

*Magnolias*  
at the Mill  
~Private Events~



Magnolias' menus reflect our devotion to tried and true cooking principles  
with a sense of place.  
Our local farmers, foragers, and producers provide the core of our selections.  
You provide the inspiration!

## Cocktail Hour: Passed Hors d'Oeuvres

- **Chicken Empanadas** *Queso Fresco, Serrano-Lime Sour Cream* 50
- **Virginia Ham & Fontina Croquettes** *Potato, Green Onion, Huckleberry Marmalade* 50
- **Stuffed Creminis** *Sausage & Mozzarella OR Cheese & Spinach, both with Tomato Fondue & Oregano Pesto* 50
- **Grilled Cheese Canapes with Tomato Soup** *Smoked Tomato Bisque, Sourdough, Sharp Cheddar* 50
- **Pork & Lemongrass Potstickers** *Cilantro, Ginger, Black Garlic* 50
- **Caprese Skewer** *Fresh Mozzarella, Cherry Tomatoes, Pesto, EVOO, Balsamic Glaze* 75
- **Fried Green Tomatoes** *Malt Crust, Local Farmers Cheese, Tomato Jam, Pork Belly, Sriracha Aioli, Toasted Pistachios* 75
- **Dynamite Shrimp Rolls** *Spicy Sweet Chili Dip* 75
- **Pork Belly Lollipops** *Spicy Blackberry Jam* 75
- **Norwegian Salmon** *Cucumber Dill, Crème Fraiche, Toasted Brioche* 75
- **Prime Beef Crostini** *Shaved Prime Beef, Pickled Red Onion, Locksley Bleu Cheese* 75
- **Spanakopita** *Spinach, Feta, Phyllo* 75
- **Prime Beef Skewer** *Roquefort Mornay* 100
- **Warm Brie** *Puff Pastry, Huckleberry Honey* 100
- **Beef Wellington** *Puff Pastry, Bordelaise* 125
- **Virginia Bacon Wrapped Scallops** *Peppered Maple Glaze* 125
- **Lump Crab Cakes** *Classic Remoulade* 125
- **Lamb Lollipops** *Her Crusted Lamb, Rosemary Lamb Jus* 200

\*25 Pieces Per Order\*

## Cocktail Hour: Stationary Appetizers

- **Seasonal Vegetable Crudités** *Tomatoes, Carrots, Celery, Ranch & Garlic Vinaigrette* 50
- **Spinach & Artichoke Dip** *Fontina Cheese, Toasted Flatbread* 50
- **Local Vegetable Antipasti Board** *Marinated Artichokes, Roasted Cauliflower, Grilled Asparagus, Roasted Peppers, Marinated Brussel Sprouts, White Balsamic Herb Vinaigrette* 55
- **Roasted Garlic & Pine Nut Hummus** *Fresh & Pickled Vegetables, Olives, Toasted Pita* 55
- **Spiced Chicken Satay** *Virginia Peanut Sauce, Thai Cucumber Salad* 60
- **Local Deviled Eggs** *Blackened Shrimp, Bacon, Olive Tapenade* 60
- **Jumbo Shrimp Cocktail** *Spicy Cocktail Sauce, Fresh Lemons* 70
- **Crab & Artichoke Dip** *Fontina Cheese, Toasted Flatbread* 75
- **Bruschetta** *Caramelized Apples, Glazed Grapes, Locksley Blue, Buttered Brioche* 75
- **Norwegian Smoked Salmon Board** *Chopped Egg, Onion, Capers, Seasoned Crisps, Local Fromage Blanc* 80
- **Local Cheese Board** *Local & Imported Cheeses, House Pickled Vegetables, Jams, Dried Fruits, Crackers* 80
- **Charcuterie Board** *Selection of Cured Meats & Sausages, Pâté, Mustard, House Made Toasted Focaccia,* 80
- **Farmed & Foraged Table** *Selection of Cured Meats & Pâté's, Local & Imported Cheeses, Fresh & Pickled Vegetables, Mustards & Jams, Dried Fruits & Spiced Nuts, House Made Toasted Focaccia, Crackers*
  - \$8 Per Guest with Minimum of 50 Guests

