



THE MAJESTIC

GRILLE

PRIVATE DINING MENU

APPETIZERS

Priced per piece. Can be passed or served buffet or family style. 15 piece minimum per item.

PEPPERCORN BEEF TENDERLOIN SKEWERS

Horseradish Cream \$6.50

CURRIED CHICKEN SKEWERS

Peanut Sauce \$5.50

CRISPY CHICKEN BITES

Honey Mustard Dip \$5.50

TEMPURA SHRIMP SKEWERS

Sweet Chili Sauce \$6.50

CAJUN GRILLED SHRIMP SKEWERS

Creole Mustard Sauce \$6.50

MUSHROOM TURNOVERS

Cremini Mushrooms & Goat Cheese
baked in Puff Pastry \$6.50

MINI BEEF WELLINGTON

Beef Filet, Mushroom Duxelles baked in
Puff Pastry, Dijon Mustard Sauce \$7.50

TOMATO BRUSCHETTA

Tomato, Basil & Parmesan on
Grilled Focaccia, Balsamic Glaze \$5.50

SMOKED SALMON WONTONS

Honey Mustard \$6.50

TUNA POKE WONTONS

Sesame, Soy & Ginger \$6.50

DEVILED EGGS

Sweet Pickle, Chives & Paprika \$3.00

SLIDERS

Priced per piece. Can be passed or served buffet or family style. 20 piece minimum per item.

MEMPHIS SLIDERS Slow Smoked Pulled Pork, House Made Barbeque Sauce \$6.00

CHICKEN SLIDERS Crispy Chicken, Pickled Cucumbers, Honey Mustard \$6.00

BURGER SLIDERS Angus Beef, American Cheese, Caramelized Onion, Mayo \$5.50

FILET MIGNON SLIDERS Grilled Beef Tenderloin, Tomato Onion Jam, Horseradish Cream \$7.50

FRIED GREEN TOMATO SLIDERS Remoulade Sauce \$6.00

BUFFET APPETIZER PLATTERS

CHA CHA CHIPS

Spicy House Made Potato Chips,
Bleu Cheese Dip \$5.50 Per Person

CHARCUTERIE BOARD

Cured Meats & Cheeses, Marinated Olives,
BBQ Walnuts, Fruits, Tomato Onion Jam,
Wholegrain Mustard, Focaccia Crisp
\$7.00 Per Person

VEGETABLE ANTIPASTO

Grilled Asparagus, Artichokes & Zucchini,
Roasted Peppers, Marinated Mushrooms,
Mixed Olives, Hummus, Garlic Aioli,
Grilled Focaccia \$5.50 Per Person

HOUSE SMOKED SALMON

A Majestic Grille Specialty!
A Full Side of Salmon with Capers, Onions,
Creole mustard, Focaccia Crisps
(serves approx. 25 guests) \$175.00

BAKED BRIE

Honey & Almonds, Crispy Baguette
(serves approx. 20 guests) \$145.00

CAJUN CHICKEN EGG ROLLS

Blackened Chicken, Corn, Cheddar,
Goat Cheese, Red Onion, Cilantro,
Creole Mustard Sauce \$7.50

SIGNATURE FLATBREADS

Our famous thin crust pizzas. Approximately 8 pieces per flatbread. Priced per whole flatbread.

MUSHROOM Cremini, Tomato Onion Jam, Garlic Olive Oil, Goat Cheese, Mozzarella \$17.00

ROASTED CHICKEN Red Onion, Bacon, Roasted Garlic Cream, Mozzarella \$16.00

CAPRESE Tomato, Basil, Mozzarella \$16.00

PEPPERONI & SAUSAGE Tomato Sauce, Mozzarella \$16.00

DINNER

Includes Bread Service, Water, Soda & Iced Tea. Coffee (Upon Request)

DINNER MENU A - \$82.50 PER PERSON

FIRST COURSE

Host choice of:

CHOPHOUSE SALAD Romaine, Bacon, Bleu Cheese, Chopped Egg, Thousand Island

CAESAR SALAD Romaine, Focaccia Croutons

MAIN COURSE

Served With Seasonal Vegetable.

