



MAGNOLIA'S

s e a f o o d
bar & grill

30415 CEDAR NECK ROAD, OCEAN VIEW DELAWARE 19970

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Banquet Menu



The name Magnolia's Restaurant has long been recognized for its tradition of great food and unsurpassed service. The atmosphere, exciting 35 seat oyster bar, great wines and martinis, two fireplaces, plasma satellite TV's, 5 fish tanks, great state of the art sound and light system, comfortable seating, elevator service and banquet facilities to accommodate 15 up to 250 people.

Whatever your gathering may be, it will unfold with the effortless elegance and grace that comes from the superior attention to detail for which Magnolias Seafood Bar & Grill is known.

Our restaurant is the perfect setting for your next business meeting, conference, banquet, wedding or special event. We are offering three beautifully decorated dining rooms. An attentive staff awaits to ensure your celebration will be a memorable one. Our food and beverage team can also cater a full menu to your chosen location. Let our expert team assist you with choosing the perfect menu for your next event.

Menus

Hors D'oeuvres

All Prices are per 100 pieces unless otherwise noted

Jumbo Lump Crab Balls

Mushrooms stuffed with Crab Imperial

Clams Casino

Oyster on the Half Shell

Clams on the Half Shell

Oysters Rockefeller

Shrimp Cocktail

Crab Claws served with mustard sauce

Large Peel & Eat Shrimp

Shrimp Lejon

BBQ Shrimp (B)

Coconut Shrimp with Thai Curry dipping sauce (B)

Broiled Scallops wrapped in bacon (B)

Meatballs (BBQ, Italian or Sweet & Sour)

Fried Calamari

Spinach & Feta Puffs

Hot Crab Dip with crackers

Bruschetta

Smoked Salmon with red onion, capers and horseradish cream sauce

Phyllo fig mascarpone

Jerk Chicken Skewers with honey mustard sauce

Baked Brie with puffed pastry

Tomato, Basil and fresh Mozzarella with evoo and balsamic vinegar

Crudités

Antipasto tray

Domestic cheese and cracker tray

Imported cheese and cracker tray

Fresh fruit tray

Assorted finger sandwiches

Chicken cordon bleu nuggets

Lollipop lamb chops

Tuna skewers with Hawaiian BBQ sauce

Filet tips on toasted points

Chicken livers wrapped in bacon

Prosciutto and melon

Lunch Menu

LUNCH SALADS

Our dressings include bleu cheese, cold bacon, fat free buttermilk ranch, caesar, honey dijon and fat free tomato basil vinaigrette

Cobb Salad

Crisp greens, chopped egg, tomato, bacon bits, crumbled blue cheese topped with a grilled or blackened chicken breast.

Seafood Salad

Crisp greens topped with shrimp, scallops, and crabmeat served with tomato basil vinaigrette.

Classic Caesar

with grilled or blackened Chicken
With grilled or blackened Tuna
With grilled or blackened Salmon

Salad Trio

Jumbo shrimp salad, Chunky chicken salad, and Albacore tuna salad on a bed of greens with tomatoes and cucumbers.

Chef's Salad

Crisp greens, chopped egg, tomato, cucumber, turkey, ham, swiss and cheddar cheeses.

LUNCHEON SANDWICHES

Served with French Fries and Cole Slaw

Shrimp Salad Panini

Shrimp salad, bacon, lettuce and tomato on a grilled panini.

Chicken Salad Panini

Chicken salad, tomato and lettuce on a grilled panini

Crabby Chicken

Grilled chicken topped with our famous crab dip, bacon and cheddar cheese on a grilled panini.

Supreme Club

Turkey, imported ham, corned beef, sprouts, tomato, red onion, bacon & swiss cheese on a grilled panini.

Crab Cake

An Eastern Shore Tradition

Pit Beef on Whole Wheat Kaiser

6.5 oz thinly shaved Angus beef, red onion & horseradish sauce

PLATED LUNCH

Served with choice of 2 sides (see dinner sides for selection)

Tuna or Salmon

Served Grilled or Blackened

Imperial Twins

Crab imperial topped with cheddar cheese baked on a toasted English muffin.

