



## Magnolia Catering Menu

\$50 per person

\*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\*

\*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\*

### **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



# EXCEPTIONAL

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## CATERING & EVENTS

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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

Baby shrimp sauteed with our special spices, bread crumbs and a touch of cream. Served with yellow tomato avocado relish.



### **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