



Catering Menu

PRICED PER GUEST

Final catering costs are subject to the current sales tax and a 20% service fee.
Bar services may be purchased separately.

Final catering cost will be calculated based on total head count.

CALL FOR DELIVERY FEE

Classic Deli Lunch

\$12.95 per person / Minimum of 30 guests / Call for smaller group rates

Choice of deli lunch display or individual boxes. Includes a deli sandwich, bag of chips, pickle spear, mustard, mayonnaise, cookie, plastic utensils, and napkin.

BREAD SELECTIONS

White Bread, Wheat Bread, Croissant, and Potato Roll

MEAT SELECTIONS

Black Forrest Ham, Peppered Turkey, and choice of Homemade Chicken Salad, Fresh Tuna Salad or Egg Salad (*select one*)

CHEESE SELECTIONS

Cheddar, Pepper Jack, Swiss, and Provolone

Premium Deli Lunch

\$15.95 per person / Minimum of 30 guests / Call for smaller group rates

Choice of deli lunch display or individual boxes. Includes a deli sandwich, bag of chips, pickle spear, mustard, mayonnaise, plastic utensils, and napkin.

BREAD SELECTIONS

White, Wheat, Croissant, Potato Roll, Tortilla Wrap

MEAT SELECTIONS

Black Forrest Ham, Peppered Turkey, and choice of Homemade Chicken Salad, Fresh Tuna Salad, Egg Salad or Pimento Cheese (*select one*)

CHEESE SELECTIONS

Cheddar, Pepper Jack, Swiss, Provolone

PREMIUM SANDWICH SELECTIONS

Please select one option.

Club Wrap

Ham, turkey, applewood smoked bacon, cheddar cheese, lettuce, tomato, dijon mustard and mayo wrapped in a tortilla

Grilled Chicken Caesar Salad Wrap

Finely sliced grilled chicken breast, romaine lettuce, parmesan cheese and homemade Caesar dressing wrapped in a tortilla

Italian Trio Wrap or Sandwich

Pepperoni, salami, soppressata, provolone cheese, shredded lettuce, tomatoes, and banana peppers wrapped in a tortilla or served on Italian bread

SIDE OPTIONS

Please select two choices.

- Pasta Salad
- Potato Salad
- Broccoli Salad
- Fresh Fruit
- Bag of Chips

DESSERT OPTIONS

Please select one choice.

- Cookie or Brownie

À la Carte Hot Options

Minimum of 30 guests / Call for smaller group pricing

Spinach and Artichoke Dip with chips	\$5.00 per person
Buffalo Chicken Dip with chips	\$5.00 per person
Crab Queso with chips	\$5.00 per person
Sweet and Savory Meatballs	\$4.00 per person
Toasted Ravioli with Marinara	\$4.00 per person
Baked Potato Bar	\$7.00 per person

Individually wrapped and deliciously seasoned baked potatoes. Please select four (4) toppings: sour cream, shredded cheddar, green onions, caramelized onions, sautéed peppers, nacho cheese sauce, roasted broccoli. Add chili, pulled pork or chicken for an additional \$2.00 per person.

Displays and Platters

Minimum of 30 guests / Call for smaller group pricing

Vegetable Display served with homemade ranch and hummus

Small Vegetable Display (feeds 10-15) \$45.00 per display

Large Vegetable Display (feeds 15-30) \$75.00 per display

Antipasto Platter including Italian cured meats, artisan cheeses, and vegetables

Small Antipasto Platter (feeds 10-15) \$55.00 per platter

Large Antipasto Platter (feeds 15-30) \$95.00 per platter

Fruit Display served with homemade cream cheese dip and caramel dip

Small Fruit Display (feeds 15-20) \$50.00 per display

Large Fruit Display (feeds 20-40) \$90.00 per display

Stations

Minimum of 30 guests / Call for smaller group pricing

Fruit and Cheese Station \$7.50 per person

Assorted cheese, crackers, and seasonal fruit

Memphis Style Sausage and Cheese Display \$5.00 per person

Sausage, assorted cheeses, spicy pickles, peppers and tomatoes seasoned with BBQ dry rub blend

Salad Selections

Minimum of 30 guests / Call for smaller group pricing

Sweet Magnolia Signature Salad **\$6.50 per person**

Crisp romaine, fresh spinach, sliced strawberries, feta cheese and glazed pecans tossed with poppyseed dressing

Caesar Salad **\$6.50 per person**

Romaine, seasoned croutons and parmesan cheese tossed with homemade Caesar dressing

Cobb Salad **\$9.50 per person**

Spring leaf lettuce, romaine, roasted chicken, crispy bacon, tomato, diced egg, cucumber, shredded cheese and choice of homemade honey mustard, ranch, or an Italian dressing

Entrees

Minimum of 30 guests / Call for smaller group pricing

Lemon Chicken **\$8.50 per person**

Garnished with fresh lemon and herbs and ladled with a white wine and lemon cream sauce

Rosemary Apricot Pork Tenderloin **\$8.50 per person**

Pork tenderloin pan-seared then roasted in garlic and herbs, topped with an apricot glaze

Baked Spaghetti Casserole **\$8.50 per person**

A hearty meat sauce on top of a bed of angel hair pasta, filled with a creamy cheese mixture and topped with parmesan cheese

Poppyseed Chicken Casserole **\$8.50 per person**

A delicious cream based casserole filled with white meat chicken and served over rice

Spinach Lasagna Florentine **\$8.50 per person**

Layers of pasta, spinach, and chicken in a creamy ricotta cheese mix

Side Dishes

Minimum of 30 guests / Call for smaller group pricing

Orzo Pasta with Basil and Parmesan	\$4.00 per person
Corn Soufflé	\$4.00 per person
Roasted Broccoli	\$4.00 per person
Green Bean Almandine	\$4.00 per person
Five Cheese Creamed Spinach	\$4.00 per person
Roasted Asparagus with Lemon Butter	\$4.00 per person
Sweet and Savory Green Beans	\$4.00 per person
Garlic Mashed Potatoes	\$4.00 per person
Baked Beans	\$4.00 per person
Roasted Mixed Vegetables	\$4.00 per person