



# BLUE MAGNOLIA

## 2024 EVENT CATERING MENU

### APPETIZERS AND HORS D'OEUVRES

#### CHARCUTERIE

- savory, sweet, crudités charcuterie cups, or boats
- savory, sweet, crudités charcuterie flat or multi-dimensional graze

#### CROSTINIS, AND CRISPS

- Brie & Pear Costini - brie, walnut, and pear
- Caramlized Onion Crostini - caramelized onion and boursin cheese
- Bacon Marmalade on Focaccia - with gorgonzola crumbles and scallion garnish
- Traditional Bruschetta - fresh tomatoes, cucumber, basil, and red onion, with crostini (*crostini contains gluten and parmesan*)

#### MEAT BITES

- Bourbon Meatballs Browned Meatballs - tossed with homemade bourbon barbecue sauce
- Beef Wellington Petite Pastry Puff - with peppercorn horsey cream on the side
- Tenderloin Crostini w/Chimicurri - thinly sliced beef tenderloin with chimichurri, arugula, and shaved parmesan on toasted baguette
- Prosciutto and Fruit - wrapped melon

#### SEAFOOD BITES

- Smoked Salmon - whipped chevre, cucumber garnish
- Shrimp Cocktail - gulf tail-on shrimp, with lemon and cocktail sauce
- Jumbo Lump Crabcakes - mini crab cakes served with housemade remoulade

#### 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 - tender sliced beef, creamy Swiss, caramelized onions, on a brioche mini bun
- Mini Meatball - marinara, Italian meatballs, and mozzarella on a brioche bun
- Portobello Mushroom- grilled portobello, roasted red peppers, provolone, truffle aioli, on a brioche mini bun
- Chef's Choice - chef's selection of deli meats, cheese, and special sauces on a brioche mini bun



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### ENTRÉE SELECTION

GLUTEN FREE (GF) DAIRY FREE (DF)

#### 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
- Barbecued Chicken (GF, DF) - served with our signature barbecue sauce

#### PORK

- Apple Harvest (GF, DF) - caramelized onions and apple cider reduction
- Cranberry Pecan (DF) - crusted with pecans, glazed with citrus and cranberry sauce
- Cuban Style Pork Sofrito (GF, DF) - traditional Cuban seasoning and brown gravy reduction

#### STEAK

- Flank Steak (GF, DF) - thinly sliced with fresh herbs and chimichurri
- Beef Bourguignon (GF) - braised boneless beef short rib in red wine, tomato, beef broth, rosemary, thyme, shallots
- Beef Brisket (GF, DF) - smoked and slow roasted with natural juices, house-made barbecue sauce on the side
- Petite Filet (GF) - 4oz \*oscar style option available
- Signature Filet (GF) - 6oz \*oscar style option available

#### 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 buerre blanc, jumbo lump crab
- Jumbo Lump Crab Cakes - crab cakes, corn relish, housemade remoulade
- Spanish-style Paella - shrimp, mussels, clams, sausage, chicken, yellow rice

#### 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

GLUTEN FREE (GF) DAIRY FREE (DF)

### SIDE SELECTION

#### VEGTIBLE

- 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
- Brocollini - 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
- Cacio e Pepe Orzo Pasta

#### SALADS

- Green Garden - mixed greens, tomatoes, cucumber, radishes, carrots | house ranch or vinaigrette
- Italian - mixed greens, diced romas, 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, gorgonzola | 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
- Grilled Peach - peaches, fresh berries, prosciutto, red onion | citrus vinaigrette dressing