

PARTY & EVENT OPTIONS

Updated 9.2011

Option 1	Option 2	Option 3	Option 4	Option 5
<p style="text-align: center;"><u>1st Course</u> Fried Green Tomatoes with Remoulaude Sauce</p> <p style="text-align: center;"><u>2nd Course</u> Choice of House or Caesar Salad</p> <p style="text-align: center;"><u>3rd Course</u> Pan Roasted Chicken Pan Roasted Airline Chicken Breast served with Mashed Potatoes & Gravy and Green Beans</p> <p style="text-align: center;">Baked Tilapia Baked Tilapia served with Long Grain Wild Rice, Green Beans, and Beurre Blanc Sauce</p> <p style="text-align: center;">Pork Chops Chargrilled Pork Chops served with Mashed Potatoes & Gravy and Creamed Corn</p> <p style="text-align: center;">**See below for dessert options on all menu options</p>	<p style="text-align: center;"><u>1st Course</u> Vegetable Spring Rolls with a Bourbon Honey Mustard Sauce</p> <p style="text-align: center;"><u>2nd Course</u> Choice of House or Caesar Salad</p> <p style="text-align: center;"><u>3rd Course</u> Baked Salmon Baked Salmon served with a Saffron Risotto, Sweet Pea, Pearl Onion, and Mushroom Sauté and Lemon Beurre Blanc</p> <p style="text-align: center;">Pork Chops Chargrilled Pork Chop stuffed with Goat Cheese served with Mashed Potatoes & Gravy and a Green Bean, Red Onion Sauté</p> <p style="text-align: center;">Pan Roasted Chicken Breast Pan Roasted Free Range Airline Chicken Breast served with Yukon Gold Mashed Potatoes, French Green Beans, and a Sun Dried Tomato Demi Glace</p>	<p style="text-align: center;"><u>1st Course</u> Shrimp Cocktail</p> <p style="text-align: center;"><u>2nd Course</u> Choice of House or Caesar Salad</p> <p style="text-align: center;"><u>3rd Course</u> Sirloin Steak 10 oz. Char-grilled Center Cut Sirloin served with Yukon Gold Mashed Potatoes, French Green Beans, and Beer Battered Onion Rings</p> <p style="text-align: center;">Blackened Salmon Blackened Salmon Served over a Sweet Pea Saffron Risotto topped with a Bleu Cheese Lump Crabmeat Sauce</p> <p style="text-align: center;">Shrimp & Grits Lightly Blackened, Maple Seasoned Shrimp served with Asiago Cheese Grits and Sautéed Spinach</p> <p style="text-align: center;">Pan Roasted Chicken Breast Pan Roasted Airline Chicken Breast wrapped in Applewood Smoked Bacon and served with Yukon Gold Mashed Potatoes, Garlic Broccoli and Pan Sauce</p>	<p style="text-align: center;"><u>1st Course</u> Shrimp Cocktail</p> <p style="text-align: center;"><u>2nd Course</u> Choice of House or Caesar Salad</p> <p style="text-align: center;"><u>3rd Course</u> New York Strip 12 oz. Char-grilled New York Strip served with Yukon Gold Mashed Potatoes, Applewood Bacon wrapped Asparagus, and Beer Battered Onion Rings</p> <p style="text-align: center;">Jumbo Lump Crab Cake Pan Seared Jumbo Lump Crab Cake served with Saffron Risotto and a Sauté of Fresh Corn, Grape Tomatoes, and Leeks with Meyer Lemon Beurre Blanc</p> <p style="text-align: center;">Grouper Anna Lightly Blackened Grouper served over Asiago Cheese Grits topped with Sautéed Jumbo Lump Crabmeat with Creole Meuniere Sauce and Scallions</p> <p style="text-align: center;">Chicken Cordon Bleu Pan Seared Free Range Airline Chicken Breast stuffed with Smoked Ham & Swiss Cheese with a Saffron Mushroom Cream Sauce served with Mashed Potatoes and Green Beans</p>	<p style="text-align: center;"><u>1st Course</u> Shrimp Cocktail</p> <p style="text-align: center;"><u>2nd Course</u> Choice of House or Caesar Salad</p> <p style="text-align: center;"><u>3rd Course</u> Filet Mignon 8oz. Char-grilled Filet Mignon wrapped in Applewood Smoked Bacon and topped with Boursin Cheese served with Yukon Gold Mashed Potatoes and Asparagus</p> <p style="text-align: center;">Snow Crab Legs Steamed Snow Crab Legs served with Roasted Potatoes, Asparagus, and Drawn Butter</p> <p style="text-align: center;">Stuffed Chicken Spinach and Prosciutto stuffed Free Range Airline Chicken Breast served with Yukon Gold Mashed Potatoes and Bordelaise Sauce</p> <p style="text-align: center;">Pistachio Crusted Halibut Pan Seared Halibut topped with a Pistachio Crust served with Yukon Gold Mashed Potatoes, Sautéed Baby Spinach and Beurre Rouge Sauce</p>

Children's menu is available.

