



Magnolias Restaurant Inc.

Corner of Payne and Magnolia

1081 Payne Avenue

Saint Paul, Minnesota 55130

Telephone 651-774-3333 Fax 651-776-4830

Web: www.Magnolias-StPaul.com

Quality Family Dining at Affordable Prices

Note: These prices are valid until January 31, 2018

Magnolias Restaurant Catering Menu

Group Size. Minimum group size is 50 people. 30 person minimum if it is at lunch time Monday through Friday AND you are located very close to the Restaurant.

Location. Your hall must be located within approximately 10 miles of the restaurant. We will consider going farther for large parties only (More than 100 people).

Buffet Dinners

Per Person

Roast Turkey and Dressing - Our Specialty! 11.25
We use whole large turkeys and de-bone them by hand – no deli turkey here!
We have real mashed potatoes, homemade stuffing and homemade gravy.
We even have homemade cranberry sauce! For an extra \$0.35 per person we can replace your vegetable with green bean casserole. Why wait for Thanksgiving?

Roast Pork and Dressing 11.00
Boneless center cut pork loin. The eye of the pork chop. Extra lean and extra tender!
Served with our homemade stuffing and applesauce. We can also add sauerkraut to your meal for \$0.35 per person for an extra German touch!

Magnolias Famous Fried Chicken

If the Colonel had our Recipe he would have been a General!

2 Piece Chicken Meal (Usually 2 pieces is enough for most groups) 10.00

3 Piece Chicken Meal (When you have big eaters) 11.25

Chicken Picnic Menu – Available March through October

Served with our signature fresh fruit tray(s), Captain Ken's baked beans, and your choice of two of the following sides: Homemade potato salad, Italian pasta salad, cole slaw or vegetable tray and dip. Includes dinner rolls & butter.

With 2 pieces of chicken per person 10.75

With 3 pieces of chicken per person 12.00

Chicken Marsala – The Chef/Owner's Favorite! 11.00

Boneless breast of chicken dusted in flour and pan fried with sautéed fresh mushrooms.

Covered with a delicate sauce made with Marsala wine and finished in the oven.

Suggested sides are garlic red-skin mashed potatoes and fresh cooked broccoli.

Prime Rib We know how to do the traditional favorites right! 17.00

We trim off most of that extra fat and then we slow roast it until it is medium rare

to medium. We bring the whole roasts to your party and chef carves them at your buffet table.

Served with herb roasted au jus and our homemade horseradish sauce.

<u>Combo Plate, Fried Chicken and Roast Beef</u>	13.25
Our most popular two entree dinner. Two pieces of our famous fried chicken teamed with our pot roast style roast beef.	
<u>Magnolias Famous Fish Fry!</u>	
We start out with large, extra thick, center-cut cod loins. We hand dip them in our own seasoned breading mix and fry them until tender and golden brown.	
With 2 pieces of fish per person	10.50
With 3 pieces of fish per person	12.00
<u>Baked Mostaccioli Supreme</u>	10.50
Mostaccioli pasta are the tubes about the size of your little finger. In a baking pan we add the cooked pasta and then we cover it with our homemade spaghetti sauce. Next we add Italian sausage that has been sautéed with fresh mushrooms, onions, green and red peppers. We then cover the whole dish with a four cheese blend of asiago, fontina, parmesan and provolone cheeses. It is then finished in the oven until lightly browned. Served with garlic bread, salad and fruit tray. No potato, vegetable or dinner roll.	
<u>More traditional Favorites:</u>	
<u>Steak Stroganoff</u>	10.75
The chef/owner's own recipe. Made with cuts of choice sirloin steak and loaded with fresh mushrooms. We add our special seasonings, and finish with a heavy dose of fresh sour cream. Served over egg noodles instead of a potato.	
<u>Roast Beef</u> - sliced and in juice	10.75
We cook our beef pot roast style, until it is fork tender. It's sliced and reheated with our delicious herb roasted au jus.	
<u>Chicken Kiev</u>	10.50
A formed chicken breast filled with garlic butter. Breaded and baked. Goes great with our Minnesota wild rice instead of a potato.	
<u>Chicken Cordon Bleu</u>	10.50
A formed chicken breast filled with ham and Swiss cheese. Breaded and baked. Goes great with our Minnesota wild rice instead of a potato.	
<u>Baked Ham</u>	10.50
95% lean, natural juice ham. Topped with pineapples.	
<u>Swedish Meatballs</u>	10.00
Meatballs in our homemade creamy gravy with a touch of nutmeg. Served with your choice of either egg noodles or a potato.	
<u>Swiss Steak</u>	10.75
Steak cooked in a tomato and vegetable gravy. We use choice sirloin steaks that have been butterfied and cubed so as to be extra tender. To our homemade beef gravy we add tomatoes, celery, onions and carrots.	
<u>Salisbury Steak</u>	10.75
Steak cooked in beef gravy that is loaded with fresh mushrooms and touch of onion. We use REAL sirloin steak, NOT ground beef like the frozen TV dinners.	
<u>Lasagna</u> – Always homemade!	10.50
Lasagna pasta layered with our homemade spaghetti sauce, three kinds of cheese and then we add crumbled Italian meatballs for that extra meaty goodness. Served with garlic bread, salad and fruit tray. No potato, vegetable or dinner roll.	
<u>Stuffed Green Peppers</u>	
Large green bell peppers filled with a ground beef and rice blend. Cooked in a tomato sauce. With one pepper per person. 10.00	
With two peppers per person	11.50
<u>Chicken ala King</u>	10.00
A heavy white cream sauce loaded with fresh mushrooms, diced chicken and a touch of green and red peppers. Served over two freshly baked biscuits. (No potato)	

