



MAGNOLIAS AT THE MILL  
CATERING & EVENTS MENU

MARIA BARRALE

Maria@MagnoliasMill.com | 540-326- 5315

# INDIVIDUAL HORS D'OEUVRES

SERVES 25

VIRGINIA HAM & FONTINA CROQUETTES <i>Potato, Green Onion, Huckleberry Marmalade</i> .....	40
LOCAL CHICKEN POTSTICKERS <i>Lemongrass, Cilantro, Ginger, Spicy Soy Glaze</i> .....	50
SAUSAGE & FONTINA STUFFED MUSHROOMS <i>Tomato Fondue, Oregano Pesto</i> .....	40
SHRIMP DYNAMITE <i>Spicy Sweet Chili Dip</i> .....	60
MAGNOLIAS JUMBO LUMP CRAB CAKES <i>Classic Remoulade</i> .....	60
CHARRED BEEF SKEWER <i>Roquefort Mornay</i> .....	50
FIVE SPICE LIME CHICKEN SKEWERS <i>Virginia Peanut Sauce</i> .....	40
SEA SCALLOP WRAPPED IN LOCAL BACON <i>Peppered Maple</i> .....	60
CHORIZO EMPANADAS <i>Queso Fresco, Serrano-Lime Sour Cream</i> .....	60
COLOSSAL SHRIMP COCKTAIL .....	60
SEARED TUNA <i>English Cucumber, Seaweed Salad, Edamame, Wasabi</i> .....	60
SCOTTISH SALMON PINWHEELS <i>Crisp Flatbread, Dill Cream Cheese</i> .....	50
CHICKEN BRIOCHE MOUSSELINE <i>Croustade, Fresno Cream, Cilantro Pesto</i> .....	40
GRAPE TOMATO CAPRESE & SICILIAN OLIVE .....	40

# STATIONARY HORS D'OEUVRES

SERVES 25

CLASSIC BRIE EN CROUTE PUFF PASTRY <i>Warm Preserves, Toasted Nuts, Refined Cracker Assortment</i> .....	55
CHEF'S CHARCUTERIE BOARD <i>Selection of Cured Meats and Sausages</i> .....	65
CHEF'S SELECTION OF LOCAL CHEESES <i>Pickled Vegetables, Chutney</i> .....	55
SPINACH & FONTINA DIP <i>Crisp Pita Points</i> .....	55
FRENCHED CHICKEN DRUMETTES <i>Charred Coconut Curry, Traditional Buffalo BBQ</i> .....	50
FRESH & PICKLED VEGETABLES <i>Hummus Black Garlic Ranch and Garden Vinaigrette, Naan Chips</i> .....	55
CHILLED SEAFOOD <i>Cocktail Shrimp, Freshly Shucked Oysters, Lobster</i> .....	125

# DROP OFF MENU

## MINI SANDWICH PLATTERS

\$24/ PERSON

### PRICE INCLUDES

Choice of Three Sandwich Varieties  
Assorted Pickles and Choice of Magnolias House or Caesar Salad

ITALIAN TAPENADE ROLLS WITH CHARCUTERIES

CHILLED SHRIMP & CHIVE SALAD *on Brioche Rolls*

CURRIED CHICKEN SALAD *on Rye Fingers*

TURKEY, ARUGULA & CRANBERRY CREAM CHEESE PINWHEELS

PESTO MARINATED GRILLED VEGGIES *on Focaccia*

HAM AND MÜNSTER *on Soft White Roll with Mustard*

SMOKED SALMON & PEPPERED CUCUMBER *Flat Bread*

MAGNOLIAS HOUSE OR CLASSIC CESAR & GRILLED CHICKEN WRAP

## PASTA BUFFET

\$22/ PERSON with One Selection

\$24/ PERSON with Two Selections

### PRICE INCLUDES

Choice of Magnolias House or Caesar Salad and Focaccia Bread

FRESH LINGUINI NAPOLETANA *Al Dente Herbed Linguini, Fresh Tomatoes, Fine Herbs, EVOO, Garlic, Blended Smooth*

