

Salad

* House Tossed Salad
served w/Ranch and/or Italian Dressing
\$2.50 (plus tax)

* Caesar Salad served w/Croutons, shaved
Parmesan Cheese and house Caesar dressing
\$2.50 (plus tax)

*Spinach, Orange, Fennel, Craisin, Pecan Salad
served w/House-made Maple Syrup Vinaigrette
\$3.00 (plus tax)

Main Course

* Italian Feast comprised of 1 Pasta, Alfredo and
Marinara Sauces, Meatballs, Italian Green Beans
and Garlic Parmesan Bread
\$25.00 (plus tax)

* Garlic Lemon Butter Roasted Chicken Breast
served w/Gravy, Mashed Potatoes, Sauteed Green
Beans, and Dinner Rolls
\$26.00 (plus tax)

* Pot Roast served w/oven roasted Carrots and
Onions, Jasmine Rice OR Potatoes (choose 1),
Roasted Broccoli OR Green Beans (choose 1) and
Dinner Rolls
\$28.00 (plus tax)

* Prime Rib served w/Au Jus & Horseradish Cream
Sauce, Baked Potatoes served w/Butter & Sour
Cream, Sauteed Green Beans and Dinner Rolls
\$32.00 (plus tax)



Dessert

(Included – a VARIETY of each)

* Assorted Chocolate Mousse

* Chocolate Eclairs

* Fresh cut fruit in season

* NY Style Cheesecake
with assorted toppings

Beverages

(Included)

* Sweet Tea

* Unsweet Tea

* Water

* Regular OR Decaf Coffee
ADD \$1.00 (plus tax)

Menu

Magnolia House and Garden

133 College Street

Jonesboro, GA 30236

404-580-8824





Appetizers

SERVING 40-200 GUESTS

\$25.00 per person, plus tax - Select 6

\$28.00 per person, plus tax – Select 8

- * Meatballs – Sweet and Savory, Italian or BBQ (select 1 or more)
 - * Mortadella and cheese Roll-ups
- * Deli sliced Ham & Cheese OR Turkey & Cheese on Hawaiian Rolls (select 1 or more)
 - * Deli sliced HOT Ham and Cheese on Hawaiian Rolls
 - * Turkey and Apricot Pinwheels
- * Fig, Blueberry, Basil and Goat/Cream Cheese Crostini with a drizzle of Honey
 - * Salmon, Goat/Cream Cheese, Dill and Coarse Mustard Crostini
- * Smoked Pork and Beef Kielbasa Bites served with Honey Mustard Sauce
 - * Goat cheese “lollipops” rolled in Parsley, Pecans and Craisins
 - * Spinach Dip served with White Tortilla Chips
 - * Spanakopita topped w/Balsamic Drizzle
- * Vegetable Crudité served with choice of Hummus OR Ranch Dressing (select 1)
 - * Red Raspberry Chipotle over whipped Cream Cheese, served w/Gluten Free

Crackers

display served w/Strawberry Yogurt dip

* Fresh fruit

* Sweet Tea,

Unsweet Tea, Water (all 3 are included)


*** CLIENT PROVIDES DESSERT ***

SERVING 40 GUESTS MAXIMUM (Due to the complexity of the appetizers)

\$35.00 per person, plus tax - Select 5 from list above and 1 from list below

\$40.00 per person, plus tax – Select 5 from list above and 2 from list below

\$45.00 per person, plus tax – Select 6 from list above and 2 from list below

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- * Steak and Frites, served with choice of Horseradish Cream Sauce OR House Steak Sauce
 - * Shrimp Cocktails – Jumbo Shrimp served over julienned lettuce and house made cocktail sauce
 - * Charcuterie Cone – Choose Sweet OR Savory (*speak with your designer for more information*)
 - * Chicken and glazed Belgian Waffles served with warm, pure maple syrup
 - * Sweet Tea, Unsweet Tea, Water (all 3 are included)

*** CLIENT PROVIDES DESSERT ***

Grazing Boxes

SERVING 40 GUESTS MAXIMUM

\$25.00 - \$40.00 per person, plus tax

SPEAK WITH YOUR DESIGNER FOR MORE INFORMATION

(\$250.00 Facility Fee for the first 2 hours, with each additional hour at a rate of \$250.00 per hour)