Meatloaf 10.50
If you always wanted to know what happened to Grandmas' recipes. Look no further!
Freshly made, freshly baked and topped with a ketchup glaze.

Beef Stew 10.00
Always Homemade! We use choice sirloin steak tips and slow cook them with fresh celery, carrots, onions and potatoes. Finished with a touch of our homemade beef gravy.
Served with two freshly baked biscuits. (No potato or vegetable)

Buffet Dinner Prices include: (unless otherwise noted) 1 main entree, 1 potato, 1 salad, 1 vegetable, dinner rolls and butter, heavy foam plates, plastic flatware and napkins.

Choice of Potato
Real mashed potatoes with homemade gravy. Real redskin potatoes mashed with garlic. Cheesy Au Gratin potatoes. Baked potatoes, or Minnesota Wild Rice. Our wild rice is 100% Minnesota wild rice with a mix of sautéed vegetables and special seasonings for extra flavor.

Choice of Salad
Tossed Salad or Coleslaw, or Italian Pasta Salad.

Choice of Vegetable
Candied baby carrots, buttered baby carrots, green beans (either with or without toasted almonds), corn or cooked fresh broccoli.

Extras at an Additional Cost

Fresh Fruit Tray – Serves 30 to 40 people	45.00
Fresh Vegetable Tray with Dip - Serves 40 to 50 people	45.00
Relish Tray (pickles, olives, celery, carrots) Serves 40 to 60 people	40.00

Desserts

Sheet Cake – White, Chocolate, or Marble	
Half Sheet - Serves 36 to 48 Delivered - Serve yourself at buffet table.	35.00
Full Sheet - Serves 72 to 96 Delivered - Serve yourself at buffet table.	60.00
Cookie Tray Delivered - Serve yourself at buffet table.	35.00
Brownie Tray Delivered - Serve yourself at buffet table.	35.00
Whole pies – Delivered only – Serve yourself at buffet table	13.00 to 15.00 each

Dinners are served buffet style. We provide help for buffet table only.

Customer is responsible for: Table setup, decorations, beverages, and dining room cleanup. We will cleanup the buffet table and the kitchen (if used).

Mix and Match Entrees: If you want two entrees, we need a group of at least 60 people and there will be an additional charge of \$4.00 per person. This is to insure that we don't run out of one entree or the other. All the dinners will then be priced at the most expensive entree plus the additional charge.

Prices do NOT include sales tax. Prepared meals ARE taxable even to non-profit organizations.

Gratuity. Tipping is always welcomed but NEVER required.

Luncheon Menu 6.50 Per Person

**This menu does NOT include buffet service or servers.
It is meant to be either picked-up or we can provide delivery.**

30 person minimum

Free delivery to **local** area if it is lunchtime during the week.