Guest choice of:

16oz RIBEYE 21 Day Aged Beef, Majestic Butter, Garlic Mashed Potatoes.

GRILLED SALMON Lemon Beurre Blanc, Vegetable Rice Pilaf

CHICKEN MARSALA Chicken Cutlet, Mushrooms, Marsala Sauce, Garlic Mashed Potatoes

DESSERT

Selection of Majestic Signature Mini Dessert Glasses

DINNER MENU B - \$78.50 PER PERSON

FIRST COURSE

Host choice of:

HOUSE SALAD Mixed Greens, Tomatoes, Cucumber, Red Onion, Olives, Feta, Red Wine Vinaigrette

WALDORF SALAD Mixed Greens, Apples, Bleu Cheese, Barbequed Walnuts, Raspberry Vinaigrette

MAIN COURSE

Served with Seasonal Vegetable.

Guest choice of:

8oz FILET MIGNON 21 Day Aged, Center Cut Beef, Majestic Butter, Garlic Mashed Potatoes
(12oz FILET MIGNON - \$10 SUPPLEMENT)

GRILLED SALMON Rosemary Honey Glaze, Vegetable Rice Pilaf

CHICKEN PICCATA Chicken Cutlet, Lemon, Capers, Spaghettini

DESSERT

Selection of Majestic Signature Mini Dessert Glasses

DINNER

Includes Bread Service, Water, Soda & Iced Tea. Coffee (Upon Request)

DINNER MENU C - \$72.50 PER PERSON

FIRST COURSE

Host choice of:

WALDORF SALAD Mixed Greens, Apples, Bleu Cheese, Barbequed Walnuts, Raspberry Vinaigrette

CAESAR SALAD Romaine, Focaccia Croutons

MAIN COURSE

Served with Seasonal Vegetable.

Guest choice of:

16oz GRILLED NEW YORK STRIP STEAK 21 Day Aged, Majestic Butter, Garlic Mashed Potatoes

GRILLED SALMON Lemon Beurre Blanc, Vegetable Rice Pilaf

CHICKEN MARSALA Chicken Cutlet, Mushrooms, Marsala Sauce, Garlic Mashed Potatoes

DESSERT

Selection of Majestic Signature Mini Dessert Glasses

DINNER MENU D - \$62.50 PER PERSON

FIRST COURSE

Host choice of:

HOUSE SALAD Mixed Greens, Tomatoes, Cucumber, Red Onion, Olives, Feta, Red Wine Vinaigrette

CAESAR SALAD Romaine, Focaccia Croutons

MAIN COURSE

Served with Seasonal Vegetable.

Guest choice of:

GRILLED PORK TENDERLOIN Maple Cream, Sugar-Glazed Carrots, Garlic Mashed Potatoes, Crispy Onions

GRILLED SALMON Rosemary Honey Glaze, Vegetable Rice Pilaf

CHICKEN DIJON Chicken Cutlet, Creamy Mustard & Spinach Sauce, Garlic Mashed Potatoes

DESSERT

Selection of Majestic Signature Mini Dessert Glasses

ADD A VEGETARIAN OPTION TO YOUR MENU CHOICES

CHEESE RAVIOLI Spinach, Sun Dried Tomatoes, Goat Cheese, Toasted Pine Nuts

EGGPLANT PARMESAN Crispy Eggplant, Mozzarella Cheese, and Tomato Sauce over Spaghetti

SEASONAL VEGGIE PLATE Vegetable Rice Pilaf, Chickpeas, Spinach, Mushrooms, Hot & Sour Brussels Sprouts. (Vegan Available)

ADD A RACK OF RIBS TO YOUR MENU CHOICES

Memphis Style Slow Smoked, House Made Sauce, Coleslaw, French Fries \$5.00 Per Person

LUNCH

Includes Bread Service, Soda, Iced Tea & Coffee

PLATED LUNCH MENU A - \$32.50 per person - 3 Courses: Soup, Salad & Dessert

SOUPS (Host chooses one)

TOMATO BASIL

CHICKEN ARTICHOKE

NEW ENGLAND CLAM CHOWDER

SALAD (Host chooses one)

