

Magnolia Manor Food & Beverage Options

Beautifully presented in chafing dishes on skirted buffet tables. Package also includes white bone china, silverware and embossed paper napkin (linen napkin for plated dinners). Wedding cake service also included. Our staff will cut and plate your cake for your guests using white plastic forks & small styrofoam plates (or clear plastic forks & small clear plastic plates) with small white paper napkins.

Self-serve Beverage Station to include sweet tea/unsweet tea/water; Hibiscus Berry Tea upon request.
Self-serve Coffee Station to include regular and decaf coffee with sweeteners and flavored creamers.

Prices are based on 3.5-hour reception with 2-hour food service; includes wait staff, set-up and clean-up.
Overtime Charges of \$500 per hour for facility & staff; \$100 per hour per vendor.

Optional food items available:

- Assorted hot Hors d'oeuvres starting at \$2.50 per person per item.
- Premium entrees available at market price such as Prime Rib au jus, Sliced Beef tenderloin, Stuffed Flounder, Baked Salmon, etc.
- Stations – salad or pasta.
- Brunch buffet also available.
- Staffed beverage fountain of lemonade, champagne or punch.

Five-Item Buffet:

(two meats, one starch, one vegetable, rolls/butter) ~ \$22.50 per person + tax

Eight-Item Hot & Cold Buffet:

Choice of three items **below*** to be served following ceremony as appetizers, five items for the dinner buffet (two meats, starch, vegetable, rolls/butter) ~ \$27.50 per person + tax

- **Seasonal Fresh Fruit Display***
Cantaloupe, watermelon, white & red grapes, strawberries (in-season)
- **Spinach Artichoke Dip (served warm)*** with pita chips/tortilla chips
OR
- **Seafood Crab Dip (served warm)*** with pita chips/tortilla chips
- **Assorted Cheeses and Crackers*** (Havarti, gouda, muenster)
OR If selecting white whipped potatoes as a starch, a "mini potato bar" of finely shredded cheddar cheese, sour cream, and real bacon bits may be substituted for the cheese and cracker tray*

Six-Item Hot Dinner Buffet with staffed Salad Station:

(two meats, three sides, salad station, rolls/butter) ~ \$30.50 per person + tax

Mixed Greens Garden Salad Station with toppings (grape tomatoes, shredded cheddar cheese, bacon bits and croutons) and Ranch, Honey Mustard and Italian Dressings

Formal Plated Dinner (available for up to 100 guests):

Includes water and iced tea goblets and linen dinner napkins ~ \$33.50 per person

House Salad -- Mixed greens with shredded carrots, cherry tomatoes & croutons; Ranch or Italian dressings; served with freshly-baked rolls and butter

Entrées – Choose one meat for groups of 36 or fewer; two meats may be chosen for larger groups.

Sides – Choose two sides for your entrée. Three sides may be chosen for groups of 40 or more when two meats are selected. If you are serving different meats, it's best to serve a different starch for each but serve the same vegetable.

Menu Choices must be provided with guest count and defined on individual place cards.