



BLUE MAGNOLIA

BELLO CATCH MENU

APPETIZER

Charcuterie

artisan cheese, cured meat(s), paired with preserve and accouterments

Seasonal Butter Board

savory or sweet chef pick served with fresh bread

STARTER

Seasonal Burrata Salad

arugula, prosciutto, burrata, homemade dressing

ENTREE

Fresh Caught Fish of the Day

6oz fresh fish served lemon butter au jus sauce with rosemary mashed potatoes, and French style green beans

DESSERT

Lemon Custard Buttercream Cake

vanilla cake with lemon custard filling

COCKTAIL

Ranch Water

WINE

Chef Selection



BLUE MAGNOLIA

BRUNCH BAR MENU

ENTRÉE

Frittata

spanish style omlet with feta cheese and roasted peppers

Blue Magnolia Cinnamon Rolls
paired with burbon cream glaze

Pork Bacon and Sausage

SIDES

Watermelon Mint Salad

Potato Hash

Rosemary Honey Biscuits

MIMOSA BAR

amount of juice selections vary on party size. Type of juices depends on the season

Prosecco

Seasonal Pairing Fruits

Juice(s)

pear, guava, pineapple, papaya, passion fruit, banana,
peach, cherry, pomegranate, watermelon, blood orange,
orange, and grapefruit



BLUE MAGNOLIA

CAJUN CRAZE MENU

APPETIZER

Sausage and Cheese Platter

beef sausage served with a variety of artisan cheeses served with bbq sauce

Seasonal Butter Board

savory or sweet chef pick served with fresh bread

STARTER

New Orleans Style Gumbo

chicken and shrimp gumbo served with butter bread

ENTREE (1)

Crawfish Etouffee

crawfish with sauces served over a bed white rice

New Orleans Style Shrimp & Grits

creamy gouda grits served with sautéed shrimp in a cerol red sauce

DESSERT

Banana Foster Cheesecake

traditional cheesecake topped with caramelized banana and caramel sauce and homemade vanilla bean whipped cream

COCKTAIL

Bourbon Smash

or

Mint Julep



BLUE MAGNOLIA

CIAO BELLA MENU

STARTERS (2)

Charcuterie board

artisan cheese, cured meat(s), paired with preserve and accouterments

Caprese Salad

roma tomato, fresh mozzarella, basil, olive oil, truffle balsamic reduction

Citrus or Seasonal Burrata

arugula, prosciutto, burrata, homemade dressing

Apricot Goat Crostini

dried apricot, apricot preserve, goat cheese, pistachio, mint

Seasonal Butter Board

ENTREES (1)

Meat Lasagna

layers of pasta, parmesan, mozzarella, pecorino romano, and our homemade meat sauce served with a mixed green salad with a balsamic vinaigrette dressing, and garlic bread

Shrimp Alfredo

angel hair pasta tossed with creamy homemade lemon butter and garlic sauces served with sautéed shrimp served with a caesar salad, and garlic bread

Chicken Marsala

angel hair pasta tossed with buttery sherry wine cream sauce and mushrooms, served with a mixed green salad and homemade dressing, and garlic bread

DESSERT

Orange Blossom Canolli Dip

PAIRED COCKTAIL (1)

Aperol Spritz

Seasonal Spritz



BLUE MAGNOLIA

COOL KIDS MENU

ENTREE (1)

Sausage and Cheese Platter

beef sausage served with a variety of artisan cheeses served with bbq sauce

Cheese Burger

cheese burger with toppings served with kettle chips

Cheesy Mac N Cheese

5 cheese Mac n cheese

Chicken Qusidilla

served with tortilla chips and salsa

DESSERT

Chocolate Chip Cookie Ice Cream Sandwich

vanilla ice cream with chocolate chip cookie

Drink

Elderflower Sparkling Lemonade



BLUE MAGNOLIA

HAVANA NIGHTS MENU

STARTERS (1)

Papa Rellena

fried potatoe balls with ground beef served with remoulade

Empanadas

fried turnover with beef or guava with cream cheese

Tostones

twice fried and smashed green plantain served with mojo

Croquetas

crispy and breaded ham fritters served with remoulade

ENTREES (1)

all entrée served with spanish style salad and madoros

Arroz Con Pollo

yellow rice, chicken breast cooked with beer, and green peas

Ropa Vieja

shredded beef cooked with garlic, onions, bell peppers, wine, and tomato sauce.
served with white rice

Imperial Rice

rice cooked with saffron and deboned chicken, roasted red bell peppers, green peas,
and hard-boiled egg topped with mayonnaise and cheese

Cuban Hot Plate

white rice, Cuban style black beans, picadillo (ground beef), and yuca with mojo

COCKTAILS

Cuba Libre
Mojito

DESSERT (1)

