

Magnolia Catering Menu

\$36 per person

*Additional charges: tax and admin

Choose Two Butler Passed Hors D'oeuvres

Chicken Quesadillas with Fresh
Pico de Gallo

A cornucopia quesadilla of grilled chicken, pico de gallo, jack and cheddar cheese. Served with citrus cilantro and sour cream.

Asparagus Wrapped in Prosciutto

Asparagus wrapped in strips of prosciutto. Served with balsamic syrup and garnished with parmesan cheese.

Mini Beef Wellingtons

Beef tips, sauteed mushrooms, and pate served with a shallot wine sauce

Bacon-Wrapped Jumbo Shrimp

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

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

Blackened Chilled
Sirloin

Perfectly cooked and chilled blackened angus served with red onions and creole mustard on melba toast



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

Greek Salad

Mixed with kalamata olives, red onion and an abundance of feta cheese

Choose Two Entrees

Ratatouille

Fresh medley of eggplant, zucchini, and yellow squash prepared with fresh herbs and served over penne pasta

Braided Salmon & Flounder

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

Cajun Roasted Ribeye

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

Chicken Picatta

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

Jambalaya over Penne

California Shrimp Cakes

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



Choose One Vegetable

Roasted Asparagus

Broccoli Polonaise

Choose One Starch

Sweet Potato Souffle with a Pecan Crust

Twice Stuffed Red Potatoes

Seared Polenta Cakes