\*Priced for Display Per 25 Guests | Any Passed Appetizers Can Be Stationed\*

# Buffet Lunches

## ➤ Sandwich Buffet

- Salad (Both Included)
  - Local Greens *Baby Greens, Cherry Tomatoes, Cucumbers, Smoked Gouda, Cabernet Sauvignon Vinaigrette*
  - Pasta *Orzo, Sundried Tomatoes, Feta*
- Sandwiches (Please Choose Two)
  - Italian *Prosciutto, Finocchiona Salami, Fresh Mozzarella, Roasted Pepper, Bibb Lettuce*
  - Hickory Grilled Vegetable Panini *Boursin Cheese, Baby Kale, Oven Roasted Tomato Spread*
  - Smoked Salmon Dagwood *Sliced Cucumber, Yogurt Spread, Shaved Onion, Arugula, Roasted Pepperoncini*
  - Gulf Shrimp & Crab *Poached Gulf Shrimp, Lemon Dill Aioli, Local Lettuce, Sliced Tomato, Red Onion, Toasted House Roll*
  - Grilled Chicken Caesar Wrap
  - Prime Roast Beef and Havarti *Horseradish Cream*
- Sides (Please Choose Two)
  - Hand Cut French Fries
  - Roasted Garlic Mashed Potatoes
  - Smoked Gouda Mac & Cheese
  - Sautéed Green Beans
  - Sautéed Asparagus
  - Sautéed Broccolini

\*\$24 Per Guest | See Later Menu's for Dessert Options \*

# Buffet Lunches

## ➤ Brunch Buffet

- Soup or Salad (Please Choose Two)
  - Local Greens *Baby Greens, Cherry Tomatoes, Cucumbers, Smoked Gouda, Cabernet Sauvignon Vinaigrette*
  - Classic Caesar *Local Romaine, Pecorino Romano, Caesar Dressing, Pumpernickel Croutons*
  - Fruit *Seasonally Selected*
  - Tomato Basil Bisque
  - Butternut Frangelico Bisque
  - Crab & Corn Chowder
  - Melon Gazpacho
- Entrée (Please Choose Three)
  - White Cheddar Scrambled Eggs
  - Sausage Gravy & Biscuits
  - Belgian Waffles *Fresh Fruit, Whipped Cream*
  - Classic Mini Quiche Lorraine
  - Seared Salmon *Lemon Chive Cream, Crispy Capers*
  - Local Buttermilk Fried Chicken
  - Brioche French Toast *Maple Syrup*
  - Wild Blueberry Pancake *Maple Syrup*
- Sides (Please Choose Two)
  - Crispy Applewood Smoked Bacon
  - Pork Sausage Links
  - Hash Brown Casserole
  - Steel Cut Oatmeal

\*\$35 Per Guest | Optional Omelet Station for \$8 Per Guest with Chef Fee of \$50 | See Later Menu's for Dessert Options\*

# Plated Dinners

## ➤ Classic Plated

### ○ Soup or Salad (Please Choose One)

- Tomato Basil Bisque
- Butternut Frangelico Bisque
- Crab & Corn Chowder
- Melon Gazpacho
- Local Greens *Baby Greens, Cherry Tomatoes, Cucumbers, Smoked Gouda, Cabernet Sauvignon Vinaigrette*
- Classic Caesar *Local Romaine, Pecorino Romano, Caesar Dressing, Pumpernickel Croutons*

### ○ Entrée (Please Choose Two)

- Herb Roasted Chicken Breast *Pommerey Jus*
- Lacquered Salmon Filet *Seasoned Ponzu Soy Glaze*
- Hickory Grilled Bavette Steak *Bordelaise*
- Local Cheese *or* Butternut Squash Ravioli *Cherry Tomatoes, Garlic, Basil, Mozzarella, Pomodoro*

### ○ Sides (Please Choose Two)

- Herb Roasted Peewee Potatoes
- Roasted Garlic Mashed Potatoes
- Smoked Gouda Mac & Cheese
- Glazed Carrots & Brussel Sprouts
- Sautéed Green Beans
- Sautéed Asparagus

