



IT FEELS GOOD HERE





# Experience Your Magnolia

At every Magnolia Hotel, you'll experience comfort, personality and charm far exceeding that of any boutique or "branded" hotel. Our stylish yet relaxed interiors are designed and appointed to express the local character of our host cities. And always, your comfort is foremost — as you'll discover in the warm personal spaces throughout our hotels, from our signature Lounge to our accommodating guest rooms, suites and meeting rooms.

So relax, and indulge yourself in our complimentary morning breakfast service, evening reception, and bedtime cookies and milk.

We're here to make sure you experience your Magnolia, exactly as you desire it to be.

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# Continental Breakfast

Served with orange, apple and cranberry juices, brewed coffee, decaffeinated brewed coffee, hot tea

## **Bluebonnet**

15 per person

Assorted Danish, petite muffins and scones, creamy honey butter  
And fruit preserves

## **Marigold**

17 per person

Assorted Danish, petite muffins, scones and bagels,  
Creamy honey butter, fruit preserves, cream cheese and peanut butter  
Sliced seasonal fruit and berries, assorted yogurts

## **Magnolia**

19 per person

Assorted Danish, petite muffins, scones and bagels,  
Creamy honey butter, fruit preserves, cream cheese and peanut butter  
Sliced seasonal fruit and berries, assorted yogurts  
Hearty granola and various dried fruit  
Hot homemade cinnamon rolls

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# Breakfast Buffets

Buffet service charge of \$2 per person will be applied for groups less than 15

Breakfast buffets are served with orange, apple and cranberry juices, brewed coffee, decaffeinated brewed coffee, hot tea

## **Farm to Market** 20 per person

Bagels and English muffins

Creamy honey butter, fruit preserves, cream cheese and peanut butter

Scrambled eggs

Thick cut apple wood smoked bacon

Santa Fe potatoes

## **Hill Country** 23 per person

Whole wheat bread and Texas toast

Creamy honey butter, fruit preserves, cream cheese and peanut butter

Buttermilk biscuits with country sage gravy

Scrambled eggs with bell peppers and onions

Thick cut apple wood smoked bacon and pork sausage link

Santa Fe potatoes

## **Bayou Country** 23 per person

Bagels and English muffins

Creamy honey butter, fruit preserves, cream cheese and peanut butter

Fresh scrambled eggs with mushrooms and spinach

Thick cut apple wood smoked bacon and salted ham

Cheesy cheddar cheese grits

## **“Desayuno Mexicano”** 23 per person

Assorted Danish and petite muffins

Creamy honey butter, fruit preserves, cream cheese and peanut butter

Soft breakfast tacos filled with scrambled eggs, sausage and cheese

House made salsa

Santa Fe potatoes

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# Plated Breakfast

Plates served with orange juice, brewed coffee, decaffeinated brewed coffee, hot tea

Plus Santa Fe potatoes, pork sausage links or thick cut apple wood smoked bacon, and sliced fruit

## Scrambled Eggs

19 per person

Pan scrambled eggs accented with cheddar cheese

Served with white or wheat toast

## Breakfast Tacos

20 per person

Two flour tortillas filled with scrambled eggs and cheese

Served with house made chipotle salsa

## Breakfast Empanada

21 per person

The South American favorite filled with scrambled eggs, bacon,

Cheddar cheese and chives

# Breakfast Action Stations

Chef attendant fee \$75 per station

Station service charge of \$100 will be applied for groups less than 25

## Omelets Cooked to Order

11 per person

Omelets built to order with selection: chives, green bell pepper, mushrooms,

Diced smoked ham, apple wood smoked bacon bits, cheddar cheese

Diced tomatoes, cut baby spinach

## Belgian Waffle Station

10 per person

Made to order Belgian waffle with toppings:

Pecans, whipped cream, butter, warm maple syrup, fresh berries,

Chocolate chips, powdered sugar, blueberry port compote

## Flapjack Station

10 per person

Light and fluffy made to order buttermilk pancakes with toppings:

Whipped cream, butter, warm maple syrup, fresh berries,

Chocolate chips, powdered sugar, blueberry port compote

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# Breakfast A la Carte

Create your own continental or enhance your hot breakfast with any of these selections

