

# THE MAJESTIC

*for that special dinner*

Choice of soup or salad, vegetable, starch, artisan breads, flavored butters, iced tea and dessert.  
 China, flatware, glassware, and linen napkins included. Staffing, table linens, rentals and other beverages are additional based on request  
 Pricing is based on a minimum of 25 guests. 18% service charge & 7% sales tax applicable.  
 This is just a sampling of our capabilities. Call and let us create a menu just for you!



## ENTREES—SERVED PLATED

- Seafood Stuffed Salmon Filet** .....32.95
- Lemon and Ginger Seared Sea Bass**.....34.95
- Smoked Gouda Chicken:** Breast of Chicken stuffed with smoked gouda, Thai basil, and cilantro, wrapped in Proscuitto and served with a gouda cream sauce.....31.95
- Stuffed Quail** with reduction sauce.....29.95
- Cajun Marinated Breast of Duck,** pan-crisped and served with plum sauce.....34.95
- Tournedos of Beef:** 6 oz Filet with béarnaise....42.95  
 Topped with Fresh Lump Crab.....Market
- Surf-n-Turf:** 4 oz Petite Filet with Jumbo Shrimp Scampi.....44.95
- Prime Rib** of Beef au jus with Horseradish cream.....32.95
- Beef Wellington** with wild mushroom demi-glace.....42.95
- Baby Lamb Chops:** Seasoned with fresh rosemary and garlic, grilled rare and served with a fig mint sauce.....32.95

## SALADS

- CLASSIC CAESAR SALAD**  
 Fresh torn romaine with croutons, sliced button mushrooms and our house-made dressing
- THE MARKHAM**  
 Baby Leaf Greens with pignolis, toasted walnuts, golden raisins and one of our house-made dressings
- ROMAINE TOSS**  
 Goat Cheese Crumbles & fresh bacon with orange-honey mustard vinaigrette
- MICRO GREENS**  
 Fine greens with Macadamian nut brittle, champagne & merlot poached pears & a bitter-sweet chocolate vinaigrette

## SOUPS, BISQUES AND GUMBO

Ask for our seasonal selection!

## VEGETABLES

Please allow the Chef to pair your dinner with a fresh, seasonal choice

## POTATOES & RICE

- Sliced Red Potatoes Roasted with Onions & Peppers •
- Garden Rice Pilaf • Potato au gratin •
- Baked Cream, Garlic & Parmesan Grits • Praline Sweet Potato Puree • Lemon herbed fingerling potatoes

## DESSERTS SELECTION

Changes regularly — ask about our current selection and flaming dessert stations

www.naomis.com



naomis@naomis.com

228-832-6171

This menu updated: 7/28/10