ROTINI PRIMAVERA *Vegetable Rotini, Fresh Sautéed Vegetables, Roasted Garlic, Torn Oregano, Pecorino Romano*

PENNE CARBONARA *Penne Pasta, House Cured Ham and Bacon, Broccolini, Cremini Mushrooms, Traditional Cream Alfredo Sauce*

TORTELLINI BASILICO *Three Cheese Spinach Tortellini Saffron Tomato Broth with Basil Pesto and Asparagus*

FETTUCCHINI BOLOGNESE *Fresh Hand Cut Pappardelle Pasta, Plum Tomato Sauce Simmered with Ground Veal, Beef, and Pork*

SPAGHETTI AND MEATBALLS *Classic Spaghetti and Tender Butchers Blend Meatballs Simmered in Sunday Gravy*

# DROP OFF MENU

## SOUP & SALAD

\$25/ PERSON

### PRICE INCLUDES

Freshly Baked Focaccia Bread

### *Soup*

*Please choose one*

POTATO LEEK *Crispy Onion*

RED CURRY BUTTERNUT *with Toasted Pepitas*

WHITE CHICKEN CHILI

ITALIAN WEDDING SOUP *with Petite Meatballs and Escarole*

SMOKED TOMATO GOUDA

BROCCOLI & WHITE CHEDDAR

THREE BEAN CHILI CON CARNE *with Fresh Tortilla Chips and Sour Cream*

HAMBONE & SPLIT PEA

MOROCCAN WHITE BEAN & LAMB *with Coriander Cilantro Crème Fraiche*

FRESH GARDEN VEGETABLE BARLEY *with Croustades Rouille*

### *Salad*

*Please choose two*

HARVEST CHOPPED SALAD *Radicchio, Vegetable Sprouts, Jicama, Cranberries, Toasted Pepitas, Apple Cider Vinaigrette, Papadum Crisp*

LOCAL HEIRLOOM WEDGE *Petit Heirloom Lettuces, Cucumber, Grape Tomato, Smoked Blue Cheese, Crispy Bacon, Tomato-Ranch Vinaigrette*

CLASSIC CAESAR SALAD *Local Romaine, White Boucheron Anchovies, Pecorino Romano, Caesar Dressing, Pumpernickel Croutons*

ESCAROLE ANTIPASTO *Escarole, Garbanzos, Pepperoncinis, Shaved Salami, Red Onions, Crispy Papadum, Oregano Vinaigrette*

### *Dressing*

*Please choose one*

BUTTERMILK RANCH, SMOKED BLUE CHEESE, LOCAL HONEY MUSTARD

### *Hickory Grilled Meats & Vegetables*

*Please choose one*

STEAK, CHICKEN, SHRIMP, SALMON, GRILLED VEGETABLES, ROASTED MUSHROOM

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# SOUP & SALAD BUFFET

\$22/ PERSON

PRICE INCLUDES

*Freshly Baked Focaccia Bread, Olive Oil, Soft Drink  
Does Not Include Taxes or Gratuities*

## *Soup*

*Please choose one*

POTATO LEEK *Crispy Onion*

RED CURRY BUTTERNUT *Toasted Pepitas*

WHITE CHICKEN CHILI

ITALIAN WEDDING SOUP *Petit Meatballs, Escarole*

SMOKED TOMATO GOUDA

BROCCOLI & WHITE CHEDDAR

THREE BEAN CHILI CON CARNE *Fresh Tortilla Chips and Sour Cream*

HAMBONE & SPLIT PEA

MOROCCAN WHITE BEAN & LAMB CORIANDER *Cilantro Crème Fraiche*

FRESH GARDEN VEGETABLE BARLEY *Rouille Croustades*

## *Salad*

*Please choose two*

HARVEST CHOPPED *Radicchio, Vegetable Sprouts, Jicama, Shaved Kale, Spiced Sunflower Seeds, Dried Cranberries, Cider Vinaigrette*