This does NOT include Downtown Saint Paul unless there is easy parking available.

Delivery charge for evenings and weekends is \$30.00

Delivery charge is waived for groups over 100 people

Meat and Cheese Tray(s) with cocktail buns and condiments.

Tray has: ham, turkey, roast beef, Swiss cheese and cheddar cheese.

Fresh Fruit Tray(s)

Strawberries, pineapple, cantaloupe, grapes, and honeydew.

Your choice of TWO items below.

Italian Pasta Salad

Colored rotini pasta with broccoli, cauliflower, black & green olives, sliced pepperoni and tossed with Italian dressing.

Potato Salad (homemade, mustard style with lots of hard cooked eggs)

Cole Slaw (our famous creamy homemade dressing)

Vegetable tray with Dip

Broccoli, cauliflower, celery, carrots, cucumbers and radish rosettes.

Tossed Salad A large bowl(s) of mixed iceberg and romaine lettuce.

Decorated with grape tomatoes and cucumbers. Served with our homemade salad dressing on the side.

Cheesy Au Gratin Potatoes Cubed, cooked potatoes, in a thick and extra cheesy, cheese sauce. Topped with more cheese and baked to bubbly goodness.

Baked Beans We don't make these ourselves BUT we do use Captain's Kens baked beans which are made right here in Saint Paul, MN. These are the next best thing to homemade from scratch!

Desserts

Sheet Cake – White, Chocolate, or Marble

Half Sheet - Serves 36 to 48 Delivered - Serve yourself at buffet table. 35.00

Full Sheet - Serves 72 to 96 Delivered - Serve yourself at buffet table. 60.00

Cookie Tray Delivered - Serve yourself at buffet table. 35.00

Brownie Tray Delivered - Serve yourself at buffet table. 35.00

For an additional cost of \$0.65 per person we can provide:

Heavy foam plates, plastic flatware, napkins, and plastic serving utensils.

Questions: Please call and ask for Dan at 651-774-3333. If I am not available, you can also talk to Steve Westman who does most of the set-ups and deliveries.



Magnolias Restaurant Inc.

Corner of Payne and Magnolia

1081 Payne Avenue

Saint Paul, Minnesota 55130

Telephone 651-774-3333 Fax 651-776-4830

Web: www.Magnolias-StPaul.com

Quality Family Dining at Affordable Prices

Note: These prices are valid until January 31, 2018

Magnolias Restaurant Catering Menu

Group Size. Minimum group size is 50 people. 30 person minimum if it is at lunch time Monday through Friday AND you are located very close to the Restaurant.

Location. Your hall must be located within approximately 10 miles of the restaurant. We will consider going farther for large parties only (More than 100 people).

Buffet Dinners

Per Person

Roast Turkey and Dressing - Our Specialty! 11.25
We use whole large turkeys and de-bone them by hand – no deli turkey here!
We have real mashed potatoes, homemade stuffing and homemade gravy.
We even have homemade cranberry sauce! For an extra \$0.35 per person we can replace your vegetable with green bean casserole. Why wait for Thanksgiving?

Roast Pork and Dressing 11.00
Boneless center cut pork loin. The eye of the pork chop. Extra lean and extra tender!
Served with our homemade stuffing and applesauce. We can also add sauerkraut to your meal for \$0.35 per person for an extra German touch!

Magnolias Famous Fried Chicken

If the Colonel had our Recipe he would have been a General!

2 Piece Chicken Meal (Usually 2 pieces is enough for most groups) 10.00

3 Piece Chicken Meal (When you have big eaters) 11.25

Chicken Picnic Menu – Available March through October

Served with our signature fresh fruit tray(s), Captain Ken's baked beans, and your choice of two of the following sides: Homemade potato salad, Italian pasta salad, cole slaw or vegetable tray and dip. Includes dinner rolls & butter.

With 2 pieces of chicken per person 10.75

With 3 pieces of chicken per person 12.00

Chicken Marsala – The Chef/Owner's Favorite! 11.00

Boneless breast of chicken dusted in flour and pan fried with sautéed fresh mushrooms.

Covered with a delicate sauce made with Marsala wine and finished in the oven.