HOUSE SALAD Mixed Greens, Tomatoes, Cucumber, Red Onion, Olives, Feta, Red Wine Vinaigrette

CAESAR SALAD Romaine, Focaccia Croutons

WALDORF SALAD Mixed Greens, Apples, Bleu Cheese, Barbequed Walnuts, Raspberry Vinaigrette

KALE & BRUSSELS Cranberries, Apples, Carrots, Toasted Chickpeas, Almonds, Apple Vinaigrette

*Add a second entrée for \$5.00 per item per person

ADD

Grilled Chicken

Fried Chicken

Grilled Salmon

Grilled Portobello Mushroom

Grilled Shrimp (\$5.00 additional per person)

Grilled Beef Tenderloin Skewer (\$5.00 additional per person)

DESSERT

Selection of Majestic Signature Mini Dessert Glasses

PLATED LUNCH MENU B - \$42.50 per person - 3 Courses: Soup or Salad, Entrée & Dessert

SOUP OR SALAD (Host chooses one)

TOMATO BASIL SOUP

CHICKEN ARTICHOKE SOUP

NEW ENGLAND CLAM CHOWDER

HOUSE SALAD

Mixed Greens, Tomatoes, Cucumber, Red Onion, Olives, Feta, Red Wine Vinaigrette

CAESAR SALAD

Romaine, Focaccia Croutons

WALDORF SALAD

Mixed Greens, Apples, Bleu Cheese, Barbequed Walnuts, Raspberry Vinaigrette

DESSERT

Selection of Majestic Signature Mini Dessert Glasses

ENTRÉE (Host chooses one)

MAJESTIC COBB SALAD

Mixed Greens, Chicken, Avocado, Eggs, Bacon, Red Onion, Tomato, Bleu Cheese, Croutons, Ranch

GRILLED SALMON NICOISE SALAD

Mixed Greens, Artichokes, Olives, Cucumber, Tomato, Egg, Feta Cheese, Red Wine Vinaigrette

CHICKEN MARSALA

Sauteed Chicken Cutlet, Mushrooms, Marsala Sauce, Garlic Mashed Potatoes

CHICKEN PICCATA

Chicken Cutlet, Lemon, Capers, Spaghettini

GRILLED SALMON

Rosemary Honey Glaze, Vegetable Rice Pilaf

CHEESE RAVIOLI

Spinach, Mushrooms, Roasted Garlic Alfredo

HAWAIIAN GRILLED BEEF TENDERLOIN SKEWERS

Rice Pilaf, Pineapple Salsa (\$6.00 add per person)

*Add a second entrée option for \$5.00 per item per person

LUNCH BUFFET

Available Monday-Friday

Includes Bread Service, Soda, Iced Tea, Coffee

\$42.50 per person

SALAD (Host chooses one)

HOUSE SALAD

Mixed Greens, Tomatoes, Cucumber, Red Onion, Olives, Feta, Red Wine Vinaigrette

CAESAR SALAD

Romaine, Focaccia Croutons

WALDORF SALAD

Mixed Greens, Apples, Bleu Cheese, Barbequed Walnuts, Raspberry Vinaigrette

ENTREES (Host chooses two)

CHICKEN MARSALA Sauteed Chicken Cutlet, Mushrooms, Marsala Sauce

CHICKEN PICCATA Sauteed Chicken Cutlet, Lemon, Capers

CHICKEN DIJON Sauteed Chicken Cutlet, Creamy Mustard & Spinach Sauce

GRILLED SALMON Rosemary Honey Glaze

CHEESE RAVIOLI Spinach, Mushrooms, Roasted Garlic Alfredo

SIDES (Host chooses two)

Sauteed Zucchini, Squash & Tomatoes • Roasted Brussels Sprouts • Sugar Glazed Carrots

Vegetable Rice Pilaf • Roasted Baby Potatoes • Brabant Potatoes

Buttered Asparagus (\$5.00 Supp) • Broccolini (\$5.00 Supp)