LOCAL HEIRLOOM WEDGE *Petit Heirloom Lettuces, Cucumber, Grape Tomato, Smoked Blue Cheese, Crispy Bacon, Tomato-Ranch Vinaigrette*

MAGNOLIAS CAESAR *Parmesan, White Anchovies, Pumpernickel Croutons*

CLASSIC HOUSE *Mixed Heirloom Lettuce, Fresh Tomato, Diced Cucumbers, Pecorino Romano, Cabernet Sauvignon Vinaigrette*

AUTHENTIC CHOP SALAD *Chilled Red and Green Romaine, Bacon, Blue Cheese, Tomato, Grated Egg, Avocado, Red Onion, Green Goddess*

ESCAROLE ANTIPASTO *Escarole, Garbanzos, Pepperoncinis, Shaved Salami, Red Onions, Crispy Papadum, Oregano Vinaigrette*

## *Hickory Grilled Meats & Vegetables*

*Please choose one*

STEAK, CHICKEN, SHRIMP, SALMON, SEASONAL VEGETABLES

# BRUNCH BUFFET

\$26/ PERSON

## PRICE INCLUDES

Freshly Baked Focaccia Bread, Seasonal Fruit, Soft Drink Does Not Include Taxes or Gratuities

## *Starter*

*Please choose one*

MAGNOLIAS CAESAR *Parmesan, White Anchovies, Pumpernickel Croutons*

CLASSIC HOUSE *Mixed Heirloom Lettuce, Fresh Tomato, Diced Cucumbers, Pecorino Romano, Cabernet Sauvignon Vinaigrette*

## *Sides*

*Please choose two*

CRISPY SMOKED BACON

PORK SAUSAGE LINKS

HASH BROWN CASSEROLE

STEEL CUT OATMEAL *Apples, Walnuts and Brown Sugar*

## *Entrée*

*Please choose two*

WHITE CHEDDAR SCRAMBLED EGGS

SAUSAGE GRAVY & BUTTERMILK BISCUITS

BELGIUM WAFFLES *Fruit and Whipped Cream*

CLASSIC MINI QUICHE LORRAINE *House Cured Ham, Goat Cheese*

SEARED SALMON LEMON CAPER CREAM

SMOKED BRISKET SHEPHERD'S PIE

BRIOCHE FRENCH TOAST

WILD BLUEBERRY PANCAKES

# PASTA BUFFET

\$24/ PERSON

## PRICE INCLUDES

*Freshly Baked Focaccia Bread, Olive Oil, Soft Drink  
Does Not Include Taxes or Gratuities*

## Salad

*Please choose one*

MAGNOLIAS CAESAR *Parmesan, White Anchovies, Pumpernickel Croutons*

CLASSIC HOUSE *Mixed Heirloom Lettuce, Fresh Tomato, Diced Cucumbers, Pecorino Romano, Cabernet Sauvignon Vinaigrette*

## Entrée

*Please choose two*

FRESH LINGUINI NAPOLETANA *Al Dente Herbed Linguini, Fresh Tomatoes, Fine Herbs, EVOO, Garlic*

ROTINI PRIMAVERA *Vegetable Rotini, Fresh Sautéed Vegetables, Roasted Garlic, Oregano, Pecorino Romano*

PENNE CARBONARA *Tender Penne Pasta, House Cured Ham and Bacon, Broccolini, Cremini Mushrooms, Cream Alfredo Sauce*

TORTELLINI BASILICO *Three Cheese Spinach Tortellini, Saffron Tomato Broth, Basil Pesto and Asparagus*

FETTUCCHINI BOLOGNESE *Fresh Hand Cut Pappardelle Pasta, Plum Tomato Sauce, Ground Veal, Beef, and Pork*

