

Sugar Magnolia's Catering Menu
(805)736-2229

All prices are per person unless otherwise noted

BANQUET MENU

Breakfast Buffet
(30 person minimum)

TRADITIONAL: Bacon, Sausage, Scrambled Eggs, Biscuits & Gravy or Home Fries, Fresh Fruit, Muffins & Scones, Coffee, Tea, OJ \$12

SOUTH OF THE BORDER: Chorrizo, Carne Asada, Scrambled Eggs, Home Fries, Spanish Rice, Beans, Salsa, Cheese & Warm Tortillas, Coffee, Tea, OJ \$12

HEALTH CONSCIOUS: Sliced Ham, Scrambled Egg Beaters, Low Fat Yogurt and Cottage Cheese, Fresh Seasonal Fruit, Sliced Tomato & Avocado, Bran Muffins or Whole Wheat Bagels and Cream Cheese, Coffee, Tea, OJ \$14

Lunch Buffet
(30 person minimum)

PASTA BAR: Choice of 2 Pastas, Grilled Chicken Breast, Meatballs, Alfredo Sauce, Marinara Sauce, Sautéed Mushrooms, Olives, Steamed Seasonal Vegetables, Parmesan Cheese, Garden Salad and Garlic Bread \$15

SALAD BAR: Crisp Blend of Romaine Hearts & Spring Mix, Fresh Baby Spinach, Tomatoes, Carrots, Red Cabbage, Beets, Garbanzo Beans, Broccoli Florettes, Black Olives, Cheddar Cheese, Red Potato Salad & Rasta Pasta Salad, Choice of 3 Salad Dressings. Available with or without Soup (see soups below). Served with Rolls and Butter \$10 w/ soup \$13

SOUP & SANDWICH:

TRADITIONAL- Oven Roasted Turkey Breast, Black Forest Ham, Assorted Cheeses, Assorted Breads, All the Fixin's, Homemade Soup (Chicken Tortilla, Roasted Red Pepper Bisque, Potato Leek, Rosemary's Chicken, Chicken Noodle, Chicken & Dumpling, Creamy Tomato, Clam Chowder, French Onion, Cream of Mushroom, Vegetable, Butternut Squash Bisque, Cream of Carrot) & Kettle Chips or Rolls & Butter

CAN BE "MAKE YOUR OWN" STYLE FOR SANDWICHES OR PRE-MADE ½ SANDWICHES ON A PLATTER \$13

VEGETARIAN- Avocado, Tomato, Cucumber, Red Cabbage, Shredded Carrot, Red Onion, Alfalfa Sprouts, Lettuce, Roasted Red Peppers, Fresh Green Bell Peppers, Black Olives, Assorted Cheeses, Mayo, Pesto Cream Cheese, Gourmet Mustards, Choice of Above Vegetarian soups & Kettle Chips or Rolls & Butter \$13

BAKED POTATO BAR: Steamed Broccoli, Bacon, Chili, Cheddar Cheese, Green Onion, Butter, Sour Cream & Salsa. Served with or without Garden Salad. \$10
w/ salad \$12

TACO BAR: Flour Tortilla Bowl, Seasoned Ground Beef, Refried Beans, Spanish Rice, White and Green Onion, Diced Tomatoes, Black Olives, Shredded Lettuce, Sour Cream & Cilantro. Served with Chips & Salsa \$12

Dinner Buffet
(30 person minimum add \$2 for hand served)

All dinners come with:
(choice of one)
Baked Potato
Mashed Potatoes & Gravy
Scalloped Potatoes
Oven Roasted Potatoes
Rice Pilaf
Wild Rice
Couscous
Hot Buttered Egg Noodles
&
(choice of one)
Broccoli, Cauliflower and Carrots
Peas & Carrots
Green Beans
Honey Glazed Carrots
&
Garden Salad or Caesar Salad
Rolls & Butter or Garlic Bread

ROASTED CHICKEN QUARTERS: Roasted with special herbs and spices \$14

CHICKEN CORDON BLUE: Chicken Breast stuffed with black forest ham & Swiss cheese and rolled in breadcrumbs and browned to perfection \$16