**Assorted Breakfast Pastries** 33 per dozen

Selection of scones, Danish, and mini croissants

**House Baked Muffins** 33 per dozen

A mix of blueberry, orange cranberry, oatmeal bran,  
Banana nut and poppy seed

**New York Style Bagels** 33 per dozen

Assortment of traditional, sesame seed, cinnamon raisin, onion,  
Asiago cheese and whole wheat bagels  
Served with whipped cream cheese, honey butter,  
Fresh preserves peanut butter

**Seasonal Fruit** 6 per person

Sliced pineapple, cantaloupe, honey dew melon and  
An assortment of berries (subject to the season)

**Lox & Bagels** 40 per dozen

Thinly sliced smoked salmon, New York style bagels,  
Whipped cream cheese, sliced red onion and capers

**Cinnamon Rolls** 33 per dozen

Baked in house and topped with homemade cream cheese icing

**Breakfast Tacos** 40 per dozen

Flour tortillas filled with scrambled eggs, pork sausage,  
And cheddar cheese, served with chipotle salsa

**Buttermilk Biscuit Sandwich** 40 per dozen

Homemade biscuits filled with scrambled eggs, cheddar cheese  
And choice of country style ham or thick cut apple wood smoked bacon

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# Beverage A la Carte

Regular or decaffeinated, served with the standard coffee condiments	55 per gallon
Hot Tea served with lemon and honey	55 per gallon
Juices Orange, cranberry, grapefruit, apple and V-8	12 per carafe/4 per bottle
Milk -Whole, 2%, skim, and chocolate	15 per carafe
Variety of regular and diet soda selections	4 each
Voss bottled waters	4 per bottle
Iced Tea Served with freshly cut lemons and assorted sweeteners	55 per gallon
Regular and sugar-free Red Bull	5 each

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# Magnolia Munchies

<b>Homemade Cookies</b> Chocolate chip, cinnamon sugar, oatmeal raisin, White chocolate macadamia, peanut butter, double chocolate or variety	33 per dozen
<b>Candy Bars</b> Assortment of jumbo sized Kit Kat, Baby Ruth, Snickers, M&M's and Butterfingers	36 per dozen
<b>Chocolate Pecan Pie Bars</b> Pecan pie mixed with chocolate chips on a baked crust	33 per dozen
<b>Gourmet Brownies</b> Triple chocolate chunk with a blend of white & dark chocolate icing	33 per dozen
<b>Individual Potato Chips</b> Jalapeno, kettle style, mesquite, Creole sour cream,	33 per dozen
<b>Lone Star Mixed Nuts</b> Texas inspired seasoning mixed with pecans, walnuts, Cashews, pistachios and pumpkin seeds	5 per person
<b>Chips, Salsa &amp; Queso</b> White corn tortilla chips with homemade chipotle salsa and Fresh Chile con queso	6 per person
<b>"Left Coast" Trail Mix</b> Nuts, raisins, chocolate chips, coconut sunflower seeds And dried fruits	5 per person
<b>Fresh Popcorn</b> Popped in an old-fashioned popcorn cart, Served in traditional popcorn bags	5 per person
<b>Selection of Whole Fresh Fruit</b>	4 per person

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# Break Time

Refresh, recharge or relax with any of our themed breaks

## **The Carnival**

25 per person

Choice from Face Painter, Balloon Twister or Caricature Maker  
Enjoy cold sodas, roasted peanuts, cotton candy and fair style fun

## **Play Ball!**

14 per person

Hot popcorn, peanuts & crackerjacks, chips & queso  
Soft drinks and bottled water

## **Second Wind**

15 per person

Red Bull energy drink, bottled water, Gatorade  
Energy bars, granola bars, jumbo sized candy bars

## **Sweet Cravings**

13 per person

Chocolate dipped Rice Krispie treats, double chocolate brownies  
Cup cakes, mini cookie cakes

## **Body & Mind**

12 per person

Whole fruit, assorted yogurts, granola, dried fruits  
“Left coast” trail mix, bottled water

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# Meeting Package

## The Metroplex Package

65 per person

The Metroplex is designed to provide a full day of food and Beverage service to your group; breaks are continually refreshed, And can be set either in a common area near, or inside your meeting room; Choice of a different lunch special for each day  
A service charge of \$2 will be applied for groups less than 15

### Bluebonnet Continental Breakfast

Assorted Danishes, petite muffins and scones,  
Creamy honey butter and fruit preserves  
Brewed regular & decaf coffee, hot tea selection  
Apple, orange and cranberry juice

