



Welcome & Gathering

The Sweet Magnolia Welcome Table

Thoughtfully curated to welcome guests, encourage connections, and set the tone for the celebration.



Southern Welcome Bites

Warm, familiar bites designed to be shared and enjoyed as guests arrive.

2 pieces per person

PIMENTO CHEESE BALL

HOUSE-MADE PIMENTO CHEESE, LIGHTLY FRIED AND SERVED PRETZEL

MINI CHICKEN AND WAFFLE

CRISPY FRIED CHICKEN ATOP BUTTERY WAFFLES, FINISHED WITH A MAPLE-BOURBON DRIZZLE.

CUCUMBER BITES WITH HERBED CREAM CHEESE

CRISP CUCUMBER ROUNDS FILLED WITH HERBED CREAM CHEESE AND FRESH CHIVES.

CAPRESE OR ITALIAN SKEWER

FRESH MOZZARELLA, RIPE TOMATOES, AND BASIL LEAVES DRIZZLED WITH SWEET BALSAMIC REDUCTION.

BACON WRAPPED JALAPEÑO

CHEESY JALAPENO WRAPPED IN CRISPY BACON.

BACON WRAPPED QUAIL

TENDER BACON WRAPPED QUAIL STUFFED WITH SWEET FIG AND DRIZZLED WITH A SPICY HOT HONEY GLAZE.

PULLED PORK TOSTADO

TENDER BACON WRAPPED QUAIL STUFFED WITH SWEET FIG AND DRIZZLED WITH A SPICY HOT HONEY GLAZE.

MINI CAJUN CRAB CAKSE

TENDER BACON WRAPPED QUAIL STUFFED WITH SWEET FIG AND DRIZZLED WITH A SPICY HOT HONEY GLAZE.





QUESO AND CHIPS

A WARM AND CREAMY QUESO BAR, SERVED WITH FRESH SALSA AND CRISPY TORTILLA CHIPS.
OPTIONAL ADDITIONS: BRISKET AND FRESH GUACAMOLE

RICOTTA MEATBALL

A SAVORY BRAISED SHORT RIB SLIDER ON A TOASTED BRIOCHE BUN WITH A ZESTY HORSERADISH CREAM.

BRAISED SHORT RIB SLIDERS

A SAVORY BRAISED SHORT RIB SLIDER ON A TOASTED BRIOCHE BUN WITH A ZESTY HORSERADISH CREAM.

PROSCIUTTO WRAPPED ASPARAGUS

CRISP ASPARAGUS SPEARS WRAPPED IN SAVORY PROSCIUTTO, FINISHED WITH A DELICATE LAVENDER HONEY DRIZZLE.



CITRUS GUACAMOLE BITES

FRESH AVOCADO BLENDED WITH CILANTRO, AND A TOUCH OF PICO DE GALLO, SERVED IN INDIVIDUAL CITRUS CUPS WITH CRISPY TORTILLA CHIPS.

ELOTE CUP

MEXICAN-STYLE STREET CORN TOSSED WITH COTIJA CHEESE, CHILI-LIME CREMA, AND A SQUEEZE OF FRESH LIME, SERVED IN INDIVIDUAL CUPS.

The Social Spread

Beautifully styled spread designed for gathering and connection.

GRAZING BOARD

A THOUGHTFULLY COMPOSED SELECTION OF ARTISAN CHEESES AND CURED MEATS, PAIRED WITH GOURMET CRACKERS, HOUSE-MADE SPREADS, AND COMPLEMENTARY ACCOMPANIMENTS.

GRAZING TABLE

A BOUNTIFUL AND ARTFULLY STYLED TABLE FEATURING ARTISAN CHEESES, CURED MEATS, FRESH FRUITS AND VEGETABLES, SAVORY ACCOMPANIMENTS, GOURMET DIPS, AND RUSTIC BREADS.





From the Garden

Fresh, balanced, and thoughtfully composed.

SOUTHERN HARVEST

A VIBRANT MIX OF CRISP GREENS AND FRESH STRAWBERRIES, TOSSED WITH TANGY GOAT CHEESE CRUMBLES, TOASTED ALMONDS, AND A SWEET STRAWBERRY VINAIGRETTE.

BACON AND HEIRLOOM WEDGE

CRISP WEDGE OF ICEBERG LETTUCE TOPPED WITH PICKLED RED ONIONS, BACON CRUMBLES, VIBRANT HEIRLOOM TOMATOES, AND A CITRISY GORGONZOLA DRESSING.

MAGNOLIA CLASSIC CAESAR

CRISP ROMAINE LETTUCE TOSSED IN A CREAMY CAESAR DRESSING, TOPPED WITH SAVORY GLUTEN-FREE POLENTA CROUTONS AND A GENEROUS SHAVING OF NUTTY REGGIANO.

