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BUFFET PACKAGE PRICING

SINGLE ENTRÉE STARTS AT 32.00 PER PERSON

INCLUDES:

Your choice from the following menu of two butler passed appetizers, salad, entrée, two sides, yeast rolls with honey butter, Cold beverage service, Service staff & China service

SPLIT ENTRÉE AVAILABLE STARTING AT 35.00 PER PERSON

DOUBLE ENTRÉE AVAILABLE STARTING AT 38.00 PER PERSON

CHINA SERVICE

Includes:

Simple White Salad Plate, Dinner Plate, and Dessert Plate,
Simple Silver Salad Fork, Dinner Fork, Dessert Fork, and Knife,
Water Goblet and Beverage Glass.

This service is included on ALL Magnolia Woods Event packages.

DESSERT SERVICE

Staff will cut the cake or dessert, plate it, and place it on a side table for guests at no additional cost.

Magnolia Woods Dessert Menu is available upon request

GRATUITY

10% of the total catering will be added to final bill as gratuity for all staff.

All Food & Bar packages are priced per person. Prices subject to change without notice.

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PASSED APPETIZERS

Choose *two* of the following options:

Pear Bite

Crisp Pear slice with whipped feta, chiffonade cranberry and nuts

Chicken Salad Pastry Cups

Chicken Salad with Red Grapes & Walnuts in Petite Pastry Cups

Crisp Apple Wedges

Apple Wedge with Brie Cheese on a Bamboo Skewer

Steakhouse Cheeseburger Bite

Burger bite tossed in steak sauce placed on a soft yeast roll and topped with Cheddar

Mini Baked Potatoes

Mini Potatoes filled with Caramelized Onions, Crisp Bacon & Blue Cheese

Petite Cranberry Biscuit

Cranberry filled Biscuit batter baked to perfection with Virginia Ham & Orange Marmalade

Ham & Swiss Bite

Petite Dinner Rolls filled with a Sweetened Mustard Sauce, Black Forest Ham & Swiss Cheese

Barbecue Egg Roll

Egg Roll filled with Pulled Pork Barbecue served with a Mustard Barbecue Sauce

Warm Soup Shot

Fresh made Tomato Basil Soup in a shot cup

Petite Finger Sandwich

Our signature Pimento Cheese, goes well on top of the Soup Shot

Jalapeno Chicken Bite

Chicken Bite & sliver of Jalapeno wrapped in Bacon

Little Smoky Hot Dogs

Mini Hot Dogs served on a Petite Bun with Mustard

Sweet Cocktail Meatballs

Small Cocktail Meatballs lathered in a Sweet Red Sauce

Tea Sandwiches

Petite Sandwiches- Fresh Made Pimento Cheese, Egg Salad, or Cucumber Cream

Crudité Shots

Plastic Shot Glass filled with Celery, Carrot, & Cherry Tomato served in Ranch Dip

Mini Cornbread Muffin

Mini Cornbread Muffins topped with our Signature Pimento Cheese

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EARLY TABLE

Additional 4.00 per person

Assorted Cheeses to include:

Colby, Swiss, Citrus Glazed Brie and Savory Cheese Terrine served with Crostini.

Assorted Fresh Vegetables to include:

Carrots, Celery, Broccoli, and Cherry Tomatoes served with Homemade Ranch Dip.

SALADS

Choose 1 of the following options:

The Countryside

*Strawberry Slices, Green Apple Slices, Feta Cheese, and Dried Cranberries atop a bed of chopped Romaine Lettuce.
Served with Citrus Dressing.*

The Traditional Caesar

*Asiago Cheese, Parmesan Cheese and Homemade Croutons atop a bed of chopped Romaine Lettuce.
Served with Caesar Dressing*

The Bistro

*Sundried Cranberries, Walnuts and Crumbled Gorgonzola atop a bed of chopped Romaine Lettuce
Served with Balsamic Vinaigrette.*

The Greek

*Cucumbers, Red Onion, Black Olives, Pepperoncini, and Feta Cheese atop a bed of Chopped Romaine Lettuce.
Served with Red Wine Vinaigrette.*

The Garden

*Cucumbers, Tomato, Shredded Carrots, atop a bed of Chopped Romaine Lettuce.
Served with Homemade Ranch.*

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STAFF ATTENDED BUFFET OPTIONS

