



**MAGNOLIAS**  
**PRIVATE DINING**  

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**UPPER LEVEL GALLERY**



*Dinner Service from 5:00 PM*

*185 East Bay Street  
Charleston, SC 29401  
843.937.4012 x241*



Thank you for your interest in Magnolias. We have constructed totally separate kitchen, lounge and dining rooms directly above the main restaurant. This allows us to present these functions in a manner consistent with our high standards without affecting the quality of our everyday restaurant operations.

#### ***Menu Selections***

Menu selections should be made no later than two weeks prior to the event. Menu prices are subject to change. For groups of 60-140, please limit the entrée selection to a choice of two.

#### ***Beverage Selections***

Alcoholic beverages are charged on a per-drink basis. Our wine service is on a per-bottle basis.

When offering a cash bar – there is a \$75.00 bartender fee – which will allow your guests to purchase drinks on a cash basis.

#### ***Deposit***

The deposit amount of \$250.00 is required 10 days from the booking date.

#### ***Confirmation***

A credit card will be required when securing a date. Magnolias requires a guaranteed guest count to be submitted no later than 3 working days prior to the event. The host will be charged for the final guaranteed number or actual attendees, whichever is greater.

There is a 20-person minimum for the space.

#### ***Cancellation Policy***

If an event is cancelled 30 days prior to the date, the deposit will be reimbursed. If a cancellation occurs within the 30 days, the credit card on file will be charged for the guest count current on the date of the cancellation.

#### ***Set Up Fee***

There is a \$100.00 set up fee when utilizing the private dining room.

#### ***Payment***

The deposit amount will be applied to the balance. Full and final payment is due at the conclusion of the event.

#### ***Parking***

Complimentary parking is available after 5:00 PM and all day on the weekends in the parking lot between Magnolias and Blossom.

Parking is available on a first come first serve basis. Additional parking is available at the Wells Fargo lot located on the corner of East Bay and Broad Streets.



## **Menu (option 1)**

### **Soup or Salad**

*Creamy Tomato Bisque*  
with lump crab meat and a chiffonade of fresh basil

or

*Wadmalaw Field Greens*  
with a lemon-lingonberry vinaigrette

### **Entrees**

*Balsamic Glazed Salmon*  
over a warm spinach salad with local goat cheese, tomatoes,  
artichoke hearts, mushrooms and a dill - shallot butter

*Buttermilk Fried Chicken Breast*  
served with cracked pepper biscuits, mashed potatoes,  
collard greens, cream style corn, and sausage herb gravy

*Grilled Filet of Beef*  
topped with housemade pimiento cheese and served with grilled  
roma tomatoes, scallions, a pan fried potato cake and Madeira  
sauce

### **Dessert**

*Magnolias Sweet Biscuit*  
an orange custard anglaise, fresh strawberries and freshly  
whipped cream

*This menu is priced at \$46.00 per person. This price includes coffee or tea. To offer both the soup and salad course, the price is \$52.00. Please note these prices do not include the 21% service fee or the 10.5% sales tax.*



## ***Menu (option 2)***

### ***Appetizer***

#### *Down South Egg Roll*

stuffed with collard greens, chicken and tasso, served with red pepper puree, spicy mustard sauce, and peach chutney

### ***Salad***

#### *Caesar Salad*

with shaved Reggiano Parmesan cheese and croutons

### ***Entrees***

#### *Porterhouse Pork Chop*

with fresh okra and sweet corn fricassee, local black - eye pea cakes, and a bacon - horseradish pan gravy

#### *12 oz. New York Strip*

with a smoked bacon and blue cheese crust, smashed red bliss potatoes, sour cream, sauteed asparagus, and veal demi-glace

#### *Shellfish over Grits*

sauteed shrimp, sea scallops and lobster served over creamy white grits with a lobster butter sauce and fried spinach

### ***Dessert***

#### *Southern Pecan Pie*

Bourbon caramel sauce and vanilla bean ice cream and freshly whipped cream

*This menu is priced at \$59.00 per person. This price includes coffee or tea. Please note these prices do not include the 21% service fee or the 10.5% sales tax.*



### **Menu (option 3)**

#### **Appetizer**

##### *Pan Seared Sea Scallops*

on sweet corn hoe cakes with a caramelized apple and smoked bacon cream sauce, sauteed spinach and balsamic syrup