HERITAGE SALAD

A ZESTY BLEND OF WATERCRESS AND ARUGULA, DRY CHERRY, FENNEL, AND SPICED PECAN WITH A MIMOSA VINAIGRETTE.

HOUSE SALAD

A FRESH MIX OF FIELD GREENS, VIBRANT CHERRY TOMATO, RED ONION, CARROT, AND CUCUMBER WITH A LIGHT VINAIGRETTE.
ADD HERB CHICKEN (ENTREE ONLY) \$3



Garden-Inspired Plates

*Vegetable-forward dishes to complement any menu.
Sharables*

HEIRLOOM TOMATO & BURRATA PLATE (V)

RIPE HEIRLOOM TOMATOES LAYERED WITH CREAMY BURRATA, FRESH BASIL, OLIVE OIL, AND FLAKY SEA SALT.

ROASTED BEET & GOAT CHEESE PLATE (V)

OVEN ROASTED BEETS WITH WHIPPED GOAT CHEESE, ARUGULA AND A LIGHT DRIZZLE OF ORANGE SHERRY REDUCTION.





Bread, Butter & Sides

HOUSE BREAD & WHIPPED BUTTER PLATE (8 SLICES)

WARM ARTISAN BREAD SERVED WITH SEASON WHIPPED BUTTERS.

MAGNOLIA BREAD BOARD (8 SLICES)

AN ASSORTMENT OF RUSTIC BREADS SERVED WITH: WHIPPED BUTTER, SEASONAL FLAVORED BUTTER, OLIVE OIL AND FLAKY SEA SALT.

CREAMED CORN

A CLASSIC, COMFORTING SIDE OF SWEET CORN SLOW-SIMMERED IN A RICH CREAM SAUCE.

TRUFFLE MAC & CHEESE

A RICH AND CREAMY BLEND OF CHEESES AND MACARONI, INFUSED WITH THE EARTHY LUXURY OF TRUFFLE.

POTATO AU GRATIN

THINLY SLICED POTATOES LAYERED IN A RICH CREAM SAUCE AND BAKED UNTIL GOLDEN AND BUBBLY.

MAGNOLIA MASHERS

CREAMY POTATOES WHIPPED WITH REAL BUTTER, WARM CREAM AND ROASTED GARLIC.

ROASTED HONEY-SPICED CARROTS

TENDER, WHOLE RAINBOW CARROTS ROASTED TO PERFECTION AND FINISHED WITH A DELICIOUS HONEY SPICE GLAZE.

ROASTED BRUSSELS SPROUTS

ROASTED BRUSSELS SPROUTS TOSSED IN A SWEET BALSAMIC GLAZE WITH SAVORY BACON CRUMBLES.

ROASTED SEASONAL VEGETABLES

A COLORFUL MEDLEY OF FRESH SEASONAL VEGETABLES, ROASTED TO CARAMELIZED PERFECTION.

BROCCOLINI OR ASPARAGUS WITH GARLIC LEMON SAUCE

TENDER VEGETABLE LIGHTLY STEAMED AND TOSSED IN A ZESTY GARLIC LEMON SAUCE.

HORSERADISH PARMESAN MASHED POTATOES

CREAMY WHIPPED POTATOES FOLDED WITH SHARP PARMESAN AND A KICK OF PREPARED HORSERADISH, FINISHED WITH BUTTER AND WARM CREAM.





The Heart of the Table

Comfort and refined entrees from our kitchen to yours.

CHICKEN OR STEAK SKEWERS

2 SKEWERS OF TENDER CHICKEN AND/OR SAVORY BEEF WITH VIBRANT PEPPERS AND SWEET ONIONS, DRIZZLED WITH A CREAMY GREEN GODDESS DRESSING. SERVED WITH POTATO AU GRATIN

BLANCO HERB CHICKEN

HERB-MARINATED CHICKEN BREAST SERVED IN A VELVETY LEMON DILL BEURRE BLANC. SERVED WITH GARLIC MASHED POTATOES AND ROASTED VEGETABLES



RED WINE BRAISED SHORT RIB

SLOW-BRAISED IN A RICH RED WINE DEMI, SERVED OVER HORSERADISH PARMESAN MASHED POTATOES, WITH BALSAMIC BRUSSELS SPROUTS.

MAGNOLIA BBQ

SLOW-SMOKED BRISKET AND SAVORY SAUSAGE, SERVED WITH CREAMY POTATO SALAD, TEXAS COLESLAW, AND A SIGNATURE BBQ SAUCE, PLUS BREAD, ONIONS, AND HOUSE PICKLES.

TEXAS FIESTA

BEEF AND CHICKEN FAJITAS, SERVED WITH A SPREAD OF CLASSIC SIDES INCLUDING RICH CHARRO BEANS, MEXICAN RICE, AND ROASTED ONION AND PEPPERS. SERVED WITH FRESH GUACAMOLE AND SALSA.



