



**2026
SOCIAL MENU**

Tel: (704) 910-3289
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Inquire about hosting your special event at Magnolia Woods

Magnolia Woods Events

12125 Statesville Rd.,
Huntersville, NC 28078
Tel: (704) 274-9303
contact@magnoliawoodsevents.com

BAR PACKAGES



BEER & WINE

House Wine – Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Moscato

Beer – Select Domestic, Import and White Claw

2 hours: \$20/per person **3 hours:** \$25/per person **4 hours:** \$30/per person

BEER, WINE & LIQUOR – TRADITIONAL

House Wine – Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Moscato

Beer – Select Domestic, Import and White Claw

Liquor – House liquor selection includes sodas, juice, mixers, Tito's Vodka, Altos Tequila, Beefeaters Gin, Castillo Rum, Jack Daniel's, Triple Sec

2 hours: \$25/per person **3 hours:** \$32/per person **4 hours:** \$38/per person

BEER, WINE & LIQUOR – DELUXE

House Wine – Pinot Noir, Merlot, Cabernet, Chardonnay, Pinot Grigio

Beer – Select Domestic, Import and White Claw

Liquor – Top shelf liquor selection includes sodas, juice, mixers, Grey Goose Vodka, 1800 Tequila, Bombay Sapphire Gin, Bacardi Rum, Bacardi Spiced Rum, Malibu, Crown Royal, Maker's Mark, Hennessy, Dewars, Johnny Walker Black, Grand Marnier

2 hours: \$28/per person **3 hours:** \$38/per person **4 hours:** \$48/per person

MIMOSA BAR

Prosecco – with orange, cranberry and pineapple juices served in glass flutes

2 hours: \$20/per person **3 hours:** \$25/per person

Bar packages include one bartender per 75 guests. Additional bartenders \$35/hr.
All packages include disposable cups – upgrade to glassware for \$1 per person.

Pricing not inclusive of taxes and gratuity.

Signature Cocktails and Prosecco by the bottle available upon request.

Sodas, Juice and Mixers include coke, diet coke, sprite, ginger ale, cranberry juice, pineapple juice, sweet and sour mix, tonic and club soda.

CASH & CONSUMPTION BAR

Cash & Consumption Bars require a bartender fee of \$35 per hour for every 75 guests.



SOCIAL MENU

\$500 minimum order

pricing not inclusive of tax and service fees

biodegradable plates and compostable place settings available for a fee



APPETIZERS served in orders of 48 pieces, unless noted

VEGETARIAN

- spinach and cheese spanakopita 75
- cheese arancini - italian rice cheese balls with marinara 75
- traditional deviled eggs 48 halves 75
- caramelized onion and feta pastry 100
- tomato caprese skewers - fresh mozzarella, pesto & tomatoes 75
- vegetable spring rolls with sweet chili sauce 75
- crudité shots - fresh garden vegetables with signature ranch 125
- assorted mini quiche 100
- three cheese and spinach stuffed mushrooms 100

POULTRY / BEEF / PORK

- all-beef cocktail meatballs in sweet chili sauce - 96 per order 75
- chicken satay with a peanut sauce with fresh cilantro 125
- crispy chicken wings - choice of dry rub, buffalo, sweet bbq 125
- franks in puff pastry with grain mustard 100
- wagyu beef skewer with gorgonzola and bacon 150
- bacon wrapped dates with feta cheese filling 100
- signature eggrolls - pepperoni or southwest chicken 125
- sausage stuffed mushrooms 125

SEAFOOD

- bacon wrapped scallops 150
- tuna poke on endive lettuce cups with sesame seeds 125
- petite crab cakes with lemon caper aiolo 150
- shrimp cocktail shots 150
- seared ahi tuna cucumber bites with wasabi aioli 125

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RECEPTION PLATTERS serves approximately 20 guests, unless noted