### Mid Morning Break

Sliced seasonal fruit and berries  
Brewed regular & decaf coffee, hot tea selection  
Assorted soft drinks & bottled water

### Lunch Buffet Specials

See lunch selections

### Afternoon Break

Assorted house baked cookies and brownies  
Brewed regular & decaf coffee, hot tea selection  
Assorted soft drinks & bottled water

A description of each buffet can be found under the "lunch buffet collection"

"DFW" Box Lunch	Chinatown
Broadway Deli	Crescent City
Downtown Deli	The Rural Route
Soup & Salad	Tex-Mex
Little Italy	Big Tex BBQ

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# Lunch Buffets

All buffets include coffee & iced tea service

A buffet service charge of \$2 will be applied for groups less than 20

## **Broadway Deli**

30 per person

Seasonal fruit salad

Pasta primavera salad

Selection of chips

Bread & butter pickles

Caramelized Onion,

Strawberry cheesecake

Choice of sandwiches (see below)

## **Broadway Deli Sandwiches**

Minimum of 5 per selection

### **Shredded Chicken Wrap**

Smoked chicken salad, green tomatoes

Pecans, tobacco onions

### **Roast Beef**

Deli sliced rare roast beef, Swiss, roasted bell pepper, tomatoes, caramelized onions

Horseradish cream on grilled marble rye

### **Smoked Turkey Breast**

Slow roasted smoked turkey, tomatoes, spinach, onion, avocado cream

### **Slow Roasted Smoked Ham**

Cheddar, tomatoes, pickled onions, baby field greens

Honey mustard on 9 grain bread

### **The Italian**

Prosciutto, salami, pepperoni, provolone cheese, grilled onions

Marinara sauce on a toasted hoagie roll

### **The Veggie**

Roasted Portobello, butter lettuce, roasted red pepper

Sweet corn, cucumber mayo in a whole wheat wrap

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# Lunch Buffets

## Cold

Cold lunch buffets are planned for 20 or more persons

All buffets include coffee & iced tea service

A buffet service charge of \$2 will be applied for groups less than 20

### Downtown Deli

27 per person

Build your own deli creation from

Freshly sliced roast beef, ham, smoked turkey and salami;

Cheddar, Swiss, American and pepper jack cheeses;

Sourdough, whole wheat, marble rye, 9-grain, ciabbata bread or hoagie rolls

Bibb lettuce, tomatoes, sweet red onion, bread & butter pickles

Dijon mustard, mayonnaise, olive tapenade

Seasonal fruit salad

Pasta primavera salad

Kettle potato chips

Assorted house baked cookies and dessert squares

### "DFW" Box Lunch

21 per person

Choose any sandwich from the Broadway deli selection

Seasonal fruit cup, assorted potato chips,

House baked cookie, condiments & utensils

### Soup & Salad

26 per person

Tomato bisque and soup du jour

Salad display of organic baby field greens, chopped romaine

Diced ham, grilled chicken, bell peppers, grape tomatoes, mandarin oranges

Bean sprouts, green Peas, sunflower seeds, raisins, English cucumber, sliced beets

Sliced almonds, broccoli florets, diced peaches

Cottage cheese, garlic croutons, seasonal fruit salad

House-made ranch, balsamic vinaigrette, chipotle cheddar dressing

## Hot

Hot lunch buffets are planned for 25 or more persons

All buffets include coffee & iced tea service

A buffet service charge of \$2 per person will be applied for groups less than 20

### Little Italy

27 per person

Antipasto salad,

Five cheese lasagna, chicken Marsala

Seasonal grilled vegetables

Roasted garlic bread

Tiramisu

### Chinatown

25 per person

Asian noodle salad

Orange Chicken with snow peas

Pot stickers

Steamed jasmine rice

Stir fry vegetables

Coconut cream pie

All menu items are subject to applicable tax and service charge and are subject to change without notice.

