

SPECIAL EVENTS CATERING MENU



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At Magnolia Woods, we strive to reach perfection at every event and our Catering & Bar Menu allows us to do just that. We are always evolving our repertoire and we place the utmost importance on fresh made food. Our catering company, Savory Moments, offers a variety of different stations, appetizers, buffets and plated options, allowing you to customize your special event just the way you want it.

BUFFET PACKAGE PRICING

32.00 Per Person

Includes 2 passed appetizers, Buffet Dinner- Single Entrée, Two Sides, Salad & Rolls with Honey Butter, Cold Beverage Service, Service Staff & China Service

Split Entrée available for 35.00 per person

Double Entrée available for 38.00 per person

China Service

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

This service is included on ALL Magnolia Woods Event packages.

Savory Moments can provide china for an offsite event at a cost of 7.00 per person.

Dessert Service

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

Dessert Menu is Available upon request

***Gratuity is not included in any package. Please be considerate of the event staff at your event and tip accordingly. ***



PASSED APPETIZERS

Choose 2 of the following options:

Caprese Skewers

Fresh Mozzarella, Cherry Tomato, & Fresh Basil with Balsamic Reduction on a Bamboo Skewer

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

Mini Pumpkin Muffins

Pumpkin Muffin with Smoked Turkey & Molasses Mustard

Mini Baked Potatoes

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

Petite Cranberry Biscuits

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

Ham & Swiss Rolls

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

Barbecue Egg Rolls

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

Southern Pastries

Our Signature Pimento Cheese on a Petite Pastry Disc

Jalapeno Chicken Bites

Chicken Bite & sliver of Jalapeno wrapped in Bacon

Stuffed Mushrooms

Mushrooms stuffed with your choice of Spinach & 3 Cheese or Spicy Sausage

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

Mini Cornbread Muffins topped with our Signature Pimento Cheese

All Food & Bar packages are priced per person. Prices subject to change without notice. Gratuity is not included.



EARLY TABLE

Additional 4.00 per person

Cheese & Crudité Station- 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 fresh Spinach and Mixed Greens. Served with Citrus Dressing.

The Traditional Caesar

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

The Bistro

Sundried Cranberries, Walnuts and Crumbled Gorgonzola atop a bed of Mixed Greens 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.

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STAFF ATTENDED BUFFET OPTIONS

BEEF

Roast Beef with Brown Gravy

Tender Slow Cooked Beef Roast in a Brown Gravy

Marinated Beef Brisket

Slow Roasted BBQ Brisket sliced to perfection

Lime Ranch Flank Steak

Flank Steak marinated with Lime Ranch seasoning

POULTRY

Chicken Florentine

Roasted Chicken Breast Topped with Spinach and Three Cheeses

Herb Roasted Turkey Breast with Rosemary Gravy

Roasted Turkey Breast smothered in Rosemary Gravy

Chicken Piccata

Chicken Breast cooked in a White Wine Caper Sauce

Chicken Marsala

Chicken Breast cooked in a Red Wine and Mushroom Sauce

Naked Chicken Cordon Blu

Chicken Breast with Ham & Swiss Cheese and 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 Pineapple Salsa

Chicken Cacciatore

Chicken Breast Sautéed with Diced Tomatoes, Peppers and Garlic



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 (+ \$2.00)

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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