



Magnolias Restaurant Inc.

Corner of Payne and Magnolia

1081 Payne Avenue

Saint Paul, Minnesota 55130

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Quality Family Dining at Affordable Prices

Note: These prices are valid until January 31, 2020

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 within 3 or 4 miles of 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!

12.25

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! Why wait for Thanksgiving?

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)

11.00

3 Piece Chicken Meal (When you have big eaters)

12.50

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 11.75

With 3 pieces of chicken per person 13.25

Chicken Marsala – A customer and employee favorite!!

12.00

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 green beans almandine.

Swedish Meatballs

11.00

Meatballs in our homemade creamy gravy with a touch of nutmeg.

Served with

Meatloaf

11.50

If you always wanted to know what happened to Grandmas' recipes. Look no further!

Freshly made, freshly baked and topped with a ketchup glaze.

Roast Beef - sliced and in juice 12.00

We cook our beef pot roast style, until it is fork tender. It's sliced and reheated with our delicious herb roasted au jus.

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.

Choice of Vegetable

Candied baby carrots, buttered baby carrots, green beans (either with or without toasted almonds) or corn.

Extras at an Additional Cost

Fresh Fruit Tray – Serves 40 people 50.00
Fresh Vegetable Tray with Dip - Serves 50 people 50.00

**Additional meals
Available ONLY at Lunchtime Monday thru Friday**

Steak Stroganoff 11.75

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.

Swiss Steak 11.75

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.

Chicken Cordon Bleu 11.50

A formed chicken breast filled with ham and Swiss cheese. Breaded and baked.

Goes great with our Minnesota wild rice instead of a potato.

Baked Ham 11.50

95% lean, natural juice ham. Topped with pineapples.

Chicken ala King 11.00

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)

Desserts

Sheet Cake – White, Chocolate, or Marble

Half Sheet - Serves 36 to 48 Delivered - Serve yourself at buffet table. 40.00

Full Sheet - Serves 72 to 96 Delivered - Serve yourself at buffet table. 70.00

Cookie Tray Delivered - Serve yourself at buffet table. 40.00

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 clean up the buffet table and the kitchen (if used).

Luncheon Menu 7.75 Per Person

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

25 person minimum with a \$30.00 Delivery Charge
This does NOT include Downtown Saint Paul unless there is easy parking available.

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.

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!

For an additional cost of \$0.75 per person we can provide:

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

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

Gratuity. Tipping is always welcomed but NEVER required.

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.