

Majestic Inn & Spa Banquet Appetizers

FROM THE GARDEN

Hummus Platter \$80 (30 servings) V

- Classic Hummus with Olive Tapenade and Pine Nuts served with Pita Bread and Crudités -

Tomato Bruschetta Crostini \$24/dozen Veg

- With Herbed Cream Cheese -

Endive Cups \$24/dozen Veg

- With Dried Fruit, Pecorino, and Candied Walnut -

Falafel Bites \$42/dozen V

- With Tahini and Golden Beet Relish -

ON THE LAND

Antipasti Platter \$150 (30 servings)

- Assorted Cured Meats, Seafood, and Cheeses with Accompaniments. (Fruit, Olives, Crackers, Mustard, Preserves, Pickles) -

Chicken Skewers \$24/dozen GF, DF

- With Peanut Satay -

Moroccan Spiced Meatball Skewers \$42/dozen

- With Pomegranate Glaze and Tzatziki -

Soy Glazed Pork Belly \$42/dozen DF

- With Sushi Rice and Pickled Onion -

OUT OF THE SEA

Shrimp Ceviche \$39/dozen GF

- With Mango and Tomatillo Salsa -

Roasted Shrimp Skewers \$42/dozen GF

- With Cherry Tomato and Feta -

Smoked Salmon Crostini \$39/dozen

- With Goat Cheese, Caper, Red Onion, and Dill -

Veg - Vegetarian V - Vegan GF - Gluten Free DF - Dairy Free

20% service charge and current sales tax applicable. No outside food or beverage permitted in hotel or event space.