Suggested sides are garlic red-skin mashed potatoes and fresh cooked broccoli.

Prime Rib We know how to do the traditional favorites right! 17.00

We trim off most of that extra fat and then we slow roast it until it is medium rare

to medium. We bring the whole roasts to your party and chef carves them at your buffet table.

Served with herb roasted au jus and our homemade horseradish sauce.

<u>Combo Plate, Fried Chicken and Roast Beef</u>	13.25
Our most popular two entree dinner. Two pieces of our famous fried chicken teamed with our pot roast style roast beef.	
<u>Magnolias Famous Fish Fry!</u>	
We start out with large, extra thick, center-cut cod loins. We hand dip them in our own seasoned breading mix and fry them until tender and golden brown.	
With 2 pieces of fish per person	10.50
With 3 pieces of fish per person	12.00
<u>Baked Mostaccioli Supreme</u>	10.50
Mostaccioli pasta are the tubes about the size of your little finger. In a baking pan we add the cooked pasta and then we cover it with our homemade spaghetti sauce. Next we add Italian sausage that has been sautéed with fresh mushrooms, onions, green and red peppers. We then cover the whole dish with a four cheese blend of asiago, fontina, parmesan and provolone cheeses. It is then finished in the oven until lightly browned. Served with garlic bread, salad and fruit tray. No potato, vegetable or dinner roll.	
<u>More traditional Favorites:</u>	
<u>Steak Stroganoff</u>	10.75
The chef/owner's own recipe. Made with cuts of choice sirloin steak and loaded with fresh mushrooms. We add our special seasonings, and finish with a heavy dose of fresh sour cream. Served over egg noodles instead of a potato.	
<u>Roast Beef</u> - sliced and in juice	10.75
We cook our beef pot roast style, until it is fork tender. It's sliced and reheated with our delicious herb roasted au jus.	
<u>Chicken Kiev</u>	10.50
A formed chicken breast filled with garlic butter. Breaded and baked. Goes great with our Minnesota wild rice instead of a potato.	
<u>Chicken Cordon Bleu</u>	10.50
A formed chicken breast filled with ham and Swiss cheese. Breaded and baked. Goes great with our Minnesota wild rice instead of a potato.	
<u>Baked Ham</u>	10.50
95% lean, natural juice ham. Topped with pineapples.	
<u>Swedish Meatballs</u>	10.00
Meatballs in our homemade creamy gravy with a touch of nutmeg. Served with your choice of either egg noodles or a potato.	
<u>Swiss Steak</u>	10.75
Steak cooked in a tomato and vegetable gravy. We use choice sirloin steaks that have been butterfied and cubed so as to be extra tender. To our homemade beef gravy we add tomatoes, celery, onions and carrots.	
<u>Salisbury Steak</u>	10.75
Steak cooked in beef gravy that is loaded with fresh mushrooms and touch of onion. We use REAL sirloin steak, NOT ground beef like the frozen TV dinners.	
<u>Lasagna</u> – Always homemade!	10.50
Lasagna pasta layered with our homemade spaghetti sauce, three kinds of cheese and then we add crumbled Italian meatballs for that extra meaty goodness. Served with garlic bread, salad and fruit tray. No potato, vegetable or dinner roll.	
<u>Stuffed Green Peppers</u>	
Large green bell peppers filled with a ground beef and rice blend. Cooked in a tomato sauce. With one pepper per person. 10.00	
With two peppers per person	11.50
<u>Chicken ala King</u>	10.00
A heavy white cream sauce loaded with fresh mushrooms, diced chicken and a touch of green and red peppers. Served over two freshly baked biscuits. (No potato)	

Meatloaf 10.50
If you always wanted to know what happened to Grandmas' recipes. Look no further!
Freshly made, freshly baked and topped with a ketchup glaze.

Beef Stew 10.00
Always Homemade! We use choice sirloin steak tips and slow cook them with fresh celery, carrots, onions and potatoes. Finished with a touch of our homemade beef gravy.
Served with two freshly baked biscuits. (No potato or vegetable)

Buffet Dinner Prices include: (unless otherwise noted) 1 main entree, 1 potato, 1 salad, 1 vegetable, dinner rolls and butter, heavy foam plates, plastic flatware and napkins.