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# Lunch Buffets

## Hot

Hot lunch buffets are planned for 25 or more persons

All buffets include coffee & iced tea service

A buffet service charge of \$2 per person will be applied for groups less than 20

### **The Rural Route**

29 per person

Tomato cucumber salad, three bean salad

Fried Chicken Breast, Country Gravy

Green beans, bacon, pearl onions

Mac and Cheese

Assorted breads

Apple cobbler

### **Tex-Mex**

29 per person

Avocado tortilla soup

Tortilla chips, chipotle salsa

Roasted corn and black bean salad

Chicken & beef fajitas

Warm flour tortillas

Chicken & cheese enchiladas

Spanish rice

Sopaipilla

### **The "Big Tex" BBQ**

28 per person

Smoked bbq beef brisket

Slow cooked pork sausage

Coleslaw

Potato salad

Sweet baked beans

Poblano corn muffins

Peach cobbler

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# Dinner Packages

The Magnolia Hotel Dallas' dinner packages are planned for 25 or more persons  
All dinner packages include dinner rolls with whipped butter and coffee & iced tea service  
Choice of any one of the options below as a buffet for an additional \$10 per person

## **The Magnolia** 35 per person

Two Course meals with selections of:  
Choose two hors d' oeuvres from the \$30 section (hot or cold) for service prior to dinner  
Choice of salad or soup  
One entrée (for buffet style select two accompaniments)  
Upgrade \$40 per person and choose from section two, "entrée selections"

## **The Pegasus** 45 per person

Two Course meals with selections of:  
Choose two hors d' oeuvres from the \$30 or \$35 section (hot or cold) for service prior to dinner  
Choice of soup or salad  
Two entrees (for buffet style select two accompaniments)  
Upgrade \$55 per person and choose from section two, "entrée selections"

## **The Dallas Star** 54 per person

Three Course meals with selections of:  
Choose three hors d' oeuvres from the \$30 or \$35 section (hot or cold) for service prior to dinner  
One salad  
One soup  
Two entrees (for buffet style select two accompaniments)  
Upgrade \$63 per person and choose from section two, "entrée selections"

Add an additional course (soup, salad or dessert) to any of the above packages for \$7 per person

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# Buffet Dinner Selections

## **Soups**

Avocado Tortilla

Tortillas and avocados combined with slow cooked chicken

American Gazpacho

Tangy tomato and red wine base with diced cucumber and tomatoes

Baked Potato

Made with traditional baked potato condiments

Poblano cheddar bisque, black pepper croutons

Essence of Beef Consommé with chive

## **Salads**

Tomato & Cucumber

Vine ripened tomatoes and English cucumber dressed with red wine vinaigrette

Classic Caesar

Romaine hearts, garlic croutons, parmesan with asiago Caesar dressing

Spring Mix Salad

Organic baby field greens, grape tomatoes, cucumbers, carrots

Ranch and balsamic vinaigrette dressings

Fresh Mozzarella, basil and sliced beef steak tomatoes

With balsamic and olive oil reduction

## **Entrees**

Chicken fried Short Rib with Shiner Bock reduction

Grilled Beef Sirloin wild mushroom demi

Smoked Meatloaf, sweet baby Ray's

Achiote rubbed Pork Loin, poblano burre blanc

Dijon crusted Chicken, caramelized onion jus

Pecan crusted Chicken, maple burre blanc

Seared Atlantic salmon, champagne dill cream

Seared Arcadian Red Fish, grilled pineapple-jalapeno relish

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# Buffet Dinner Selections

## Accompaniments

Seasonal grilled Vegetables- Italian marinade

Grilled Jumbo Asparagus- balsamic glazed

Country style Green Beans with crispy bacon and caramelized onions

Magnolia Mac and Cheese made with cheddar cream

Yukon gold mashed Potatoes with garlic and fresh herbs

Scallop potatoes with boursin cream and shallots

Caramelized Polenta with blue cheese and green onion

## Desserts

New York style Cheesecake

Hibiscus infused macerated berries

Texas Pecan Ball

Vanilla ice cream, candied pecans, caramel sauce

Chocolate Cobbler Sundae

Vanilla ice cream and Irish cream sauce

House made Peach Cobbler

With walnut streusel

Petite Desserts

A variety of mini individual desserts, a selection of five different varieties

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# Plated Dinner Selections

Also available for Ala carte options to create an elegant dinner; minimum three courses  
Plated dinners include baked rolls with whipped butter and coffee & iced tea service

## Soups

Tomato Bisque, a velvety blend of hearty tomatoes, herbs and cream 6 per person

Baked Potato made with traditional baked potato condiments 6 per person

Cream of Portobello 6 per person

Pureed pan roasted portabellas, Brandy, savory broth

Poblano Cheddar bisque, black pepper croutons 6 per person

Avocado Tortilla 6 per person

Tortillas and avocados combined with slow cooked chicken

American Gazpacho 6 per person

Tangy tomato and red wine base with diced cucumber and tomatoes

## Salads

Organic Spring Mix 7 per person

Roasted grape tomatoes, English cucumber, drunken goat cheese, balsamic vinaigrette