Fried Oysters & Chicken Salad

Six breaded oysters served with our chicken salad

Seafood Crepe

Shrimp, Scallops and Crab blended with a mornay sauce and finished with mozzarella cheese.

BBQ Ribs

½ Rack Danish ribs, knife and fork version.

Crab Cake (1)

Fried or Broiled

Chicken Piccata

Grilled chicken breast & mushrooms served in a lemon and wine sauce.

Chicken Marsala

Boneless chicken breast sautéed with fresh mushrooms in a garlic marsala wine sauce.

Prime Rib 8 oz

A juicy tender portion served with horseradish and au jus.

Lunch and Dinner Enhancers

The following soups or salads may be added at additional cost to enhance your lunch or dinner selections

Garden Salad

Classic Caesar Salad

Spinach Salad

Baby spinach, egg, red onions, mushrooms, sliced almonds, bacon and dried cranberries served with a cold bacon dressing.

BLT Wedge

Iceberg lettuce, diced tomatoes, red onion, chopped egg, bacon & bleu cheese crumbles topped with ranch dressing.

Cream of crab

Lobster Bisque

Seafood Chowder

Classic French Onion

Cream of Asparagus

Maryland Crab

Dinner Menu

All dinners include salad, choice of 2 sides, fresh baked rolls and butter as well as Starbucks coffee, Tazo iced and hot tea and sodas

Add \$2.00 per person to offer three entrée selections

Prime Rib 12oz.

Local's favorite served with fresh horseradish and au jus

Filet Mignon 6oz. Or 8oz.

The most tender cut of Beef.

Veal Chop 11oz.

Seared and oven roasted to a tender perfection finished with a Cabernet Demi Glaze

Magnolia's Crab Cake (1) or (2)

Jumbo Lump Crab and special seasonings broiled to a golden brown

Lamb Chops

Pan seared and served with a Cabernet Demi Glaze

Stuffed Flounder

Broiled flounder filet stuffed with crab imperial and topped with our own imperial sauce.

Half Roasted Duck

Baked & topped with exotic mushrooms in a garlic marsala wine sauce.

Grilled Atlantic Salmon

Grilled to perfection and finished with either a Hawaiian BBQ Sauce or a white wine and caper beurre blanc

Salmon or Rockfish Oscar

Poached with crab meat & tender asparagus, finished with a béarnaise sauce

Shrimp Imperial

Jumbo gulf shrimp stuffed with crab imperial and topped with our own imperial sauce

Shrimp Scampi

Jumbo gulf shrimp sautéed in a white wine and garlic sauce served over linguine

Blackened Tuna Filet 8oz

Authentically blackened and served medium rare with a mango salsa

Chicken Cordon Bleu

Boneless chicken breast stuffed with ham and swiss cheese.

Chicken Marsala

Boneless breast of chicken sautéed with fresh mushrooms in a garlic marsala wine sauce

Chicken Piccata

Boneless breast of chicken & mushrooms served with a lemon and wine sauce

Roasted ½ Chicken

Fresh chicken seasoned and pan roasted

Surf & Turf

Petit filet mignon and a 6oz cold water lobster tail

Stuffed Lobster Tails

Fresh cold-water lobster tails stuffed with jumbo lump crab and topped with our own imperial sauce

Buffet Selections

(Minimum of twenty five guests unless otherwise noted, priced per guest)

All buffets include salad, fresh baked rolls and butter as well as Starbucks coffee, Tazo iced and hot tea and sodas

Please choose 2 entrée selections and 2 sides. Additional entrée selection is offered at \$5.00 p//p