BEEF

Roast Beef with Brown Gravy

Tender Slow Cooked Beef Roast in a Rich Brown Gravy

Marinated Beef Brisket

Slow Roast Rubbed BBQ Brisket sliced to perfection and topped with our fresh made sauce

Lime Ranch Flank Steak

Flank Steak marinated with Lime Ranch and thinly sliced

POULTRY

Chicken Florentine

Roasted Chicken Breast Topped with Spinach Filling and Three Cheeses

Herb Roasted Turkey Breast with Rosemary Gravy

Roasted Turkey Breast smothered in Rosemary Gravy

Chicken Piccata

Chicken Breast cooked in a light White Wine Caper Sauce

Chicken Marsala

Chicken Breast cooked in a Red Wine and Mushroom Sauce

Naked Chicken Cordon Blu

Chicken Breast with Ham and melted Swiss covered with Dijon Sauce

Chicken Caprese

Chicken Breast lathered in Pesto, Fresh Mozzarella & Tomato

Quartered Chicken

Chicken Quartered and Roasted. Served either plain or BBQ.

Tropical Chicken

Chicken Breast topped with Fresh made Pineapple Salsa

Chicken Cacciatore

Chicken Breast Sautéed with Diced Tomatoes, Peppers and Garlic

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PORK

Bourbon Glazed Pork Tenderloin

Pork Tenderloin cooked in a Bourbon Glaze

Stuffed Pork Chops

Pork Chops filled with Stuffing and topped with Herb Sauce

Spiral Ham

Spiral Cut Ham cooked in a Honey Glaze

Barbecue

Slow Roasted Pulled Pork served with a North & South Carolina Sauce

SEAFOOD

Crab Stuffed Flounder (+ \$4.00)

Filet of Flounder stuffed with Crab Meat

Asian Salmon (+ \$4.00)

Salmon Filet topped with Pineapple Salsa

VEGETARIAN

Lasagna

Roasted Vegetables and a Cheesy White Sauce layered between Noodles

Vegetable Stacker

Roasted Vegetables stacked on a wooden skewer

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SIDES

Choose 2 of the following options:

VEGETABLES

Green Beans

Cut Green Beans Sautéed with Onions

Fresh Roasted Vegetables

Roasted Squash, Carrots, Onions & Brussel Sprouts

Carrots

Baby Carrots cooked in an Orange Honey Glaze

Corn Soufflé

Creamy, Sweet Corn baked to a golden brown

Broccoli

Fresh Broccoli sautéed with Salt & Pepper

Broccoli Rice Casserole

Creamy Rice mixed with fresh Broccoli and baked to a golden brown

STARCHES

Smashed Potatoes

Whipped Whole Red Potatoes

Sweet Potato Soufflé

Sweet Potatoes whipped into a light and fluffy soufflé sprinkled with Brown Sugar

Roasted Potato Medley

Red Potatoes & Sweet Potatoes oven roasted and lightly seasoned

Wild Rice

Wild Rice adorned with Cranberries & Almonds

Seasoned Rice

White Rice adorned with Carrots & Celery

Macaroni & Cheese

Macaroni smothered in Cheddar Cheese and baked to a golden brown

Rosemary Roasted Potatoes

Red Potatoes chopped and roasted with Rosemary

Hash Brown Casserole

Creamy and Cheesy Hash Browns baked to a golden brown

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BEVERAGES

Sweet Tea, Lemonade & Lemon Splashed Water are included in every Buffet package

Assorted Soda	1.50 each	Hot Tea	2.00 pp
Bottled Water	1.50 each	<u>Coffee-</u> Decaf & Regular	2.00 pp
Gatorade	2.00 each	<u>Grand Coffee Bar-</u>	3.00 pp
Red Bull	2.50 each	Decaf & Regular coffee with whipped cream, flavored syrup, cinnamon sugar, sweeteners	
Monsters	3.00 each	Ice Coffee	3.00 pp
Starbucks Frappuccino	2.25 each	Hot Chocolate with Marshmallows	2.00 pp
Perrier Water	2.25 each	<u>Infused Water-</u>	2.00 pp
Fiji Artesian Water	3.50 each	Cucumber Mint Citrus Strawberry	
Glass Bottle Root Beer	3.50 each	<u>Infused Iced Tea-</u>	4.00 pp
Glass Bottle Cheerwine	3.00 each	Strawberry Basil Peach Blackberry Mint Raspberry Lemon	

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