DESSERT ADD ON / APPETIZER OPTION:

Add choice of two dessert options for additional \$5.00 per person or remove 1st course and add dessert for same price:

Chocolate Lava Cake, Key Lime Pie, Tiramisu, Assorted Cheese Cakes, Pecan Pie (other desserts available)

FOOD PRICES: Prices are per person and include all entrees as listed. Prices also include all non-alcoholic beverages (tea, soda, coffee). We add standard taxes (7.75%) and 18% for gratuity. ***Parties of 50+ require buffet service which is an additional 20% to accommodate extra portions.***

Our chef and staff are quite talented. Please consider these as starting options. We can adjust menus by mixing items or can provide estimates for other entrees not listed (for example BBQ pulled pork). View our regular dinner menu on our website (www.MagnoliasAsheville.com) for other menu option ideas.

**Hors d'oeuvres Per Tray
(Accommodating 15 people per tray)**

Shrimp Cocktail – Jumbo boiled shrimp, served with cocktail sauce \$

Fried Shrimp – Battered and fried small shrimp served with cocktail sauce \$

Bacon Wrapped Scallops – Sea Scallops wrapped in Applewood smoked bacon with a Spicy Orange Marmalade \$

Raw or Steamed Oysters – Select oysters (arriving daily) served with cocktail sauce or drawn butter \$

Magnolia's Miniature Crab Cakes – Deviled crab cakes served with spicy remolaude sauce \$

Smoked Salmon – Norwegian Smoked Salmon served with toasted Rye Bread, chopped Hard-Boiled Egg, Capers and Red Onion with Dill Crème Fraiche \$

Spinach Artichoke Dip – Fresh spinach, artichoke hearts and crème cheese served with toasted pita wedges \$

Spicy Crab Meat Dip – Crab meat, crème cheese and select seasonings served hot or chilled with toasted pita wedges \$

Bacon Wrapped Asparagus – Asparagus wrapped in Applewood smoked bacon surrounded by Puff Pastry \$

Ham & Biscuits – Carved smoked ham served with small biscuits.

Roast Beef & Biscuits – Shaved roast beef with small biscuits and Magnolia's own homemade creamy horseradish sauce \$

Buffalo Wings – Boneless style buffalo wings served with celery and homemade blue cheese or ranch dressing \$

Antipasti Platter – assortment of meats, cheeses and marinated vegetables \$

Grilled Vegetable Platter – Asparagus, zucchini squash, onions and tomatoes seasoned with fresh herbs \$

Cheese & Fruit Platter – assortment of cheeses and fresh fruit served with assorted crackers \$

Cocktail Franks – pastry wrapped franks served with spicy mustard \$

Miniature assorted Quiche \$

Vegetable Spring Rolls – Egg rolls stuffed with cabbage, carrots and water chestnuts served with Bourbon Honey Mustard \$

House Made Potato Chips – Topped with melted blue cheese and green onions \$

<p><u>Alcoholic Beverage Options</u></p> <ul style="list-style-type: none"> • Pre-purchase cases of beer/wine (see prices to the right). Whatever is not consumed is yours to take. • Dollar Limit – You set the dollar limit and then turn into cash bar. • Purchase two drinks per person (\$11) and give your guests two tickets. Guests can give other guests their ticket if they don't want to use it.. This includes domestic and import beer and House wine. <p><i>Beer and Wine list is available although subject to change.</i></p>	<p><u>Per Case Price</u></p> <p>Domestic Beer = 24 per/case Import Beer = 24 per case</p> <p>House Wines = bottle or per case (6 bottles per case); 7-8 glasses per bottle</p>	<p><u>Champagne Toast</u></p> <p>Andre Brut - \$ J Roget - \$ Chermeroy - \$ Domaine St. Michele - \$ Mumm Cumvee – \$ Tattinger Brut - \$ Dom Perignon - \$</p> <p>Each bottle will serve (5) 5 ounce glasses.</p>
<p><u>Deposits & Minimum Charges</u></p> <p>Deposit to Hold Space: We require a 20% non-refundable deposit that goes toward your final bill.</p> <p>We welcome all walk-in groups and seat groups according to availability. If you wish to reserve a space as a private event space, we require a minimum food and beverage charge or room fee.</p> <p>Live Band: On Friday and Saturday evening we have a live band that starts at 10pm. All rooms are open to the public starting at 9pm in order to allow time for setup. Please consider this in your planning. If you wish to take advantage of the band, plan a little later. If you wish to be finished before the band starts, please plan a little earlier.</p> <p>After Party – Consider Magnolias for your After Party place! Live bands and an adjoining dance club make this the perfect place for your guests to have fun!</p>		