Boston Bibb Lettuce Hearts 7 per person

Smoked Gouda, roasted walnuts red wine & chive vinaigrette

Caesar Salad 7 per person

Romaine hearts, shredded parmesan, garlic croutons, asiago dressing

Baby Iceberg wedges tomatoes 7 per person

Maytag Bleu, Apple wood bacon vinaigrette

Fresh Mozzarella, basil and sliced beef steak tomatoes 7 per person

Balsamic and olive oil reduction

Seasonal Fruit Salad 7 per person

Combination of the season's best offerings of fruits and berries

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# Plated Dinner Selections

## Appetizers

Jumbo shrimp cocktail Tequila spiked cocktail sauce and cilantro lime air	13 per person
Adobe beef and mushroom Empanadas Avocado pico, chipotle cream	9 per person
Lobster Fritters Tomato, cucumber gazpacho and crispy shallots	14 per person
Pan Seared Scallops On bed of arugula salad, sliced almonds, ruby red grapefruit sections, Chives pink lemon vinaigrette	10 per person
Torgashi crusted Tuna Asian slaw, crispy wonton, cilantro oil	12 per person
Jumbo lump Crab Cakes Apple wood bacon & mustard greens, Sweet potato roasted corn hash, red pepper aioli	11 per person

# Plated Dinners

## Section One

### Entrees

Apple and White wine brined bone-in Pork Chop Crispy pancetta, roasted sweet potato. Bourbon cider glaze	29 per person
Pecan Praline Chicken Wild mushroom risotto, grilled asparagus, Maple butter sauce	25 per person
Achiote rubbed Pork Loin Black bean puree, Braised red cabbage, Poblano burre blanc	24 per person
Chili-Brown sugar rubbed Skirt Steak Spanish rice, poached baby Bok Choy	28 per person
Herb Crusted airline Chicken Breast Crushed fingerling potatoes, poached green onions, smoked chicken jus	28 per person
Chicken Milanese Basil fettuccini, arugula tomato salad, fresh lemon	28 per person
Grilled Mahi-Mahi Potato chorizo hash, black bean corn relish	32 per person

All menu items are subject to applicable tax and service charge and are subject to change without notice.

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# Plated Dinners

## Section Two

### Entrees

Citrus rubbed Salmon 30 per person  
Lemon asparagus orzo, roasted sweet potatoes

Peppercorn crusted Filet Mignon 40 per person  
Wild mushroom mashed potatoes, heirloom carrots, cabernet burre rouge

Chicken Fried Short Rib 34 per person  
White cheddar grits, broccolini and crispy shallots, Brown gravy

Dijon Crusted Lamb Chops 39 per person  
Raspberry reduced jus, caramelized shallots polenta, wilted greens

### Desserts

Hershey Cobbler 7 per person  
Gently warmed through and topped with vanilla bean ice cream, Irish cream sauce

Tiramisu 7 per person  
Layers of mascarpone cheese and espresso  
Infused lady finger cookies topped with blueberry port compote

New York Cheesecake 7 per person  
Rich and creamy topped with Hibiscus infused macerated berries

Peach Streusel Pie 7 per person  
Topped with brown sugar streusel in a flaky crust