SEARED RED SNAPPER

SWEET RED SNAPPER SEARED TO A GOLDEN CRUST, PRESENTED WITH A TOMATO CAPER BUTTER, RICE PILAF AND GARLIC BROCCOLINI.

BEEF TENDERLOIN

HAND-CUT BEEF TENDERLOIN, COOKED MEDIUM RARE AND FINISHED WITH A RICH PAN JUS. ACCOMPANIED BY MAGNOLIA POTATOES AND GARLIC LEMON ASPARAGUS.



Little Magnolia Plates

Comforting favorites for our youngest guests.

THE HAPPY PLATE

CRISPY, CHICKEN TENDERS SERVED WITH CREAMY MAC & CHEESE, FRESH SEASONAL FRUIT, AND A CLASSIC DIPPING SAUCE.

LITTLE NOODLE

TENDER PASTA TOSSED IN A CHOICE OF CREAMY BUTTER SAUCE OR CLASSIC RED SAUCE, TOPPED WITH PARMESAN CHEESE AND SERVED WITH A PIECE OF GARLIC BREAD.

PB&J

SOFT SANDWICH BREAD LAYERED WITH CREAMY PEANUT BUTTER AND SWEET GRAPE JELLY, SERVED WITH A SIDE OF SEASONAL FRUIT OR CHIPS.

MINI TACOS

SOFT TORTILLAS WITH SEASONED BEEF SERVED WITH SIDE OF MEXICAN RICE & FRESH FRUIT.

LITTLE PIZZA

PERSONAL-SIZED CHEESE PIZZA WITH A CLASSIC TOMATO SAUCE & MELTY MOZZARELLA.





Magnolia Market

Thoughtfully prepared, ready when you are

INCLUDES, CHIPS AND FRESH FRUIT

GRAB & GO

BREAKFAST BOX

TWO TACOS, RED SALSA AND FRESH FRUIT CUP.

KOLACHES

TWO SAVORY PASTRIES FILLED WITH SAUSAGE AND CHEESE (JALAPEÑO OPTION AVAILABLE), PAIRED WITH FRESH SEASONAL FRUIT.

YOGURT PARFAIT

CREAMY YOGURT LAYERED WITH HOUSE-MADE GRANOLA, SEASONAL FRUIT, AND A DRIZZLE OF LOCAL HONEY.

BREAKFAST SANDWICH & YOGURT PARFAIT

SAUSAGE AND EGG BISCUIT SANDWICH

SOUTHWEST CHICKEN WRAP

GRILLED CHICKEN, ROASTED PEPPERS, LETTUCE, AND CHIPOTLE AIOLI WRAPPED IN A SPINACH TORTILLA.

LUNCH BOX

CHOICE OF ROAST BEEF, HAM, OR ROASTED TURKEY ON ARTISAN BREAD. SERVED WITH KETTLE CHIPS AND YOUR CHOICE OF HOUSE-MADE PASTA SALAD OR FRESH SEASONAL FRUIT. INCLUDES SPREADS AND CLASSIC FIXINGS LETTUCE, TOMATO, ONION AND PICKLES.

MEDITERANIAN BOWL

A COLORFUL MIX OF QUINOA, ROASTED SWEET POTATO, AVOCADO, CHERRY TOMATOES, AND GARLIC HUMMUS. DRIZZLED WITH LEMON TAHINI DRESSING.

ASIAN BOWL (V / GF)

QUINOA, ROASTED VEGETABLES, GREENS, AND LEMON VINAIGRETTE. SERVED CHILLED AND READY TO GO.





Pizza

Handcrafted artisan pizzas with seasonal ingredients.

CLASSIC CHEESE

FRESH MOZZARELLA, RIPE TOMATOES, BASIL, AND OLIVE OIL.

PROSCIUTTO & ARUGULA

SAVORY PROSCIUTTO, FIG, PISTACHIO, FRESH ARUGULA, PARMESAN, AND TRUFFLE HONEY.

MEAT LOVERS

PEPPERONI, ITALIAN SAUSAGE, BACON, AND MOZZARELLA.

SUPREME

PEPPERONI, ITALIAN SAUSAGE, BACON, AND MOZZARELLA.



PEPPERONI

CLASSIC PEPPERONI WITH RICH TOMATO SAUCE AND MELTY MOZZARELLA.

SEASONAL VEGETABLE

CHEF-SELECTED VEGETABLES, MOZZARELLA, AND HERB-INFUSED OLIVE OIL.