DELUXE SALAD TRAYS – choice of: garden, caesar, apple cranberry or greek with choice of two dressings – ranch, balsamic, citrus or red wine vinaigrette	75
SIGNATURE SALAD CUPS – individual portioned choice of salad <i>priced per cup, minimum of 12 cups</i>	5
FRESH FRUIT PLATTER – fresh seasonal melon, golden pineapple, grapes and berries	75
VEGETABLE CRUDITE – assortment of fresh vegetables with our signature ranch	75
DOMESTIC CHEESE BOARD – cheddar, pepperjack, and colby cheese with assorted fresh fruit and crackers	75
IMPORTED CHEESE BOARD – french brie, havarti dill, bleu cheese log, greek feta and cheddar with fresh berries and grapes served with assorted crackers and crostini	100
SHRIMP COCKTAIL TRAY – jumbo tail-on shrimp with horseradish cocktail sauce and fresh lemon wedges	125
MEDITERRANEAN PLATTER – traditional hummus, tzatiki, feta cheese, carrots, assorted peppers, kalamata olives, banana peppers, and sliced cucumbers served with mini naan & crostini	100
CHARCUTERIE BOARD – assorted imported cheese, cured meats, assorted peppers, fresh fruit, mixed nuts, cornichons, olives and assorted crackers	125
CHARCUTERIE CUPS – pepperoni, salami and olive skewer, cheese and fruit skewer, mixed nuts, chocolate almonds, and crackers served in individual cups <i>priced per cup, minimum of 12 cups</i>	10
SAVORY BAR SNACKS DISPLAY – assortment of pretzels, popcorn, roasted peanuts, snack mix and seasoned kettle chips	75



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DIPS & SPREADS serves approximately 20 guests

GREEN CHILI QUESO - served with salsa and tortilla rounds	75
BUFFALO CHICKEN DIP served with tortilla rounds	85
BLUE CHEESE & WALNUT SPREAD with honey and assorted crackers	100
BAKED SPINACH, ARTICHOKE & SUNDRIED TOMATO DIP served with tortilla rounds	100
WHIPPED FETA & TOMATO BRUSCHETTA SPREAD - fresh tomatoes, basil, and garlic on whipped feta with balsamic drizzle and crostini	85
DIP TRIO - traditional hummus, housemade ranch, pimento cheese with carrots, celery, mini naan and assorted crackers gluten free crackers +6	75



SLIDERS & SANDWICHES served in orders of 20 pieces

PETITE CROISSANTS - choice of signature grape & walnut chicken salad, egg salad, or pimento cheese with leaf lettuce on petite croissants	65
ROAST BEEF CIABATTA SLIDERS - medium rare roast beef on mini ciabatta with leaf lettuce, zesty horseradish cream and pickled red onions	100
WARM HAM & PROVOLONE ROLLS with zesty mustard sauce	75
TURKEY, BRIE & CRANBERRY RELISH on petite cheddar biscuits	75
ROASTED VEGETABLE FOCACCIA - fresh roasted vegetables with provolone pesto aioli on petite focaccia	65
SMOKED PULLED PORK SLIDERS - with sweet bbq sauce and coleslaw served on petite yeast roll - pulled chicken is available substitution	75
SEARED TUNA - on mini ciabatta with sesame slaw and wasabi aioli	125
TEA SANDWICHES - egg salad, pimento cheese and cucumber finger sandwiches	65
PETITE SOUTHERN BISCUITS - pit ham and pimento cheese on mini cheddar biscuits	65

CHEF STATIONS

\$500 minimum order

pricing not inclusive of tax and service fees

priced per person, minimum of one server required, charged at \$25 per hour



SMALL PLATES minimum of 50 guests

includes biodegradable plates and compostable place setting

BUTTER CHICKEN – savory butter chicken bite served over rice with a mini naan 5
– vegetarian chickpea substitution available

CAROLINA SHRIMP & GRITS – blackened shrimp with a savory cream sauce over 7
stone ground grits