Stuffed or Broiled Flounder

Chicken Piccata

Chicken Marsala

Chicken Cordon Bleu

Sliced Roast Beef with mushroom gravy

Maryland Fried Chicken

Beef Burgundy
Virginia Baked Ham with Raisin Sauce
Roasted Pork Tenderloin with a spicy raspberry demi glaze
Seafood Newburg
Meatballs
Italian Sausage
Chicken Cacciatore
Chicken Stir Fry
Steak Stir Fry
Shrimp Stir Fry
Penne Pasta with Marinara Sauce
Pasta Primavera
Eggplant Parmesan
Seafood Pasta
Salmon with roasted red pepper puree or a hollandaise sauce
Shrimp Athena w/ Penne Pasta
Jumbo Shrimp sautéed in olive oil, garlic, sun dried tomatoes, artichoke hearts, black olives, feta cheese and fresh herbs tossed with penne pasta

SIDES

Choose 1 Vegetable and 1 Starch
Add an additional side for \$3.00 per person

Potatoes Au Gratin
Theresa Potatoes
Scalloped Potatoes
Garlic Mashed Potatoes
Baked Potato with sour cream
Baked Sweet Potato
Roasted Red Potatoes with Parsley
Fingerling Potatoes
Potato Salad
Cole Slaw
Pasta Salad
Wild Long Grain Rice
Rice Pilaf
Fresh Green Beans
Served plain, almandine style, or with olive oil and garlic
Asparagus
Broccoli
Broccoli Casserole
Sautéed Broccoli Rabe
Glazed Belgium Carrots
Penne Pasta with marinara or with garlic and EVOO
Mixed Seasonal Vegetables

Reception enhancers

Stations are for minimum of 50 guests, priced per person and can be added to any buffet

Reception station prices are based on appetizer portions for your guests

Attendant required @ \$75.00 per station

Carving Station

Top round of beef
Virginia baked ham
Oven roasted turkey breast
Roasted pork loin
Tenderloin of beef
Prime rib

Pasta Station

Pastas:

Linguine
Penne
Angel Hair
Spaghetti

Sauces:

Marinara
Alfredo
Basil pesto

Toppings:

Mushrooms
Basil
Pecorino Romano cheese
Garlic
Tomatoes

Additional toppings - \$5.00 per person

Chicken
Shrimp
Scallops

Bar Menus

A “Cash Bar” is when your guest purchases items.

A “Consumption Bar” is when you pay for the bar cost based on their consumption per drink order.

An “Open Bar” is when you pay for the bar cost per person, per hour.

Minimum requirement – 2 hours open bar.

We require a minimum of one bartender per 50 guests to insure your guest expectations are met.

There is bartender charge of \$35.00 per bartender, per hour.

Please Note

As hosts, Magnolias Seafood Bar & Grill is responsible to monitor the potential intoxication of our guests and will regulate bar service when necessary to insure the safety of those guests. Your understanding of the policies and the laws of the State of Delaware listed below will ensure that you and your guests will enjoy this special event.

Delaware State Laws

- 1) In a licensed establishment law prohibits the sale and/or delivery of alcohol to a minor. No one can purchase alcohol for a minor including parent, spouse or legal guardian.
- 2) Serving alcohol to an intoxicated person is against the law, even if that person is not driving. Non-alcoholic beverages will be offered to any such guest.

Open Bar – Beer and Wine only

First Hour: \$8.00 per person

Second Hour: \$7.00 per person

Third Hour: \$6.00 per person

Additional Hour: \$6.00 per person

Our Beer and Wine bar will include the following:

Domestic and Imported beers: Coors light, Miller light, Budweiser, Bud light, Heineken, Corona

Draft Beers: Coors Light, Yuengling.

House Wines: Fish Eye Merlot, Cabernet, Chardonnay and Estate Cellars White Zinfandel.

Premium Open Bar

For only \$3.00 more per person per hour you can add these premium liqueurs and mixers: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Parrot Bay, Cuervo Gold Tequila, Dewars Scotch, Seagram's 7, Seagrams VO, Jim Beam, Jack Daniels, Amaretto, Apple Pucker, Peach Tree, Triple Sec, Sweet and Dry Vermouth, Southern Comfort.