Breakfast

Thoughtfully prepared, ready when you are

MAGNOLIA MORNING TABLE

FARM-FRESH EGGS, CHOICE OF TWO PROTEINS, MAGNOLIA POTATOES, PASTRIES (2) WITH WHIPPED BUTTER, FRESH SEASONAL FRUIT

BREAKFAST TACOS

TWO WARM TACOS SERVED WITH RED AND GREEN SALSA.

BRISKET EGG BENEDICT

TENDER BRISKET TOPPED WITH POACHED EGGS AND HATCH CHILE HOLLANDAISE.





GARDEN HARVEST FRITTATAS (V)

SEASONAL VEGETABLES AND CHEESES BAKED UNTIL LIGHT AND FLUFFY.

FARMHOUSE FRITTATAS

CHEESES AND SAVORY MEATS BAKED TO GOLDEN PERFECTION.

AVOCADO TOAST (V)

TOASTED ARTISAN BREAD TOPPED WITH SMASHED AVOCADO, OLIVE OIL, SEA SALT, CRACKED PEPPER, RADSIH AND TOASTED PUMPKIN SEEDS.

QUICHES

FLAKY PASTRY CRUST WITH A RICH, SAVORY EGG CUSTARD INFUSED WITH ASSORTED CHEESE, VEGETABLES, AND MEATS.

Morning Sides



MAGNOLIA POTATOES

ROASTED POTATOES WITH POBLANO PEPPERS, RED ONIONS, AND ROASTED BELL PEPPERS.

SAUSAGE & BACON DUO

CRISPY BACON AND SAUSAGE.

FRESH FRUIT BOWL (V)

FRESH SEASONAL FRUIT





Greek

TIROKROKETES

FRIED GOAT CHEESE WITH HONEY AND PISTACHIO

CHICKEN SOUVLAKI

MARINATED CHICKEN SKEWERS WITH RED ONION AND BELL PEPPER

RIZI LEMONATO

FLUFFY LONG GRAIN RICE WITH LEMON, GARLIC AND DILL

ROASTED VEGETABLE

ZUCCHINI, YELLOW SQUASH, CARROT, RED ONION AND BELL PEPPER WITH OREGANO AND MINT



GREEK SALAD

CUCUMBER, TOMATO, FETA, KALAMATA OLIVE AND RED ONION DRESSED WITH LEMON, OLIVE OIL, OREGANO AND DILL

RAVANI

SWEET SEMOLINA CAKE WITH ORANGE AND CINNAMON





Chef's Pastries

A seasonal assortment of house-baked pastries, thoughtfully prepared and served fresh.

BEGINS AT \$6 PER GUEST

FRUIT & CHEESE KOLACHES

PILLOWY DOUGH IS FILLED WITH BOTH SWEET FRUIT PRESERVES AND CREAMY CHEESE, BAKED TO A GOLDEN FINISH.

CINNAMON ROLLS WITH CREAM CHEESE FROSTING

SOFT, PILLOWY ROLLS BAKED WITH WARM SPICES AND FINISHED WITH A GENEROUS SWIRL OF FROSTING.

BUTTERY CROISSANTS

LIGHT, FLAKY, AND BAKED UNTIL GOLDEN.

PAN DU CHOCOLAT

A CLASSIC BUTTERY PASTRY FILLED WITH RICH DARK CHOCOLATE.

SWEET & SAVORY SCONES

TENDER, BUTTERY SCONES BAKED IN ROTATING SEASONAL FLAVORS.



The Dessert Table

The perfect finish to a beautiful night.

OLIVE OIL & SEA SALT LEMON BARS

ZESTY LEMON BARS FINISHED WITH A DELICATE DRIZZLE OF OLIVE OIL AND A SPRINKLE OF FLAKY SEA SALT.

FLOURLESS CHOCOLATE AND RASPBERRY GANACHE

A RICH, FLOURLESS CHOCOLATE CAKE LAYERED WITH SILKY RASPBERRY GANACHE AND TOPPED WITH FRESH, TART RASPBERRIES.

STRAWBERRY SHORTCAKE

AROMATIC SAFFRON SHORTCAKE LAYERED WITH SWEET STRAWBERRIES AND WHIPPED CREAM.





TRES LECHES

A LIGHT SPONGE CAKE SOAKED IN A SWEET, MILKY TRIO OF CREAMS FOR A CLASSIC, DECADENT DESSERT.

MINI PIES

BITE-SIZED PIES WITH A GOLDEN, FLAKY CRUST

HOUSE CHOCOLATE CHIP COOKIES

SEM-SWEET AND DARK CHOCOLATE CHIP COOKIES



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PRICING IS VALID FOR 60 DAYS AND SUBJECT TO CHANGE BASED ON MARKET AVAILABILITY AND SUPPLIER COST INCREASES. STAFFING, ADMINISTRATION FEE, APPLICABLE TAX AND GRATUITY WILL BE ADDED TO THE FINAL QUOTE.