RED WINE BRAISED BEEF – tender beef in a rich wine sauce served over smashed 7
potatoes with fresh chives

SESAME SEARED TUNA – sliced tuna over rice with fresh herbs, ponzu sauce and 7
pickled cucumbers

MAC N' CHEESE – buttered herb breadcrumb topping 3

additional topping options include:

- applewood smoked bacon crumble (+2)
- pulled pork with sweet bbq drizzle (+2)
- roasted broccoli & cauliflower (+2)
- buttered lobster (+4)

CHEF TENDED CARVING STATIONS minimum of 50 guests

HERB CRUSTED BEEF TENDERLOIN – served with horseradish cream, warm 20
peppercorn sauce and mini ciabatta

ROAST TURKEY BREAST – served with gravy, grain mustard and petite yeast rolls 16

HONEY GLAZED HAM – served with sweet dijon sauce, rosemary aioli and petite 12
yeast rolls

BBQ DRY RUBBED PORK LOIN served with north and south carolina sauces and 12
petite yeast rolls

PREMIER ENTREES

12 person minimum

Saturday & Sunday – 30 person minimum

pricing not inclusive of tax and service fees

BUILD YOUR OWN

includes biodegradable plates and compostable place setting

BUILD YOUR OWN BUFFET includes choice of one salad, one entree, two sides, rolls & butter
– add a second entree +5

SALADS

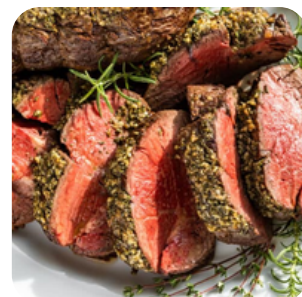
- traditional caesar with house-made dressing and garlic croutons
- garden salad with ranch and balsamic dressings
- bistro with balsamic vinaigrette (+1)
- greek with red wine vinaigrette (+1)
- apple cranberry with citrus dressing (+1)

ENTREES

- | | |
|---|----|
| • fork-tender braised beef in gravy | 22 |
| • chimichurri sliced flank steak | 24 |
| • herb crusted carved beef tenderloin | 36 |
| • queen cut roasted prime rib | 42 |
| • roast pork marsala in a mushroom wine sauce | 18 |
| • bourbon glazed pork loin | 18 |
| • honey dijon pecan crusted salmon | 24 |
| • marry me chicken or salmon (+4) in a sundried tomato cream sauce | 18 |
| • chicken marsala in a mushroom wine sauce | 18 |
| • creamy chicken artichoke florentine | 18 |
| • chicken or salmon (+4) picatta in lemon caper sauce | 18 |
| • pesto chicken caprese topped with tomato bruschetta & feta cheese | 18 |
| • chickpea or chicken (+2) tikka masala <small>vegan</small> | 18 |
| • roasted vegetable lasagna <small>vegetarian</small> | 18 |

SIDES

- | | |
|-------------------------|----------------------------|
| • herb roasted potatoes | • roasted vegetable medley |
| • au gratin potatoes | • southern green beans |
| • smashed potatoes | • maple roasted carrots |
| • rice pilaf | • cauliflower au gratin |
| • herb buttered orzo | • sweet potato souffle |
| • macaroni & cheese | additional side +3 |



SIGNATURE BUFFETS

12 person minimum

Saturday & Sunday – 30 person minimum

pricing not inclusive of tax and service fees

FAVORITES price per person includes biodegradable plates and compostable place setting

FIESTA TACO BAR – choice of marinated diced chicken or ground beef (+2) 16
seasoned rice, vegetarian refried beans, warm flour tortillas, shredded romaine, cheddar jack cheese, pico de gallo, roasted cilantro corn, jalapenos, tomato salsa, chipotle ranch and tortilla chips – add green chili queso +3

LITTLE ITALY –seasoned penne pasta, basil marinara and garlic alfredo sauces with 16
parmesan caesar salad, breadsticks and choice of meatballs or grilled chicken – add classic beef & italian sausage or roasted vegetable lasagna (+4)

