



BLUE MAGNOLIA

2025 EVENT CATERING COCKTAIL MENU

APPETIZERS AND HORS D'OEUVRES

CHARCUTERIE

- savory, sweet, or crudités charcuterie cups, or boats
- savory, sweet, or crudités charcuterie board, flat lay or multi-dimensional grazing table

CROSTINIS, CANAPÉS, DEVILED EGGS

- Savory & Crostinis
 - Brie & Pear - brie, walnut, and pear
 - Caramelized Onion Crostini - caramelized onion and boursin cheese
 - Traditional Bruschetta - fresh tomatoes, cucumber, basil, and red onion, with crostini
 - Bacon Marmalade- with gorgonzola crumbles and scallion garnish
- Savory & sweet canapés
 - Brie & Pear
 - Caramelized Onion
 - Bruchetta
- Deviled Eggs
 - Traditional
 - Bacon Copped
 - Caviar and Crème Fraîche

***Off menu creations available, chef approval is required*

MEAT BITES

- Bourbon Meatballs Browned Meatballs - tossed with homemade bourbon barbecue sauce
- Beef Wellington Petite Pastry Puff - with dijon cream sauce, and chives
- Tenderloin Crostini w/Chimichurri - thinly sliced beef tenderloin with chimichurri, micro greens on toasted baguette
- Beef Tenderloin Bites - served with caramelized onions and gorgonzola
- Prosciutto and Fruit - wrapped melon
- Bang-Bang Chicken skewers - grilled chicken with house made bang-bang sauce, chives
- Candied Bacon - thick applewood bacon, brown sugar, pepper
- Stuffed Potato Balls - ground beef, potatoes, deep fried, served with truffle ketchup

SEAFOOD BITES

- Smoked Salmon - cucumber, whipped cream fresh, dill garnish
- Jumbo Shrimp Cocktail - gulf tail-on shrimp, with lemon and cocktail sauce
- Jumbo Lump Crab Cakes - crab cakes served with house made remoulade
- Shrimp Ceviche - shrimp, cucumber, tomato, red onion, cilantro, jalapeño, lime
- White Fish Ceviche - fish, cucumber, tomato, red onion, cilantro, jalapeño, lime
- Crab Meat Plantain - fried plantain, crab meat, pickled red onion, mango, cilantro
- Asian-Style Tuna Cakes - tuna patty, house spicy mayo sauce, scallion, sesame seeds

SLIDERS

- Chicken - shredded chicken, chipotle mayo, and dill pickle, on a brioche mini bun
- Cuban - pork, ham, swiss cheese, house mustard, and dill pickle on a brioche mini bun
- French Onion Steak - tender sliced beef, creamy Swiss, caramelized onions, on a brioche mini bun
- Portobello Mushroom- grilled portobello, roasted red peppers, provolone, truffle aioli, on a brioche mini bun
- Italian - ham, salami, spicy capicola, mayo, lettuce, tomatoes, banana pepper



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ENTRÉE SELECTION

CHICKEN

- Chicken Vesuvio (GF) - herb and garlic marinated chicken, light garlic cream sauce
- Chicken Marsala (GF) - sautéed mushrooms and Marsala wine sauce over grilled chicken breasts
- Cuban Style Chicken Milanese (GF) - traditional Cuban sofrito seasoning
- Blue Magnolia Chicken (GF, DF) - grilled chicken with a cherry sauce
- Lemon Caper Chicken (GF, DF) - marinated chicken breasts, lemon caper wine sauce, fresh thyme
- Boursin Chicken (GF) - grilled chicken with sun-dried tomato and Boursin cream sauce
- Rosemary Chicken (GF) - pan seared chicken breast served with creamy rosemary gravy

PORK

- Pork Tenderloin - served with brown gravy
- Cuban Style Pork Sofrito (GF, DF) - traditional Cuban seasoning and brown gravy reduction
- Bone-in Pork Chop

STEAK

- Flank Steak (GF, DF) - thinly sliced with fresh herbs and chimichurri
- Petite Filet (GF) - 4oz
- Blue Magnolia Filet (GF) - 6oz
- Signature Filet (GF) - 8oz
- Ribeye

Enhancers: *truffle butter, horseradish butter, garlic and rosemary butter, beurre blanc sauce, hollandaise sauce, lobster tail, jumbo shrimp (3), oscar-style*

SEAFOOD

- Salmon with Dill (GF) - served with a dill cream sauce
- Maple Salmon (GF, DF) - with a maple mustard glaze
- Southern-Style Shrimp & Grits - gulf shrimp in southern soffrito with gouda grits
- Parmesan Crusted Red Snapper - with a lemon butter cream sauce
- Pan-Seared Grouper - lemon caper beurre blanc
- Parmesan Crusted Grouper - with a lemon butter cream sauce
- Jumbo Lump Crab Cakes - crab cakes, corn relish, housemade remoulade
- Pan Seared Scallops - salt, pepper, cooked in butter

PASTA

- Shrimp Alfredo - gulf shrimp, capers, pecorino romano with lemon butter alfredo
- Gourmet Mac n Cheese - shells pasta, 5 cheese melt
- Lobster Mac n Cheese - lobster, shell pasta, 5 cheese melt
- Bolognese - signature meat wine sauce, angel hair pasta, pecorino romano
- Cacio e Pepe - cacio e pepe alfredo, pecorino romano



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SIDE SELECTION CONTINTUED

VEGETABLES

- Chef's Seasonal Vegetable Medley - steamed green beans, carrots, and broccoli with garlic butter
- Zucchini Medley - zucchini, squash, and red pepper, sautéed in olive oil, salt & pepper
- Honey Dill Carrots - honey glazed carrots with dill butter
- Grand Marnier Carrots - carrots slowly cooked in butter with warm spices topped with grand Marnier reduction
- French Style Green Beans - with olive oil, chef seasoning, and toasted almonds
- Broccolini - garlic, olive oil, lemon, parmesan, and panko crumbs
- Roasted Brussels Sprouts - bacon, pine nuts with balsamic reduction glaze
- Roasted Asparagus - olive oil, salt, pepper, and galric

STARCH

- Whipped Potatoes
 - Rosemary and garlic
 - White cheddar horseradish
 - Sour cream and chives
 - Loaded twice baked
 - Caramelized onion blue cheese
- Whipped Sweet Potatoes - with butter and cream, and roasted garlic
- Roasted Fingerling Potatoes - olive oil, salt, and pepper
- Steamed Red Potatoes - with parsley butter
- Gouda Grits - ground stone grits, gouda
- French Fries - served with grated parmesan

SALADS

- Green Garden - mixed greens, tomatoes, cucumber, radishes, carrots | house ranch or vinaigrette
- Italian - mixed greens, tomatoes, cucumbers, shaved pecorino, toasted pine nuts | balsamic vinaigrette
- Beet - mixed greens, roasted beets, cucumber, feta, and dried cranberries | house dressing
- Blue Magnolia - mixed greens, fresh berries, dried cherries, candied pecans, feta | house vinaigrette
- Caesar - grilled romaine, house-made croutons, shaved parmesan, and cracked pepper | caesar dressing
- Caprese - mozzarella, tri-colored tomatoes, fresh basil, olive oil, and truffle balsamic drizzle
- Summer - fresh strawberries, almond-crusted, goat cheese | honey orange vinaigrette
- BLT Wedge - iceberg lettuce, applewood bacon, cherry tomatoes, red onion, chives, gorgonzola | blue cheese dressing
- Harvest - mixed greens, apples, pecan praline, cranberries, chèvre goat cheese, red onion | balsamic vinaigrette