



## **BRUNCH PACKAGE PRICING**

34.00 PER PERSON

### **INCLUDES:**

Your choice from the following menu of Two Butler Passed Appetizers, Plated Course, and Main Course, which includes a Main Entrée and Two Stations, Beverage service, Service staff, & China service

### **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.*

# **PASSED APPETIZERS**

*Choose two of the following options:*

## **MINI PANCAKE STACK**

*2 Mini Pancakes stuffed with sausage topped with Blueberry*

## **FRENCH TOAST SHOT**

*French Toast Stick in Shot Glass with Maple Syrup*

## **MINI BAGEL**

*Piped Cream Cheese Plain or Flavored*

## **SWEET FRUIT SKEWERS**

*Skewer with Pineapple, Strawberry and Donut hole*

## **CRISP APPLE WEDGES**

*Apple Wedge with Brie Cheese on a Bamboo Skewer*

## **PEAR BITE**

*Crisp Pear slice with whipped feta, chiffonade cranberry and nuts*

## **PETITE CRANBERRY BISCUIT**

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

## **CHICKEN SALAD PASTRY CUPS**

*Chicken Salad with Red Grapes & Walnuts in Petite Pastry Cups*

## **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 BAKED POTATOES**

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

## **MINI CORNBREAD MUFFIN**

*Mini Cornbread Muffins topped with our Signature Pimento Cheese*

## **BRUSCHETTA**

*Fresh Bruschetta with Goat Cheese Garnished with Fresh Fruit*

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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.  
Garnished with Red Grapes and Strawberries

## **ASSORTED FRESH VEGETABLES TO INCLUDE:**

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

# PLATED COURSE

*Choose **one** of the following plated options:*

## **YOGURT PARFAIT**

*Vanilla Yogurt Topped with Granola and Strawberries  
Served in a Stemmed Champagne Coupe Style Glass*

## **BREAKFAST PASTRIES**

*Assorted Pound Cake, Banana Bread, Muffins  
Glazed and Garnished*

## **VERY BERRY SMOOTHIE**

*Presented in a Champagne Flute garnished with a berry on the rim*

## **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 GARDEN**

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

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# STAFF ATTENDED BUFFET OPTIONS

## ENTREE

Choose **one** of the following options

### BREAKFAST I

#### Scrambled Eggs

*Fresh Fluffy Scrambled Eggs*

#### Breakfast Meats

*Ham, Bacon and Sausage*

#### Fruit

*Display of Fresh Cut Fruit*

### BREAKFAST II

#### Quiche

*Petite Quiche filled with fresh whipped eggs and either Bacon and Cheddar or Spinach and Three Cheeses*

#### Breakfast Meats

*Ham, Bacon and Sausage*

#### Fruit

*Display of Fresh Cut Fruit*

### BREAKFAST III

#### Breakfast Taco Bar

*6 Inch Soft Tortillas (2 per guest), Scrambled Eggs, Shredded Cheddar Cheese, Crumbled Bacon, Crumbled Sausage, Diced Ham, Traditional Salsa, Pineapple Candied Jalapenos, Pickled Red Onion*

#### Fruit

*Display of Fresh Cut Fruit*

## SIDES

Choose **two** of the following options:

#### Belgian Waffle Bar

*Belgian Waffles made to order topped with Fresh Berries and Syrup*

#### Roasted Potato Bar

*Roasted Red Potatoes topped with Cheese Sauce, Peppered Gravy, Ranch, and Ketchup*

#### Biscuit Bar

*Spiral Sliced Glazed Ham, Buttermilk Biscuits & Sweet Potato Biscuits served with Warm Peppered Gravy, Honey Butter, Cranberry Orange Chutney, Cinnamon Apple Butter and Carolina Mustard*

#### Grits Bar

*Creamy Stone Ground Grits served with an assortment of Toppings: Asiago Cheese, Cheddar Cheese, Crumbled Bacon, Diced Tomatoes, Whipped Butter and Onion Marmalade*

#### French Toast Bar

*French Toast topped with Fresh Berries and Syrup*

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# BEVERAGES

## PACKAGE INCLUDES:

Hot Beverage Service with Coffee (Regular and Decaf) and Hot Tea  
 Juice Bar with Orange, Cranberry and Apple Juice  
 Lemon Splashed Water

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	

### BLOODY MARY BAR

10.00 PER PERSON

ADD 2.00 FOR EACH ADDITIONAL HOUR  
 VODKA WITH REGULAR AND SPICY TOMATO MIX  
 WITH A SELF-SERVE BAR OF: OLIVES, CELERY,  
 CARROT STICKS, LEMON AND LIME WEDGES,  
 WORCESTERSHIRE, PEPPERONCINI, AND PICKLE  
 SPEARS

### MIMOSA BAR

8.00 PER PERSON

ADD 2.00 FOR EACH ADDITIONAL HOUR  
 COOK'S CHAMPAGNE WITH JUICE OPTIONS OF  
 ORANGE, CRANBERRY, PINEAPPLE AND PEACH  
 NECTAR WITH A FRESH FRUIT GARNISH OF  
 ORANGE SLICES AND STRAWBERRIES

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