CAROLINA BBQ – pulled pork smoked in-house with north and south carolina 17
sauces, macaroni & cheese, southern green beans and creamy coleslaw served with sweet cornbread

MEDITERRANEAN BAR – lemon oregano diced chicken breasts, chopped lettuce 18
blend, rice pilaf, roasted vegetable medley with a variety of toppings to include hummus, feta cheese, kalamata olives, diced tomatoes, cucumbers, pickled red onions, banana peppers, tzatiki and red wine vinaigrette served with mini naan

BAKED POTATOES – jumbo oven baked potatoes, house-made chili, fresh broccoli, 16
whipped butter, shredded cheese and sour cream served with a large garden salad with ranch dressing and balsamic dressings and sweet cornbread

WESTERN ROUND UP– double basted bbq chicken quarters or fried chicken, 18
smashed potatoes, green beans, southwestern salad with chipotle ranch dressing with rolls and whipped butter

add a cookie & brownie dessert tray +3 pp

BEVERAGES

bottle water	2
canned soda or sparkling water	3
fresh made lemonade, gallon	15
tea – sweet or unsweet, gallon	15



DESSERTS



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DESSERTS

COOKIES & BROWNIE DESSERT TRAY <i>serves approximately 20 guests</i>	60
ASSORTED TEA CAKE BITES <i>serves approximately 20 guests</i>	60
NEW YORK CHEESECAKE TRAY - original, caramel or cherry topping <i>per dozen</i>	75
MINI MOUSSE CUPS - chocolate or lemon curd <i>per 24 cups - select one flavor</i>	95
CUPCAKES vanilla or chocolate <i>per 24 cups - select one flavor</i>	75
SWEET SKEWERS - donut holes & fresh fruit on a skewer <i>24 pieces</i>	85
SWEET CHARCUTERIE BOARD - chef-selected sweet bites to include an assorted of elegant cookies, tea cakes, chocolate truffles, fresh fruit and additional seasonal assortment <i>serves approximately 20 guests</i>	100
INDIVIDUAL TRIFLE CAKE CUPS - choice of: <i>per dozen - select one flavor</i>	60
• chocolate cake with chocolate mousse • carrot cake with cream cheese icing • vanilla with strawberries and whipped topping • chocolate cake with peanut butter icing • vanilla with lemon mousse and fresh blueberries	
APPLE COBBLER <i>serves approximately 24 guests</i>	75
PEACH OR CHERRY COBBLER <i>serves approximately 24 guests</i>	125
SHEET CAKES - vanilla or chocolate	
• half sheet • full sheet	
	70
	125

GENERAL INFORMATION



PLACE SETTINGS *priced per person*

- biodegradable plates, compostable utensils and dinner napkin 2 pp
- clear 6" appetizer plate, faux silver fork and dinner napkin 1.5 pp
- clear 9" entree plate, faux silver cutlery and dinner napkin 3 pp
- disposable chafer with water pan and sterno 12 per set
- disposable trays for drop-off delivered caterings 10 each

DELIVERY FEES

- local 5-mile radius - \$20
- greater charlotte areas - \$35
- additional distances over 20 miles will be charged per event

GUARANTEES & CANCELLATIONS

- Final guest counts are required no later than 10 days prior to the scheduled event date. This count will be considered guaranteed and will be used for billing purposes.
- Cancellations must be received at least 48 hours prior to the scheduled event date. Cancellations made within 48 hours of the event are non-refundable.

PAYMENT

- Cash, check or credit card accepted - please note a 4% authorization fee will be added to all transactions paid with a credit/debit cards.
- All invoices are subject to a 20% service charge, which covers linens, chafers, sterno, equipment, serving utensils, and other necessary service-related items.
- All invoices will include applicable sales tax and a 20% gratuity that is distributed among the Savory Moments team supporting your event.
- Payments made after 30 days will have a 1% charge added to invoice monthly.