RASPBERRY CHIPOTLE CHICKEN Grilled chicken breast topped with Raspberry Chipotle sauce. \$15

CHICKEN MARSALA: Tender breaded chicken breast topped with a Marsala wine reduction sauce and mushrooms \$16

ROASTED CORNISH GAME HEN: Roasted with special herbs and spices \$15

PORK LOIN: Roasted to perfection with our special herbs and spices \$18

HAM: Baked with a pineapple glaze \$16

PRIME RIB: Herb crusted and Roasted medium rare. Served with Creamy Horseradish \$24

ROAST BEEF: Top Sirloin herb crusted and roasted medium rare. Served with Creamy Horseradish \$18

BEEF TIPS W/ MUSHROOMS: Slow cooked and savory \$16

CITRUS SOY SALMON: Fresh lemon, lime and orange juices mixed with ginger, soy sauce, cilantro and green onion. \$18

GRILLED HALIBUT: Topped with lemon garlic butter \$22

STUFFED PORTOBELLO MUSHROOMS: Portobello mushroom caps stuffed with veggies, cheeses, bread crumbs, garlic, butter, and toasted nuts. Can be made vegan also \$16

ROASTED TURKEY: Slow roasted and served with cranberry sauce \$17

A LA CARTE
(trays can be purchased for 10-300 people in increments of 10)
Prices shown are for 10 people unless otherwise noted

ROLL UPS: Savory Tortillas rolled up with Ham, Turkey, our special Cream Cheese and Veggies. Cut into Pinwheels and arranged on a platter. \$32

MEAT BALLS: Served with tangy BBQ sauce or Sweet & Sour Sauce. \$20

WHOLE QUICHE: Vegetable and Swiss or Lorraine (Ham, Bacon & Swiss Cheese). One Quiche serves 4-8 people \$16

MUSHROOM & MOZZARELLA CRUSTINI: Crusty French Baguettes sliced thin and topped with savory Mushrooms and Cheese. \$15

CHEESE & CRACKERS: Assorted Cheeses and Gourmet Crackers artfully arranged on a platter. \$25

CREAM CHEESE OR BRIE WITH RASPBERRY CHIPOTLE SAUCE: Served with bread or crackers \$30

BAKED BRIE: A round of baby brie covered in Puff Pastry and baked until golden brown. Drizzled with Raspberry Chipotle and served with bread or crackers. \$35

FRUIT: Fresh seasonal fruit arranged on a platter. \$25

SPINACH DIP: Homemade Spinach Dip served with Sourdough Bread \$25

VEGETABLE CRUDITE: Fresh Vegetables arranged on a platter with traditional Ranch dip or Dill dip \$20

CHICKEN PECAN SALAD: Chicken Breast, apples, grapes, celery, pecans, lemon, and Dijon Mayo. \$25

RASTA PASTA SALAD: Bowtie Pasta, roasted red peppers, fresh basil, parmesan cheese, toasted pine nuts, roasted garlic and olive oil. \$25

WATERMELON BASKET FILLED WITH FRESH FRUIT \$25

INDONESIAN BROWN RICE & CASHEW SALAD: Nutty brown rice, fresh red peppers, celery, bean sprouts, cilantro and cashews with a pineapple soy sauce. \$25

RED POTATO SALAD: Baby red potatoes, sweet & dill pickles, red onion, celery, eggs, dill, mayo & mustard. \$20

COCONUT SHRIMP: Fried to perfection and served with a sweet and spicy pineapple sweet and sour sauce. \$40

SHRIMP COCKTAIL: Boiled Shrimp served with the tail on in a traditional cocktail sauce. \$30

DEVILED EGGS \$15

BBQ WINGS: Sweet and Tangy served with Blue Cheese dipping Sauce \$20

STUFFED MUSHROOMS: Stuffed with breadcrumbs, butter, garlic and parmesan cheese and steamed in white wine. \$20

HOMEMADE CHIPS & SALSA \$15

HOMEMADE GUACAMOLE \$20

HOMEMADE MUFFINS OR SCONES: Can be purchased regular size or mini. Always a crowd pleaser. \$22 for 10 regular or \$17 for 10 minis

HOMEMADE DESSERT PLATTER: Custom made to your liking \$prices vary

