed Corn • Baked Sweet Potatoes • Baked Potatoes • Green Bean Casserole • Garlic Mashed Potatoes • Ranch-Style Beans

Accompaniments

BBQ Sauce • Creamy Coleslaw • Pickles • Jalapeños • Onions • White Bread • Hawaiian Rolls



Creole Cuisine



Inspired by the vibrant traditions of Louisiana, our Creole menu brings together bold seasonings, savory seafood and meats, rich sauces, and comforting Southern favorites for a flavorful dining experience.



Fried Catfish

Southern-style catfish seasoned and fried until golden and crisp.

Fried Shrimp

Seasoned shrimp fried until crisp and golden.

Shrimp Cajun Pasta

Sautéed shrimp tossed with pasta in a creamy Cajun sauce with peppers and aromatic spices.

Cajun Tilapia

Pan-seared tilapia seasoned with bold Cajun spices for a flavorful, lightly smoky finish.

Boudin-Stuffed Chicken

Tender chicken breast filled with savory Louisiana-style boudin and seasoned with Cajun spices.

Chicken & Sausage Gumbo

A rich Louisiana-style gumbo with tender chicken, smoked sausage, vegetables, and traditional Creole seasonings.

Blackened Catfish

Catfish seasoned with Cajun spices and seared until perfectly blackened and tender.

BBQ Shrimp

Louisiana-style shrimp simmered in a rich, buttery sauce with garlic, herbs, and Creole spices.

Chicken & Sausage Cajun Pasta

Tender chicken and smoked sausage tossed with pasta in a creamy Cajun sauce with peppers and aromatic spices.

Cajun Chicken

Blackened chicken breast seasoned with bold Cajun spices and finished with a savory Creole cream sauce.



Roasted Eggplant Lasagna

Layers of roasted eggplant, marinara, ricotta, mozzarella, and Parmesan baked until golden.

Tomatillo Spinach & Mushroom Enchiladas

Corn tortillas filled with sautéed spinach and mushrooms, topped with roasted tomatillo sauce and melted cheese.

Cactus Tacos

Tender grilled nopalitos seasoned with Mexican spices and served in warm tortillas.

Portobello Fajitas

Grilled portobello mushrooms with roasted bell peppers and onions, seasoned with classic fajita spices.

Ratatouille

A rustic blend of zucchini, squash, eggplant, tomatoes, and peppers slowly cooked with herbs.

Mushroom Rigatoni

Rigatoni tossed with sautéed mushrooms, garlic, onions, Parmesan, and a velvety cream sauce.

Sesame-Garlic Linguine

Linguine tossed with garlic, sesame, fresh vegetables, and a savory Asian-inspired sauce.

Mozzarella-Stuffed Portobello

Roasted portobello mushroom filled with spinach, tomatoes, herbs, and melted mozzarella.



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THE LIVE FIRE EXPERIENCE



REAL FLAVOR. UNFORGETTABLE MOMENTS.

An interactive culinary experience where our chefs prepare and carve premium selections over real charcoal, bringing exceptional flavor and an unforgettable atmosphere to your event.

LIVE COOKING • PREMIUM CUTS • BOLD FLAVORS • A SHARED EXPERIENCE



Live Fire Experience



Our Live Fire Experience brings the kitchen into the heart of your event. Our chefs prepare premium meats over real charcoal, carving and serving each selection fresh from the grill while guests enjoy the sights, aromas, and flavors of live-fire cooking.

Live Fire Selections

Picanha • Ribeye Steak • New York Strip • Charcoal-Grilled Chicken • Bone-In Pork Chops • Baby Back Ribs • Grilled Sausage

Perfect Pairings

Papas Bravas • Baked Potatoes • Grilled Asparagus • Fire-Roasted Vegetables • Grilled Mexican Onions • Queso Flameado • Roasted Heirloom Potatoes • Grilled Street Corn • Charred Cabbage Wedges

Signature Sauces

Chimichurri • Cowboy Butter • Roasted Garlic Herb Butter • Fire-Roasted Salsa Roja • Charred Poblano Sauce • Salsa Macha

The Experience Includes

Real Charcoal Grilling • Live Chef Preparation • Carving to Order • Live Fire Station Setup • Signature Sauces • Selected Pairings



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Every Celebration Deserves Something Special

Great food is only the beginning. From intimate gatherings to unforgettable celebrations, our team is here to create a dining experience designed around your event.



@majesticevents.catering



flavio@majesticevents.catering



512-677-1209



majesticevents.catering

WEDDINGS • CORPORATE EVENTS • PRIVATE CELEBRATIONS