\*\$42 Per Guest | See Later Menu's for Dessert Options\*

# Plated Dinners

## ➤ Signature Plated

### ○ Soup or Salad (Please Choose One)

- Tomato Basil Bisque
- Butternut Frangelico Bisque
- Crab & Corn Chowder
- Gazpacho
- Local Greens *Baby Greens, Cherry Tomatoes, Cucumbers, Smoked Gouda, Cabernet Sauvignon Vinaigrette*
- Classic Caesar *Local Romaine, Pecorino Romano, Caesar Dressing, Pumpnickel Croutons*
- Smoked Blue *Mesclun Greens, Crispy Blue Goat Cheese, Balsamic Onions, Pear, Candied Pecans, Cranberry Vinaigrette*
- Mixed Berry *Local Greens, Candied Pecans, Mixed Berries, Pickled Red Onion, Feta, Raspberry Vinaigrette*

### ○ Entrée (Please Choose Two)

- Black Angus Filet Mignon *Veal Red Wine Jus*
- Icelandic Cod *Scallop Leek Brioche Stuffing, Tarragon Beurre Blanc*
- Baker's Farm Pork Chop *Blackberry Pork Jus*
- Truffle Cheese Cannelloni *Truffled Ratatouille, Tomato Fondue*

### ○ Sides (Please Choose Two)

- Herb Roasted Peewee Potatoes
- Roasted Garlic Mashed Potatoes
- Potatoes Au Gratin
- Truffle Mushroom Risotto
- Glazed Carrots & Brussels Sprouts
- Sautéed Asparagus
- Sautéed Broccolini
- Sautéed Green Beans

\*\$48 Per Guest | Substitute for Chilean Seabass (MP) | See Later Menu's for Dessert Options\*

# Plated Dinners

## ➤ Surf & Turf Plated

### ○ Soup or Salad (Please Choose One)

- Tomato Basil Bisque
- Butternut Frangelico Bisque
- Crab & Corn Chowder
- Gazpacho
- Local Greens *Baby Greens, Cherry Tomatoes, Cucumbers, Smoked Gouda, Cabernet Sauvignon Vinaigrette*
- Classic Caesar *Local Romaine, Pecorino Romano, Caesar Dressing, Pumpnickel Croutons*
- Smoked Blue *Mesclun Greens, Crispy Blue Goat Cheese, Balsamic Onions, Pear, Candied Pecans, Cranberry Vinaigrette*
- Mixed Berry *Local Greens, Candied Pecans, Mixed Berries, Pickled Red Onion, Feta, Raspberry Vinaigrette*

### ○ Entrée (Please Choose One Surf & One Turf)

- Shrimp & Scallop *Beurre Blanc*
- Crab Cake *Beurre Blanc*
- Maine Lobster *Beurre Blanc*
- Local Chicken Breast *Onion Jus*
- Prime Bavette Steak *Bordelaise*
- Local Beef Tenderloin *Bordelaise*

### ○ Sides (Please Choose Two)

- Herb Roasted Peewee Potatoes
- Roasted Garlic Mashed Potatoes
- Potatoes Au Gratin
- Truffle Mushroom Risotto
- Glazed Carrots & Brussel Sprouts
- Sautéed Asparagus
- Sautéed Broccolini
- Sautéed Green Beans

\*\$60 Per Guest | See Later Menu's for Dessert Options \*



# Buffet Dinners

## ➤ Classic Buffet

- Soup or Salad (Please Choose One)
  - Tomato Basil Bisque
  - Butternut Frangelico Bisque
  - Crab & Corn Chowder
  - Melon Gazpacho
  - Local Greens *Baby Greens, Cherry Tomatoes, Cucumbers, Smoked Gouda, Cabernet Sauvignon Vinaigrette*
  - Classic Caesar *Local Romaine, Pecorino Romano, Caesar Dressing, Pumpernickel Croutons*
- Entrée (Please Choose Two)
  - Herb Roasted Chicken Breast *Pommerey Jus*
  - Hickory Grilled Prime Bavette Steak *Mushroom Bordelaise*
  - Tortellini Bolognese *Tomatoes, Garlic, Ground Beef and Pork*
  - Local Cheese *or* Butternut Squash Ravioli *Cherry Tomatoes, Garlic, Basil, Mozzarella, Pomodoro*
- Sides (Please Choose Two)
  - Herb Roasted Peewee Potatoes
  - Roasted Garlic Mashed Potatoes
  - Smoked Gouda Mac & Cheese
  - Glazed Carrots & Brussel Sprouts
  - Sautéed Green Beans
  - Sautéed Asparagus