Top Shelf Open Bar

For only \$5.00 more per person per hour you can add these top shelf liqueurs: Grey Goose Vodka, Ketel One Vodka, Tuaca, Jagermeister, Kahlua, Bailey's Irish Crème, Grand Marnier, Amaretto di Saronno, Bombay Sapphire Gin, Makers Mark Bourbon, Stoli, Crown Royal

You Can also mandate Beer and Wine only to your guest but with your permission we can make liquor available for them to purchase.

Champagne Toast

Sparkling wine - \$3.00 per person

Banquet/Catering Policies

Magnolias Seafood Bar & Grill requires all food and beverage served in the restaurant to be provided exclusively by our company.

Our printed menus are a guide for planning banquet functions. We at Magnolias understand the need for personal attention to group functions and are willing to do our best to plan, prepare and service any special requests a client might desire. We also offer a variety of vegetarian and vegan options upon request.

Prices quotes are guaranteed for 60 days. Menus must be confirmed no later than two weeks in advance of the function.

Guarantees:

The exact guest count will be required on all banquet functions at least **three business days** in advance. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing. The client will be responsible for the specified guarantee or the actual number of guests if the guarantee is exceeded.

Magnolias will prepare for 5 percent over guarantee. Although Magnolias will make an effort to provide the chosen menu, circumstances may require that we serve a comparable selection when the guarantee is exceeded. If the group count exceeds 5 percent over the guarantee anytime within the 72-hour period, a 10 percent surcharge will be added to the cost of the additional meals.

Functions served with less than the required minimum attendance of 30 people will incur a per-person surcharge up to the minimum required. The surcharge will be one-half the price of the menu selected.

Minimum food purchase for evening events is \$30.00 per person.

Changes/Delays

Changes to set-up or food and beverage menus made within 48 hours of the function are subject to additional fees. Groups will be charged a late fee of \$100 per half hour if dinner service is delayed more than 30 minutes past the pre-arranged time. The minimum reset charge to change the approved set-up of a room once it has been set is \$200.

Buffets

Buffets are set out for 1 1/2 hours. If you wish to extend the time, we charge \$100 per one-half hour, per buffet. At the conclusion of each buffet function, all food and beverages (with the exception of wedding cake) become the property of Magnolias and cannot be taken from the premises.

Room Charges

A room rental charge will be levied on all groups. The dollar amount will depend on the number of people and the amount of space required. Meeting and banquet facilities are assigned according to the

anticipated guaranteed number of attendees. If there are fluctuations in the number of attendees, the restaurant reserves the right to reassign the function room, and a charge may be incurred if you drop below the number of attendees listed in the contract for meeting and banquet functions.

In the event a group books a meeting room with water or beverage service ONLY, Magnolias Restaurant will charge an hourly labor fee to service the group.

Functions starting prior to 7 a.m. or going past midnight will incur a labor fee of \$200.00 per half-hour.

Deposit

A **non-refundable** deposit is required to confirm and hold specific dates and lodge space. The amount of the deposit will be determined by Magnolias Restaurant based on the amount of space being held. Magnolias Restaurant will inform you of the required deposit necessary to guarantee a requested date.

Service Charge and Tax

A service charge of 20 percent will be added to the cost of food and beverages.

Decorations

In order to protect the beauty of our restaurant, some basic guidelines have been developed. If you plan to decorate for your function, please contact the Banquet Manager to discuss these guidelines. A fee will be charged if these guidelines are not followed and damage has occurred.

Security And Liability

Magnolias Restaurant will not assume responsibility for damage or loss of any merchandise or articles left in the restaurant prior to, during or following an event. The customer accepts responsibility for any and all damages incurred.

Off-Site Catering

Most items from the Magnolias Restaurant banquet menu can be catered for groups of 30 more. An additional 15 percent catering fee (\$400.00 minimum, holidays \$750.00 minimum) will be added to all food and beverages (including setups) served by Magnolias Restaurant. Minimum food purchase for catered functions is \$35.00 per person.