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## Cold Hors D'oeuvres

Tequila spiked Shrimp Cocktail

Tuna tartar, sesame yuza chili sauce, crispy wonton

45 per dozen

Smoked chicken salad in cone

Thai Vegetable spring roll

Duck Confeit, Belgium endive, fig puree

35 per dozen

Prosciutto wrapped melon, parmesan dust

Grape tomato, opal basil, mozzarella pipettes, dressed

Seasonal fruit kebabs, honey yogurt sauce

30 per dozen

## Hot Hors D'oeuvres

Bacon wrapped scallops and chili oil

Coconut crusted shrimp skewers, charred orange oil

Jumbo Lump Crab Cake minis, jalapeno lemon mayo

45 per dozen

Swedish meatball, pickled cucumber, sherry cream

Adobe beef and mushroom Empanadas, avocado cream

Chorizo stuffed mushrooms, queso fresco, spicy ranch

Bacon wrapped Dates, manchego cheese

35 per dozen

Curry chicken satay, cilantro coconut

Crispy pot stickers, Ponzu

Southwestern style egg roll, chipotle sour cream

Home-style chicken tenders. Tomato cumin jam

30 per dozen

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# Displays

<b>Artisan and local cheese</b> Assortment of cheeses, dried and fresh fruit, nuts, berries Accompanied with assorted crackers and sesame lavosh	9 per person
<b>Poached Salmon</b> Whole filets of citrus poached Atlantic salmon, toasted baguettes, dill crème fraiche, Red onions, capers	11 per person
<b>Chilled seafood platter</b> Snow crab legs, gulf coast oyster “on the half shell”, jumbo poached shrimp, Poached lobster, drawn butter, cucumber mignonette, tequila chipotle cocktail	27 per person
<b>Antipasto</b> Shaved prosciutto, black pepper salami, pepperoni, fresh mozzarella Mediterranean olives, roasted red bell peppers, grilled asparagus, pepperoncini, Parmesan toast points	9 per person
<b>Seasonal fresh fruit</b> Variety of seasonal fruit, honey yogurt, cottage cheese	9 per person
<b>Grilled Vegetable</b> Grilled zucchini, yellow squash, baby portabella mushrooms, Japanese eggplant, Asparagus, red onions, roasted bell peppers, ranch and Creole mustard	8 per person
<b>Magnolia chips and dips</b> House made chipotle queso, roasted tomato salsa, Vidalia onion and black bean dip Accompanied by white tortilla chips, pita, assorted artisan chips, and pretzel rods	7 per person
<b>Slider “duo”</b> Kobe beef sliders with grilled onions, cheddar, sage jalapeno aioli Bbq pulled pork, crispy onions all garnished with cherry tomato and pickle On a house made sesame bun	12 per person
<b>Chocolate fountain</b> White and dark chocolate, dried and fresh fruit, marshmallows, mini cookies, Long stem cherries, rice Krispie bars, pretzels and graham crackers	8 per person
<b>Petite dessert bar</b> Chef’s choice of mini éclairs, lemon meringue tarts, orange charlottes, red velvet cake, Lemon cheesecake, chocolate marquis, Italian crème cake, triple chocolate cheesecake	9 per person
<b>Candy Bar</b> Jars of jolly ranchers, M&Ms, jelly bellies, skittles, gummy bears, licorice, Chocolate covered pretzel	9 per person

All menu items are subject to applicable tax and service charge and are subject to change without notice.

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# Action Stations

Chef attendant fee 75 per station

Stations designed for 25 or more persons-fewer than 25 add 100 labor fee

## Classic Caesar Salad

10 per person

Chopped romaine and Boston Bibb

Lettuce with grilled chicken, shrimp, parmesan

And croutons

## Mixed-Up Salad Station

10 per person

The chef attendant will mix-up your choice of

Organic spring mix, baby spinach or chopped romaine

With a cornucopia of vegetables, croutons,

And house-made dressings

## Pasta Station

14 per person

Choice of two pastas, two sauces, & eight ingredients

Pastas: penne, petite shells, bowtie, spirals, macaroni

Sauces: Marinara, parmesan Alfredo, creamy Pesto, Bolognese,

Ingredients: chopped garlic, asiago cheese, mixed herbs, pine nuts,

Sun dried tomatoes, spinach, caramelized onions,

Mushrooms, marinated chicken breast or apple wood smoked bacon

## Macaroni and Cheese Station

12 per person

Choose two styles: Traditional, Truffle Chive or Apple wood Bacon

Served with asiago cheese, cheddar, red pepper flakes, sour cream, mushrooms

\*Add shrimp, lobster or chicken:

4 per person

## Smashed Potato Bar

12 per person

Choose two styles: Yukon gold, Sweet Potato, Purple Peruvian

Served with herb butter, sour cream, bacon bits,

Chives, mushrooms shredded cheddar

## Pad Thai

11 per person

Stir fry of rice noodles

Shrimp, Chicken or Tofu – choose two

Fish sauce and teriyaki

Chopped peanuts, bean sprouts, onions, smashed garlic, red pepper flakes

## Southwestern Taco Bar

12 per person

Crispy white and corn tortillas

Adobe beef and chorizo, spicy chicken and pork carnitas

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# Carving Stations

<b>Salt and Pepper Crusted Tenderloin</b> Mushroom bordelaise, charred sweet Vidalia onions, yeast rolls Serves 25 guests	400 each
<b>Sugar Cured Spiral Cut Ham</b> Brown butter apricot glaze, assorted mustards, sweet yeast rolls Serves 25 guests	250 each
<b>Sweet Butter Glazed Breast of Turkey</b> Creamy au jus gravy, cranberry orange compote, brioche rolls Serves 25 guests	200 each
<b>Mesquite Smoked Beef Round</b> Horseradish cream sauce, house-made bbq sauce, petite cheddar biscuits Serves 50 guests	450 each
<b>Apple and White wine brined Pork Loin</b> Brandy apple chutney, Sage pork jus, foci rolls Serves 25 guests	300 each
<b>Texas Style BBQ Brisket</b> Sweet baby ray's bbq sauce, bread & butter pickle compote, Jalapeño & cheddar cornbread Serves 30 guests	250 each
<b>Chili rubbed Prime Rib</b> Creamy chipotle horseradish, Bing cherry compote, silver dollar rolls Serves 30 guests	400 each

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# Hosted Bar Packages

Bartender service 35 per hour – two hour minimum – 35 each additional hour

The Texas Alcoholic Beverage Commission requires a TABC certified bartender  
Serve alcohol for every function

<b>Soft Bar</b>	19 per person – 2 hours
Magnolia Reserve chardonnay, cabernet Champagne,	25 per person – 3 hours
Soft drinks, mineral water, juices	32 per person – 4 hours
Bud, Bud Light, Miller Lite, Coors Light, Heineken, Corona, Shiner Bock	

<b>Full Hosted Bar</b>	23 per person – 2 hours
Magnolia Reserve chardonnay, cabernet Champagne,	30 per person – 3 hours
Soft drinks, mineral water, juices	36 per person – 4 hours
Bud, Bud Light, Miller Lite, Coors Light, Heineken, Corona, Shiner Bock	
Beefeaters Gin, Tris Vodka, Jim Beam Bourbon, Cuervo Gold Tequila, Cruzan Rum, J&B Scotch	

<b>Upgraded Hosted Bar</b>	26 per person – 2 hours
Mondavi Private Select wines, Champagne, Soft drinks, mineral water, juices	33 per person – 3 hours
Bud, Bud Light, Miller Lite, Coors Light, Heineken, Corona, Shiner Bock	40 per person – 4 hours
Bombay Gin, Svedka Vodka, Jack Daniels Black Bourbon, Cuervo Gold Tequila, Bacardi Silver Rum, Dewars Scotch	

<b>Premium Hosted Bar</b>	28 per person – 2 hours
Estancia Wines, chardonnay, cabernet, Champagne,	36 per person – 3 hours
Soft drinks, mineral water, juices	44 per person – 4 hours
Bud, Bud Light, Miller Lite, Coors Light, Heineken, Corona, Shiner Bock	
Tanqueray Gin, Svedka Vodka, Crown Royal Bourbon, Patron Silver Tequila, Bacardi Silver Rum, Chivas Regal Scotch	

The Magnolia Hotel Dallas can provide many other additional beers, cordials, liquors and wine  
Upon your request.

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# A la Carte Beverages

	Hosted Bar	Cash Bar
Domestic Beer	5	6
Imported Beer	7	8

  

	Hosted Glass	Hosted Bottle	Cash Glass
House Wine:			
Chardonnay, Cabernet, Merlot	6	24	6
White Zinfandel	6	24	6
Champagne	6	24	6

  

	Host Bar	Cash Bar
Full Bar Liquor Options	5	6
Upgraded Liquor Options	6	7
Premium Liquor Options	8	9

## Tiered Wine Packages

### Premium Package

Magnolia Private Label Wines  
 Chardonnay, Cabernet, Merlot, White Zinfandel  
 Hosted Options below:  
 \$6 by the glass  
 \$24 by the bottle  
 Cash bar - \$6 by the glass \$24 by the bottle

### Elite Package

Robert Mondavi Private Select Wines  
 Chardonnay, Cabernet, Merlot, Sauvignon Blanc  
 Hosted options below:  
 \$7 by the glass  
 \$32 by the Bottle  
 Cash bar - \$7 by the glass and \$32 by the bottle

### Exemplary Package

Estancia Wines  
 Chardonnay, Cabernet, Merlot, Sauvignon Blanc  
 Hosted options below:  
 \$8 by the glass  
 \$42 by the Bottle  
 Cash bar - \$8 by the glass and \$42 by the bottle

IT FEELS  
GOOD HERE