Choice of Potato
Real mashed potatoes with homemade gravy. Real redskin potatoes mashed with garlic. Cheesy Au Gratin potatoes. Baked potatoes, or Minnesota Wild Rice. Our wild rice is 100% Minnesota wild rice with a mix of sautéed vegetables and special seasonings for extra flavor.

Choice of Salad
Tossed Salad or Coleslaw, or Italian Pasta Salad.

Choice of Vegetable
Candied baby carrots, buttered baby carrots, green beans (either with or without toasted almonds), corn or cooked fresh broccoli.

Extras at an Additional Cost

Fresh Fruit Tray – Serves 30 to 40 people	45.00
Fresh Vegetable Tray with Dip - Serves 40 to 50 people	45.00
Relish Tray (pickles, olives, celery, carrots) Serves 40 to 60 people	40.00

Desserts

Sheet Cake – White, Chocolate, or Marble	
Half Sheet - Serves 36 to 48 Delivered - Serve yourself at buffet table.	35.00
Full Sheet - Serves 72 to 96 Delivered - Serve yourself at buffet table.	60.00
Cookie Tray Delivered - Serve yourself at buffet table.	35.00
Brownie Tray Delivered - Serve yourself at buffet table.	35.00
Whole pies – Delivered only – Serve yourself at buffet table	13.00 to 15.00 each

Dinners are served buffet style. We provide help for buffet table only.

Customer is responsible for: Table setup, decorations, beverages, and dining room cleanup. We will cleanup the buffet table and the kitchen (if used).

Mix and Match Entrees: If you want two entrees, we need a group of at least 60 people and there will be an additional charge of \$4.00 per person. This is to insure that we don't run out of one entree or the other. All the dinners will then be priced at the most expensive entree plus the additional charge.

Prices do NOT include sales tax. Prepared meals ARE taxable even to non-profit organizations.

Gratuity. Tipping is always welcomed but NEVER required.

Luncheon Menu 6.50 Per Person

**This menu does NOT include buffet service or servers.
It is meant to be either picked-up or we can provide delivery.**

30 person minimum

Free delivery to **local** area if it is lunchtime during the week.

This does NOT include Downtown Saint Paul unless there is easy parking available.

Delivery charge for evenings and weekends is \$30.00

Delivery charge is waived for groups over 100 people

Meat and Cheese Tray(s) with cocktail buns and condiments.

Tray has: ham, turkey, roast beef, Swiss cheese and cheddar cheese.

Fresh Fruit Tray(s)

Strawberries, pineapple, cantaloupe, grapes, and honeydew.

Your choice of TWO items below.

Italian Pasta Salad

Colored rotini pasta with broccoli, cauliflower, black & green olives, sliced pepperoni and tossed with Italian dressing.

Potato Salad (homemade, mustard style with lots of hard cooked eggs)

Cole Slaw (our famous creamy homemade dressing)

Vegetable tray with Dip

Broccoli, cauliflower, celery, carrots, cucumbers and radish rosettes.

Tossed Salad A large bowl(s) of mixed iceberg and romaine lettuce.

Decorated with grape tomatoes and cucumbers. Served with our homemade salad dressing on the side.

Cheesy Au Gratin Potatoes Cubed, cooked potatoes, in a thick and extra cheesy, cheese sauce. Topped with more cheese and baked to bubbly goodness.

Baked Beans We don't make these ourselves BUT we do use Captain's Kens baked beans which are made right here in Saint Paul, MN. These are the next best thing to homemade from scratch!

Desserts

Sheet Cake – White, Chocolate, or Marble

Half Sheet - Serves 36 to 48 Delivered - Serve yourself at buffet table. 35.00

Full Sheet - Serves 72 to 96 Delivered - Serve yourself at buffet table. 60.00

Cookie Tray Delivered - Serve yourself at buffet table. 35.00

Brownie Tray Delivered - Serve yourself at buffet table. 35.00

For an additional cost of \$0.65 per person we can provide:

Heavy foam plates, plastic flatware, napkins, and plastic serving utensils.

Questions: Please call and ask for Dan at 651-774-3333. If I am not available, you can also talk to Steve Westman who does most of the set-ups and deliveries.