\*\$42 Per Guest | See Later Menu's for Dessert Options\*

# Buffet Dinners

## ➤ Signature Buffet

### ○ Soup or Salad (Please Choose One)

- Tomato Basil Bisque
- Butternut Frangelico Bisque
- Crab & Corn Chowder
- Gazpacho
- Local Greens *Baby Greens, Cherry Tomatoes, Cucumbers, Smoked Gouda, Cabernet Sauvignon Vinaigrette*
- Classic Caesar *Local Romaine, Pecorino Romano, Caesar Dressing, Pumpnickel Croutons*
- Smoked Blue *Mesclun Greens, Crispy Blue Goat Cheese, Balsamic Onions, Pear, Candied Pecans, Cranberry Vinaigrette*
- Mixed Berry *Local Greens, Candied Pecans, Mixed Berries, Pickled Red Onion, Feta, Raspberry Vinaigrette*

### ○ Entrée (Please Choose Two)

- Roasted Black Angus Striploin *Bordelaise, Sautéed Local Mushrooms*
- Lacquered Norwegian Salmon *Wakame, Seasoned Ponzu Soy Glaze*
- Seafood Paella *Traditional Seafood & Rice*
- Truffle Cheese Cannelloni *Truffled Ratatouille, Tomato Fondue*

### ○ Sides (Please Choose Two)

- Herb Roasted Peewee Potatoes
- Roasted Garlic Mashed Potatoes
- Potatoes Au Gratin
- Smoked Gouda Mac & Cheese
- Glazed Carrots & Brussel Sprouts
- Sautéed Asparagus
- Sautéed Broccolini
- Sautéed Green Beans

\*\$48 Per Guest | See Later Menu's for Dessert Options \*

# Buffet Dinners

## ➤ Magnolias Southern Grill Buffet

- Salad (Please Choose One)
  - Salad
    - Local Greens *Baby Greens, Cherry Tomatoes, Cucumbers, Smoked Gouda, Cabernet Sauvignon Vinaigrette*
    - Classic Caesar *Local Romaine, Pecorino Romano, Caesar Dressing, Pumpernickel Croutons*
- Entrée (Please Choose Two)
  - Smoked & Pulled Local Pig *White BBQ, Sticky Molasses BBQ*
  - Local Roasted Pig *Honey Charcoal Roasted*
  - Beef Brisket *Smoked & Sliced, Magnolias BBQ*
  - Peruvian Chicken *Seasonal & Local Charcoal Roasted Chicken*
- Sides (Please Choose Two)
  - Smoked Gouda Mac & Cheese
  - Mexican Street Corn
  - Dirty Rice
  - Southern Potato Salad
  - Coleslaw
  - Pork Belly Baked Beans
  - Jalapeño Corn Muffins
  - Local Braised Greens

\*35 Per Guest | See Later Menu's for Dessert Options \*

# Stations

## ➤ Salad Station

- Salad (Both Included)
  - Local Greens *Baby Greens, Cherry Tomatoes, Cucumbers, Smoked Gouda, Cabernet Sauvignon Vinaigrette*
  - Classic Caesar *Local Romaine, Pecorino Romano, Caesar Dressing, Pumpernickel Croutons*

## ➤ Carving Station (Please Choose One)

- Local Roasted Free-Range Chicken *Rich Onion Broth*
- Honey Roasted Local Pork Loin *Onion Jus*

## ➤ Seafood Station (Please Choose One)

- Seafood Paella *Traditional Seafood & Rice*
- Seasonal Fish *Tarragon Beurre Blanc*
- Lacquered Salmon *Roasted Garlic or Wasabi Mashed Potatoes*