SPAGHETTI & MEATBALLS *Classic Spaghetti and Tender Butchers Blend Meatballs, Sunday Gravy*

# CLASSIC BUFFET

\$42/ PERSON

## PRICE INCLUDES

*Freshly Baked Focaccia Bread, Olive Oil, Soft Drink  
Does Not Include Taxes or Gratuities*

## *Soup & Salad*

*Please choose one*

LOCAL GREENS SALAD *Fresh Baby Greens, Cherry Tomatoes, English Cucumbers, Manchego Cheese, Cabernet Sauvignon Vinaigrette*

HARVEST CHOPPED SALAD *Radicchio, Vegetable Sprouts, Jicama, Cranberries, Toasted Pepitas, Apple Cider Vinaigrette, Papadum Crisp*

CLASSIC CAESAR SALAD *Local Romaine, White Boucheron Anchovies, Pecorino Romano, Robust Caesar Dressing, Pumpernickel Croutons*

POTATO LEEK CHOWDER WITH BACON

RED BABY KALE & WHITE BEAN SOUP

## *Entrée*

*Please Choose Two with Side Choice per Each*

LOCAL HERB ROASTED CHICKEN *Rich Onion Broth*

HERITAGE PORK CARBONNADE *Ale and Mustard Jus*

HICKORY GRILLED FLANK ANGUS STEAK *Mushroom Bordelaise*

ANDOUILLE STUFFED VIRGINIA FLOUNDER *Low Country Gumbo*

BUTTERNUT, KALE, AND MASCARPONE RAVIOLI *Basil Garlic Cream*

## *Sides*

BASIL PEEWEE POTATOES, WASABI MASHED POTATOES, TOMATO POLENTA, ROASTED GARLIC MASHED POTATOES, HARVEST WILD RICE & GRAINS, BRAISED GREENS WITH HAM, BROCCOLINI, ROASTED CAULIFLOWER, SAUTÉED GREEN BEANS, RATATOUILLE, SZECH

## *Dessert*

*Assortment of Mini Desserts*

PETITE CHOCOLATE TORTES, MINIATURE FRUIT TART, MINIATURE CHEESECAKES



# SIGNATURE BUFFET

\$48/ PERSON

## PRICE INCLUDES

*Freshly Baked Focaccia Bread, Olive Oil, Soft Drink  
Does Not Include Taxes or Gratuities*

## *Soup & Salad*

*Please choose one*

BLUE GOAT SALAD *Mesclun Greens, Crisp Blue Goat Cheese, Balsamic Onions, Bosch Pear, Candied Pecans, Cranberry Ale Vinaigrette*

SHILOH WEDGE *Heirloom Gem Lettuce Wedge, Lardon, Grape Tomatoes, English Cucumbers, Charred Tomato Buttermilk Dressing*

ESCAROLE GARBANZO *Fresh Escarole, Grated Egg, Pepperoncini, Shaved Charcuterie, Coriander Toasted Chick Peas, Feta*

SHERRIED BLUE CRAB CORN CHOWDER

BUTTERNUT FRANGELICO BISQUE

## *Entrée*

*Please Choose Two with Side Choice per Each*

ROASTED BLACK ANGUS STRIPLOIN *Choice Striploin, Slow Roasted and Sliced Thin, Black Garlic Jus*

LAQUERED NEW ZEALAND KING SALMON *Seasoned Ponzu Soy Glaze*

HERB DIJON CRUSTED LEG OF LAMB *Rosemary Red Wine Reduction, Mint Jelly*

SAFFRON LINGUINI *Rock Shrimp, Chorizo, Scallop, Smoked Chicken, Chili Flake, Green Onion, Saffron Tomato Broth, Pecorino Romano Cheese*

TRUFFLED RATATOUILLE & GOAT CHEESE MANICOTTI *Burgundy Truffles, Herbed Goat Cheese, Roasted Local Mushrooms, Roasted Vegetables, Basil Tomato Fondue*

