
TERRACE DINNER MENUS



PRINT MENU

\$60 PER GUEST

prices are plus tax and service fee of 20%

Includes 3 hours of open soda, juice bar, cheese & fruit display, plated entree or buffet dinner, and coffee & tea station

MAGNOLIA NA BAR

3 hours

additional hour may be added for \$5 PP

Excellent wine, beer and spirits selection available

HORS D'OEUVRES DISPLAY

domestic & imported artisan cheeses with fresh seasonal fruit, crudites, assorted olives, antipasti and dips with sliced baguette & crackers

PLATED OR BUFFET SALADS

Served with fresh rolls & herb garlic oil

Mista Salad (GF)-Garden greens, tomato, cucumber, pickled onion, radish, parmesan, citrus vinaigrette

Caesar- romaine, classic creamy garlic dressing, cherry tomatoes, pecorino, croutons

Wedge- iceberg, marinated tomatoes, crispy bacon, shredded carrot, pickled red onion, crumbled blue, blue cheese dressing

PLATED ENTRÉE SELECTIONS

***Selection of two proteins and one vegetarian**

Color-coded place cards sorted alphabetically by last name must be provided before start of event.

FILET OF BEEF

with sauce au poivre or chimichurri sauce

market vegetable & choice of potato

12 oz. NY STRIP STEAK

with sauce au poivre or chimichurri sauce

market vegetable & choice of potato

Pan Seared Halibut

Seasonal risotto

Wild Salmon

lemon caper dill beurre blanc, market vegetable, choice of potato

Seafood Campanelle

Maine lobster, shrimp, lobster beurre blanc, wild mushrooms, fresh herbs, parmesan

FREE RANGE CHICKEN

Roasted with white wine and fresh herb pan sauce

Market vegetable & choice of potato

CHICKEN SALTIMBOCCA

Prosciutto wrapped chicken breast, stuffed with fontina & sage

Served with lemon caper pan sauce, market vegetable & choice of potato

EGGPLANT NAPOLEON (V)

Eggplant medallions, ricotta cheese, San Marzano sauce, fresh mozzarella, basil, market vegetable

Buddha Bowl (Vegan)

chef will use fresh, seasonal produce & grains to create a unique dish for you and your vegan guests

POTATO CHOICES

Roasted garlic mashed

Truffled Fingerling potatoes with rosemary and sea salt

Potato strata with parmesan cream & fresh herbs

BUFFET

CARVING

***Choice of two proteins**

Slow roasted USDA Choice beef strip loin with jus & horseradish cream

Grilled USDA Choice beef tenderloin with Sauce Au Poivre (Add \$3 per guest)

herb roasted turkey with roasted garlic & mushroom pan sauce

Herb crusted pork tenderloin with Pommery mustard sauce

POTATO

***Choose one**

Roasted garlic mashed

Fingerling potatoes with rosemary and sea salt

Truffle parmesan roasted potatoes

SEAFOOD

***Choose one**

Gulf Shrimp served two ways... New Orleans BBQ & traditional Scampi

Lemon Dill or BBQ salmon

PASTA

***Choose one**

Arancini with tomato vodka sauce

Wild mushroom, spring pea & asiago

White Cheddar Mac & Cheese

VEGETABLE

***Choose one**

Roasted Brussel sprouts with bacon & sweet onions

Haricots Vert with almonds & heirloom carrots

Grilled asparagus, mushrooms & cippolini onions

Grilled squash and peppers

COFFEE & TEA TABLE

Locally roasted coffee & gourmet teas

Add mini pastries at \$6 PP

Weeknight rental fee of \$300 plus tax