

PARTY & EVENT OPTIONS

Updated 6.2010

Contact for pricing				
<p style="text-align: center;">1st Course Fried Green Tomatoes with Remoulaude Sauce</p> <p style="text-align: center;">2nd Course Choice of House or Caesar Salad</p> <p style="text-align: center;">3rd Course Chicken Breast Quarter Oven Baked Chicken Breast Quarter Mashed Potatoes & Gravy and Green Beans</p> <p style="text-align: center;">Baked Salmon Baked Salmon Long Grain Wild Rice and Green Beans</p> <p style="text-align: center;">Pork Chops Chargrilled Pork Chops 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;">1st Course Vegetable Spring Rolls with a Bourbon Honey Mustard Sauce</p> <p style="text-align: center;">2nd Course Choice of House or Caesar Salad</p> <p style="text-align: center;">3rd Course Chicken Cordon Bleu Pan Seared Chicken Breast Quarter stuffed with Smoked Ham & Swiss Cheese with a Saffron Mushroom Cream Sauce Mashed Potatoes and Green Beans</p> <p style="text-align: center;">Baked Salmon Baked Salmon with a Saffron Risotto, Sweet Pea, Pearl Onion, Mushroom Sauté and Lemon Beurre Blanc</p> <p style="text-align: center;">Pork Chops Chargrilled Pork Chops Mashed Potatoes & Gravy and a Green Bean, Red Onion Sauté</p>	<p style="text-align: center;">1st Course Shrimp Cocktail</p> <p style="text-align: center;">2nd Course Choice of House or Caesar Salad</p> <p style="text-align: center;">3rd Course Sirloin Steak 10 oz. Char-grilled Center Cut Sirloin Yukon Gold Mashed Potatoes, French Green Beans, 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 an Asiago Grit Cake and Sautéed Spinach</p> <p style="text-align: center;">Pan Roasted Chicken Breast Pan Roasted Free Range Airline Chicken Breast served over Vegetable Spring Rolls Yukon Gold Mashed Potatoes, Lady Peas and Ham Cracklings</p>	<p style="text-align: center;">1st Course Shrimp Cocktail</p> <p style="text-align: center;">2nd Course Choice of House or Caesar Salad</p> <p style="text-align: center;">3rd Course 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 a Saffron Risotto Cake and a Sauté of Fresh Corn, Grape Tomatoes, and Leeks with Meyer Lemon beurre Blanc</p> <p style="text-align: center;">Pan Roasted Chicken Breast Pan Roasted Free Range 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;">Grouper Anna Lightly Blackened Grouper served over Smoked Gouda Cheese Grits topped with Sautéed Jumbo Lump Crabmeat with Creole Meuniere Sauce and Scallions</p>	<p style="text-align: center;">1st Course Shrimp Cocktail</p> <p style="text-align: center;">2nd Course Choice of House or Caesar Salad</p> <p style="text-align: center;">3rd Course Filet Mignon 6oz. 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;">King Crab Legs Steamed King Crab Legs served with Roasted Potatoes, French Green Beans, and Drawn Butter</p> <p style="text-align: center;">Stuffed Chicken Spinach and Proscuitto 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>
<p>Children's menu is available.</p>				

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

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

Fried Crab Claws – Seasoned fried crab claws served with cocktail sauce

Marinated Crab Claws – Crab claws marinated in extra virgin olive oil and fresh herbs

Smoked Salmon – Smoked salmon served with toasted French bread, chopped hard-boiled egg, capers and red onion

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

Spicy Crab Meat Dip – Crab meat, cream cheese and select seasonings served hot or chilled with toasted pita wedges (

Seafood Gumbo – New Orleans style served over steamed white rice

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, carrots 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 Quiches

Vegetable Spring Rolls – Egg rolls stuffed with cabbage, carrots and water chestnuts served with Chinese hot mustard

House Made Potato Chips – Served with melted blue cheese

Assorted Finger Sandwiches – Tuna or Chicken Salad, Ham or Turkey with cheese on white or wheat bread

<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 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 = request pricing Import Beer = request pricing</p> <p>House Wines = (6 bottles per case); 7-8 glasses per bottle</p>	<p><u>Champagne Toast</u></p> <p>Request Pricing</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 non-refundable deposit to secure a room.</p> <p>Minimum Charges: 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 and room charge.</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>		