

EXCEPTIONAL

— CATERING & EVENTS —

Magnolia Catering Menu

\$50 per person

\$1500 Minimum

*Additional charges: tax, travel and admin

Includes Elegant Disposable Dinner and Silverware, Glassware and Set-up & Cleanup
and 2 Servers

*Additional Servers Required for Guest Counts over 50.

25 Guests=1 Server at additional fee of \$250*

Choose Two Butler Passed Hors D'oeuvres

Spinach-Artichoke Tarts

Artichoke hearts and fresh spinach
blended with cream cheese

Sausage Stuffed Mushrooms

Fresh white mushrooms stuffed with
seasoned sausage

Bacon-Wrapped Jumbo Shrimp

Jumbo shrimp, wrapped and cooked in
strips of bacon and fresh herbs

Pear and Gorgonzola Crostini

The Perfect combination of sweet and
savory, soft and crunchy. Topped w/
walnuts and bacon

OR

Choose One Stationary Hors D'oeuvres Station

Antipasti

A variety of Italian meats and cheeses,
olives, roasted red peppers, marinated
artichoke hearts and marinated grape
tomatoes. Served with pita bread and
french baguette

Cheese Board with Fresh Fruit

A variety of domestic and imported cheeses
served with crackers and accompanied by a
bounty of seasonal fruits. Served with
whipped cream and cinnamon-honey yogurt

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Choose One Salad

Rainbow Salad

Mixed with colorful fresh vegetables. Served with ranch and balsamic vinaigrette dressing

Classic Caesar

Served with fresh Caesar dressing and croutons

House Salad

Mixed baby greens and romaine lettuce topped with tomatoes and cucumber. Served with two dressings

Choose Two Entrees

Stuffed Chicken Marsala

Chicken breast stuffed with mushrooms, fresh herbs, and mozzarella. Served in a marsala wine sauce

Chicken Piccata

Boneless chicken breast baked in a light lemon caper butter sauce and cooked to perfection

Braided Salmon & Flounder

Salmon and flounder, cut into wide strips and woven together. Served with a citrus beurre blanc and garnished with fresh dill

Seared Beef Tips

With sautéed Wild Mushrooms and Vidalia Onions, served in a Rich Burgundy Sauce

Cajun Roasted Ribeye

Thin-sliced cajun roasted ribeye with a fresh, creamy garlic au jus

Pineapple Glazed Ham

Smithfield ham, baked to perfection. Glazed with brown sugar, Served with pineapple mango chutney

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Choose One Vegetable

Grilled Asparagus

Southern Squash Casserole

Green Beans with Toasted Almonds

Choose One Starch

Sweet Potato Souffle with a Pecan Crust

Potatoes Au Gratin

White Cheddar Mac-N-Cheese

Includes Rolls, Butter, Sweet Tea and Water

This is a buffet-style menu. Plated Menus are an additional \$10 per person.

China can be substituted for elegant disposable plates and silver for an additional \$3.50 per person