## ➤ Pasta Station (Please Choose One)

- Stuffed Shells *Roasted Tomato Fondue, Grana Padano*
- Tortellini Basilico *Three Cheese Spinach Tortellini, Saffron Tomato Broth, Basil Pesto, Asparagus*
- Penne Carbonara *Penne Pasta, Cured Ham & Bacon, Broccolini, Cremini Mushrooms, Alfredo Sauce*

## ➤ Sides (Please Choose Four)

- |                                    |  |
|------------------------------------|--|
| ○ Herb & Parmesan Roasted Potatoes | ○ Maple Glazed Carrots & Brussel Sprouts |
| ○ Roasted Garlic Mashed Potatoes   | ○ Sautéed White & Green Asparagus        |
| ○ Potatoes Au Gratin               | ○ Broccolini                             |
| ○ Smoked Gouda Mac and Cheese      | ○ Sautéed Green Beans                    |

\*\$65 Per Guest Per Choice of 4 Stations\*

\*Optional to Add Stations to Buffets\*

\*See Later Menu's for Dessert Options\*

# Desserts

## ➤ Plated Desserts (Please Choose One)

- Butterscotch Bread Pudding *Caramel Sauce*
- Seasonal Cheesecake
- Key Lime Tart *Melba Sauce, White Chocolate, Lime Zest*
- Dark Chocolate Terrine *Dark Chocolate Mousse, Devil's Food Cake, Raspberry Coulis, Chocolate Tuille*

## ➤ Stationary Miniature Desserts (All Three Included)

- Seasonal Cheesecake
- Dark Chocolate Terrine
- Key Lime Tart
- Fruit Tart (Substitute or Add for \$2)
- Cannoli (Substitute or Add for \$2)

\*\$8 Per Guest for Plated Desserts | \$6 Per Guest for Mini Desserts\*

\*Cake Cutting Fee of \$2.50 Per Guest if Bringing Cake\*

# Bar Packages

## ➤ Wine & Beer

- Sparkling
- Red Wine
  - Pinot Noir
  - Cabernet Sauvignon
- White Wine
  - Chardonnay
  - Pinot Grigio
- Bottled Beer
  - Bud Light
  - Eggenberg *German Pilsner*
  - Hardywood Great Return *Local IPA*



\*\$32 Per Guest | Based on 3 Hours of Service | Premium Beer & Wine Options Available\*

\*Also Offered on Consumption & Cash Bar Bases, Per Individual Drinks Sold\*

# Bar Packages

## ➤ Full Bar

- Includes the Wine & Beer Package
- Assorted Liquor
  - Tito's Vodka
  - Tanqueray Gin
  - Bacardi Rum
  - Dewar's Scotch
  - Maker's Mark Bourbon
- Also Included
  - Mixers *Club Soda, Tonic, Cranberry, Grapefruit, Pineapple*
  - Soft Drinks *Coke, Diet Coke, Sprite, Gingerale*
  - Garnishes *Lemons, Limes, Cherries, Oranges, Olives*
- Coffee & Hot Tea *Cream, Milk, Sugar, Honey, Lemons*



\*\$36 Per Guest | Based on 3 Hours of Service | Premium Liquor Options Available\*

\*Also Offered on Consumption & Cash Bar Bases, Per Individual Drinks Sold\*

# Non Alcoholic Beverage Packages

- **Soft Drinks** (\$3 Per Guest)
  - **Coke**
  - **Diet Coke**
  - **Sprite**
  - **Gingerale**
- **Mixers & Garnishes** (\$5 Per Guest)
  - **Juices** *Orange, Grapefruit, Cranberry, Pineapple*
  - **Nectars** *Peach, Guava, Passionfruit, Mango, Pear*
  - **Mixers** *Club Soda, Tonic Water*
  - **Garnishes** *Lemons, Limes, Cherries, Oranges Olives*
- **Coffee & Hot Tea Station** (\$5 Per Guest)
  - **Coffee** *Regular or Decaf, Cream, Sugar*
  - **Hot Tea** *Assortment of Hot Teas, Milk, Cream, Sugar, Honey, Lemons*

\*All Inclusive \$10 Per Guest | Included with Full Bar Package\*