#### **Salad**

##### *Arugula, Pear and Blue Cheese Salad*

candied pecans, lingonberry vinaigrette

#### **Entrees**

##### *Parmesan Crusted Flounder*

over Carolina rice and creek shrimp pirlou with sweet corn, tomato and asparagus salad, lump crab, and a lemon beurre blanc

##### *Carolina Carpetbagger*

twin filets of beef tenderloin with crispy fried oysters, french green beans, portobello mushroom bordelaise and bearnaise sauce

##### *Sweet Tea Glazed Duck Breast*

with a skillet grit cake, fresh okra, and a boiled peanut and sweet corn salad

#### **Dessert**

##### *Magnolias Warm Cream Cheese Pecan Brownie*

white chocolate ice cream, fudge sauce and freshly whipped cream

*This menu is priced at \$66.00 per person. This price includes coffee or tea. Please note these prices do not include the 21% service fee or the 10.5% sales tax.*



## ***Hors D'oeuvres***

(prepared in quantities of 50)

*Housemade Idaho Potato Chips*  
topped with blue cheese and scallions  
\$75.00

*Smoked Beef Tenderloin*  
served with caramelized onions  
\$130.00

*Charleston Caviar*  
housemade pimiento cheese with black pepper flatbread  
\$75.00

*Smoked Salmon Canapés*  
served with Boursin cheese  
\$130.00

*Miniature Crab Cakes*  
with a black bean and avocado salsa  
\$150.00

*Miniature Eggrolls*  
stuffed with collard greens, chicken and tasso, served with  
red pepper puree', spicy mustard sauce and peach chutney  
\$130.00

*Cold Poached Shrimp*  
served with Remoulade  
\$150.00



### ***Upper Level Bar***

(Drinks on a consumption basis)

*All liquor drinks are subject to a 15.5% sales tax*

#### *House Brands ~6.50*

Bacardi, Gordon's Gin, Jim Beam, Jose Cuervo, Seagrams,  
Smirnoff, Dewars

#### *Premium Brands ~ 6.75-11.*

Basil Hayden, Bombay Sapphire, Canadian Club, Chivas, Crown  
Royal, Grey Goose, Jack Daniels, Johnnie Walker Red, Makers  
Mark, McCallan, Mount Gay, Stolichnaya Vodka, Wild Turkey

#### *Domestic Beer ~ 3.75*

Budweiser, Bud Light, Michelob Light, Palmetto Amber

#### *Imported Beer ~ 4.50*

Amstel Light, Heineken, Haake-Beck (non-alcoholic)

#### *Cordials ~ 11.-13.*

Amaretto, B&B, Baileys, Chambord, Courvoisier, Frangelico,  
Grand Marnier, Kahlua, Peach Schnapps, Sambucca, Tia Maria



## ***Wine Selections***

### ***White***

Jordan Napa Chardonnay ~ 55.  
Magnolias Chardonnay ~ 30.  
Merryvale Chardonnay ~ 41.  
Sean Minor Chardonnay ~ 36.  
Sonoma Cutrer Chardonnay ~ 43.  
Honig, Napa Sauvignon Blanc ~ 34.  
Sean Minor Sauvignon Blanc ~ 36.  
"J" Russian River Pinot Gris ~ 36.  
Banfi Pinot Grigio ~ 30.  
Ca Lunghetta Pinot Grigio ~ 29.

### ***Red***

Carmenet Dynamite Merlot ~ 46.  
Crooked Row Merlot ~ 32.  
Sean Minor Napa Merlot ~ 38.  
St. Supery Merlot ~ 46.  
Alexander Valley Cabernet ~ 44.  
Benzinger Cabernet ~ 42.  
Sean Minor Napa Cabernet ~ 45.  
Carmenet Dynamite Cabernet ~ 45.  
Honig, Napa Valley Cabernet ~ 92.  
Merryvale Cabernet ~ 54.  
Sean Minor Carneros Pinot Noir ~ 42.  
"J" Russian River Pinot Noir ~ 62.  
Row Eleven Pinot Noir ~ 42.  
Fairview Shiraz ~ 36.  
Stag's Leap Petit Syrah ~ 62.

### ***Champagne / Sparkling***

Bortolotti Extra Dry Prosecco Superiore ~ 36.  
Domaine, Carneros ~ 49.  
Moet & Chandon Imperial. ~ 85.  
Marquis de la Tour ~ 33.  
Veuve Clicquot Yellow Label N.V. ~ 80.