*Add a second entrée option for \$5.00 per item per person

DESSERT

Selection of Majestic Signature Mini Dessert Glasses

ADDITIONS

Add Choice of Soup \$3.00 per person

TOMATO BASIL SOUP

CHICKEN ARTICHOKE SOUP

NEW ENGLAND CLAM CHOWDER

WHOLE ROASTED BEEF TENDERLOIN, Served carved with horseradish cream

Serves approx. 15 people \$325.00

WHOLE ROASTED PORK TENDERLOIN, Pan Juices and Roasted Apples \$15.00 Per Person

BRUNCH BUFFET

Available Saturday & Sunday
Includes, Soda, Iced Tea & Coffee
\$46.50 per person

SERVED AT EACH TABLE

Basket of Assorted Breads with Butter & Preserves

SALAD (Choose 1)

HOUSE SALAD

Mixed Greens, Tomatoes, Cucumber, Red Onion, Olives, Feta, Red Wine Vinaigrette

CAESAR SALAD

Romaine, Focaccia Croutons

WALDORF SALAD

Mixed Greens, Apples, Bleu Cheese, Barbequed Walnuts, Raspberry Vinaigrette

ENTREES (Choose 2)

EGG BENEDICT

Toasted English Muffin, Poached Eggs, Sliced Ham, Hollandaise

CALIFORNIA BENEDICT

Toasted English Muffin, Poached Eggs, Tomato, Avocado, Hollandaise

HARISSA CHICKEN HASH

Harissa Spiced Chicken, Potatoes, Onions, Poached Eggs, Hollandaise

BRIOCHE FRENCH TOAST

Strawberry Compote, Vanilla Whipped Cream

SHRIMP & GRITS (Additional \$5.00 per person) Creole Butter,
Andouille sausage, Green Onions.

SIDE DISHES

FRESH FRUIT SALAD Assorted Fruit

BRABANT POTATOES Crispy potatoes with garlic butter

BACON

BRUNCH ADDITIONS

CHARCUTERIE BOARD

Cured meats and cheeses, Marinated Olives, BBQ Walnuts, Fruits, Tomato, Onion Jam, Wholegrain Mustard, Focaccia crisp. \$7.00 Per person

HOUSE SMOKED SALMON A Majestic Grille specialty!

A Full Side of Salmon with Capers, Onions, Creole Mustard, Focaccia Crisp
(Serves Approximately 25 Guests) \$175.00

WHOLE ROASTED BEEF TENDERLOIN, Served Carved & With Horseradish Cream
(Serves Approx. 15 Guests) \$325.00

SLIDERS (Priced Per Piece 20 Piece Minimum Per Item)

MEMPHIS SLIDERS Slow Smoked Pulled Pork, House Made Barbeque Sauce \$6.00

CHICKEN SLIDERS Crispy Chicken, Pickled Cucumbers, Honey Mustard \$6.00

BURGER SLIDERS Angus Beef, American Cheese, Caramelized Onion, Mayo \$5.50

FILET MIGNON SLIDERS Grilled Beef Tenderloin, Tomato Onion Jam, Horseradish Cream \$7.50

CHILDREN'S MENU

Available to guests ages 10 and under

Guests will choose one:

\$15.50 per Child

LINGUINI with Butter or Red Sauce

CHEESE PIZZA House Made Sauce, Mozzarella Cheese

GRILLED CHEESE with Choice of Parmesan Fries, Veggies or Fresh Fruit

CHEESEBURGER with Choice of Parmesan Fries, Veggies or Fresh Fruit

CRISPY CHICKEN BITES with Choice of Parmesan Fries, Veggies or Fresh Fruit

Chocolate Chip Cookie

Choice of Non-Alcoholic Beverage



BAR PACKAGES

PREMIUM BRANDS

3 Hour Package - \$60 per person

OLD DOMINICK SPECIALITY COCKTAILS:

MEMPHIS SLING

Old Dominick Gin, Benedictine, Luxardo Maraschino, Lime, Pineapple, Grenadine

DOM & COLA

Old Dominick Straight TN Whiskey, Coke, Luxardo Syrup, Lime

VODKA: Ketel One

GIN: Gunpowder

RUM: Bacardi Silver

TEQUILA: Jose Cuervo

BOURBON: Makers Mark

SCOTCH: Johnnie Walker Red

IRISH: Slane

WINES

La Marca Prosecco

13 Celsius Pinot Grigio

House of Brown Chardonnay

Arrogant Frog Pinot Noir

Tribute Cabernet Sauvignon

BEER

Domestic, Imported & Local Craft Beer

LUXURY BRANDS

3 Hour Package - \$70 per person

OLD DOMINICK SPECIALITY COCKTAILS:

GIMLET ME ANOTHER

Old Dominick Honeybell Vodka, Lime, Simple Syrup

DON'T CALL ME OLD FASHIONED

Old Dominick Huling Station, Luxardo Maraschino, Angostura Bitters

VODKA: Tito's

GIN: Bombay Sapphire

RUM: Bacardi Silver

TEQUILA: Patron Silver

BOURBON: Woodford Reserve

SCOTCH: Glenlivet

IRISH: Bushmills

WINES

Decoy Brut Cava

Jaques Dumont Sauvignon Blanc

Diora La Splendeur Du Soleil Chardonnay

Nielson Pinot Noir

One Stone Cellar's Cabernet Sauvignon

BEER

Domestic, Imported & Local Craft Beer

BEER & WINE BAR

3 Hour Package - \$50 per person

WINES

La Marca Prosecco

13 Celsius Pinot Grigio

House of Brown Chardonnay

Arrogant Frog Pinot Noir

Tribute Cabernet Sauvignon

BEER

Domestic, Imported & Local Craft Beers

HOSTED AND CASH* BAR

PREMIUM BRANDS

OLD DOMINICK SPECIALITY COCKTAILS \$14

MEMPHIS SLING

Old Dominick Gin, Benedictine, Luxardo Maraschino, Lime, Pineapple, Grenadine

DOM & COLA

Old Dominick Straight Tn Whiskey, Coke, Luxardo Syrup, Lime

COCKTAIL \$9-\$10

VODKA: Ketel One

GIN: Gunpowder

RUM: Bacardi Silver

TEQUILA: Jose Cuervo

BOURBON: Makers Mark

SCOTCH: Johnnie Walker Red

IRISH: Slane

WINES Gl/Btl

La Marca Prosecco \$11/44

13 Celsius Pinot Grigio \$9/36

House of Brown Chardonnay \$10/40

Arrogant Frog Pinot Noir \$10/40

Tribute Cabernet Sauvignon \$10/40

DOMESTIC BEER \$6

IMPORTED & LOCAL CRAFT BEER \$6-\$7

LUXURY BRANDS

OLD DOMINICK SPECIALITY COCKTAILS \$16

GIMLET ME ANOTHER

Old Dominick Honeybell Vodka, Lime, Simple Syrup

DON'T CALL ME OLD FASHIONED

Old Dominick Huling Station, Luxardo Maraschino, Angostura Bitters

COCKTAIL \$10-\$14

VODKA: Tito's

GIN: Bombay Sapphire

RUM: Bacardi Silver

TEQUILA: Patron Silver

BOURBON: Woodford Reserve

SCOTCH: Glenlivet

IRISH: Bushmills

WINES Gl/Btl

Decoy Brut Cava \$14/56

Jaques Dumont Sauvignon Blanc \$14/56

Diora La Splendeur Du Soleil Chardonnay \$12/48

Nielson Pinot Noir \$14/56

One Stone Cellar's Cabernet Sauvignon \$12/48

DOMESTIC BEER \$6

IMPORTED & LOCAL CRAFT BEER \$6-\$7

Our Full Wine List is Available for Bottle Service

All menu items and pricing subject to change

All sales are subject to state sales tax of 9.75% and a taxable 20% service charge.

Additionally, all wine and liquor sales are subject to a 15% state liquor tax.

A corkage fee of \$25 per 750 mL bottle or \$35 per magnum will be charged for any outside wine brought in. We offer a variety of liquor brands. Please ask your event planner if you would like a specific brand for your hosted or cash bar. Due to supply chain and production issues some wines may not be available; we will substitute with one equally wonderful.

Tennessee law prohibits the sale of alcohol to those under 21. Valid ID required.

*For Cash Bar \$175 Bartender Fee may apply.