Natilla
Flan
Arroz Con Leche



BLUE MAGNOLIA

SIZZLING FAJITA BAR

STARTERS

Mexican Trio

queso blanco, guacamole, salsa roja

Olé Board

fresh melons and fruits paired with dried mango, pineapple, cantaloupe, mandarin, spicy dried pineapple, and spicy fried mango

ENTREE

Steak, Chicken, and Gulf Shrimp

served with fajita peppers and flour tortillas

PAIRINGS

Refried Beans

Street Corn

Toppings

Sour Cream

Jalapeños

Tomatoes

Shredded Cheese

DESSERT

Tres Leches Cake

COCKTAILS

Margarita Bar



BLUE MAGNOLIA

FROM LAND TO SEA MENU

APPETIZER

Charcuterie

artisan cheese, cured meat(s), paired with preserve and accouterments

Seasonal Butter Board

savory or sweet chef pick served with fresh bread

STARTER

Crab Meat Salad

crab meat salad served over a bed of mixed greens served house dressing and avocado

ENTREE

Fillet Migone 6oz Gulf Shrimp

gulf shrimp sauteed with garlic and butter served with rosemary mashed potatoes and grand muneur carrots

DESSERT

Seasonal New Orleans Style Bread Pudding

seasonal bread pudding served with a bourbon cream glaze

COCKTAIL

Basil Gimlet

Gimlet



BLUE MAGNOLIA

THE SOUTHERN COWBOY

APPETIZER

Crudit  board

sliced raw vegetables served with hummus and garlic aioli

Seasonal Butter Board

savory or sweet chef pick served with fresh bread

STARTER

Jumbo Lump Crab Cake

served with house-made remoulade over a bed of arugula

ENTREE

Beef Tenderloin

served with a parmesan wine cream sauce, white cheddar horseradish whipped potato, and french style green beans

DESSERT

Cream Br lee

custard topped with caramelized sugar and fresh berries

COCKTAIL

Old Fashioned

Dirty Martini



IN - HOME DINING NEED TO KNOW

From when our team arrives to our first course please be aware that it may take 30-minutes or more. This depends on where in the home the kitchen is located, if there is an elevator or several staircases. We ask that you are patient as we are bringing restaurant dining straight to you, and there is a lot we bring to make your night delicious. We will mention what each menu item of the night is and the process of each course.

HOW LONG DOES OUR DINING EXPERIENCE LAST?

The duration of each experience is different for every menu and the guest counts you will be having that evening. Please allow anywhere from 2.5 hours for smaller groups (*less than 12*), and up to 4 hours for larger group sizes (*larger than 15*). Keep in mind, this is from the moment our team arrives to when our team leaves.

WHAT TIME DOES OUR TEAM ARRIVE?

Our chef and team will arrive between 1 to 2 hours before your event start time. The event start time is confirmed at the time of booking. Exact details will be confirmed 24 hours prior to your event, with a courtesy text reminder.

WHAT IF I NEED TO CANCEL?

We ask that when you schedule your in-home dining experience wh you know your party size and the date. We do not offer a refund for in-home dining, but we would be more than happy to reschedule your day and time with no additional fee. Cancellation of any catering event will not receive their initial deposit. We would be more than happy to reschedule at no additional cost. If you are uncertain of your group size, we always suggest that you reserve your experience with a lower guest count. You can add more guests up to 48 hours prior to your in-home dining experience.

IF ONE OF OUR GUESTS CANNOT MAKE IT?

We ask that before you schedule your in-home dining experience you secure your guest count. We know that life happens and things change. We do not offer a refund if someone in your party cancels or does not show up.

WHAT YOU WILL NEED TO DO PRIOR TO OUR ARRIVAL?

We ask that the dishwasher, sink, kitchen island, and all trash bins be empty and clean for our team to use. **If our team has to spend time cleaning up the sink or placing dishes away from the dishwasher there is a \$175.00 fee that will be applied.** Our team will leave your space clean and tidy with the dishwasher running.



IN-HOME DINING NEED TO KNOW CONTINUED

CAN I MODIFY MY EVENT DETAILS AFTER BOOKING?

Of course! Details do not need to be finalized until the final deposit is due. Seven days before the event we will ask for a finalized ROS (run of show) timeline so that our team can plan accordingly. For any modifications within 7 days of an event, please contact us directly.

CAN I CONTACT MY CHEF OR SERVICE PROVIDER?

Absolutely! We love communicating with our customers, we prefer that if you have any questions pick up the phone and give us a call. Please note that emails may take anywhere from 24 to 48 hours.

COURTESY AND RESPECTFULNESS

Please be advised that we reserve the right to terminate services in the event that our team members are subject to uncourteous or unprofessional treatment. In such event, no portion of your order will be refunded. We ask that you allow our team to perform our duties without any interruptions or micromanaging. Please treat our Chef, and staff with the utmost respect as they are professionals, and know exactly what needs to be done to make your night deliciously beautiful.