## *Sides*

GRUYERE POTATO GRATIN, FRESH HERB GNOCCHI, ROASTED GARLIC MASHED POTATOES, TRUFFLED FINGERLINGS, CLASSIC RISOTTO, TURNED ROASTED ROOT VEGETABLES, SAUTÉED ASPARAGUS, BUTTERED BRUSSEL SPROUTS, RATATOUILLE

## *Dessert*

*Assortment of Mini Desserts*

PETITE CHOCOLATE TORTES, MINIATURE FRUIT TART, MINIATURE CHEESECAKES

# STATIONS MENU

\$54/ PERSON  
\$50 Attendant Fee

## *Salad*

LOCAL GREENS SALAD *Fresh Baby Greens, Cherry Tomatoes, English Cucumbers, Manchego Cheese, Cabernet Sauvignon Vinaigrette*

## *#1 Carving Station*

*Please choose one*

PRIME RIB ROAST *Wild Mushroom Bordelaise, Horseradish Cream*

PORK LOIN *Bourbon-Molasses Jus*

## *#2 Seafood Station*

*Please choose one*

PEEL & EAT SHRIMP

CRAB FRITTERS

DEVILED CRAB IN SHELL

ROASTED WHOLE SEASONAL FISH

## *#3 Pasta Station*

*Please choose one*

CREATE YOUR OWN PASTA *Chicken, Mixed Seafood, Italian Sausage Seasonal Vegetables*

TORTELLINI BASILICO *Three Cheese Spinach Tortellini, Saffron Tomato Broth, Basil Pesto and Asparagus*

FRESH LINGUINI NAPOLETANA *Al Dente Herbed Linguini, Fresh Tomatoes, Fine Herbs, EVOO, Garlic*

# CLASSIC PLATED

\$42/ PERSON

## PRICE INCLUDES

*One Soup or Salad, Choice of Two Entrées, and One Dessert, Freshly Baked Focaccia Bread, Olive Oil, Soft Drink  
Does Not Include Taxes or Gratuities*

## *Soup & Salad*

*Please choose one*

LOCAL GREENS SALAD *Fresh Baby Greens, Cherry Tomatoes, English Cucumbers, Manchego Cheese, Cabernet Sauvignon Vinaigrette*

HARVEST CHOPPED SALAD *Radicchio, Vegetable Sprouts, Jicama, Cranberries, Toasted Pepitas, Apple Cider Vinaigrette, Papadum Crisp*

CLASSIC CAESAR SALAD *Local Romaine, White Boucheron Anchovies, Pecorino Romano, Robust Caesar Dressing, Pumpernickel*

POTATO LEEK CHOWDER *with Bacon*

RED BABY KALE & WHITE BEAN SOUP

BUTTERNUT FRANGELICO BISQUE

## *Entrée*

*Please choose two*

LOCAL POMMEREY CHICKEN *Green Beans Almondine, Basil Smashed Red Potatoes, Pommerey Mustard Sauce*

HERITAGE PORK SALTIMBOCCA *Tender Pork Cutlet, Fresh Mozzarella, Sage Pesto, Roasted Sweet Peppers, Shaved Charcuterie, Herbed Gnocchi*

BRAISED LOCAL BEEF CARBONNADE *Roasted Root Vegetables, Brussel Sprouts, Braising Jus, Porcini Butter*

LACQUERED SALMON FILET *Wasabi Whipped Potatoes, Szechuan Stir Fry Vegetables, Pickled Ginger, Ponzu Glaze*

TUSCAN KALE & ROASTED MUSHROOM RAVIOLI – GF & VEGAN *Aglio e Olio, Indigo Tomato, or Pesto Cream Sauce*

## *Dessert*

*Please choose one*

MOLTEN BUTTERSCOTCH BREAD PUDDING *Caramel Sauce, Vanilla Ice Cream*

TRIPLE CHOCOLATE TORTE *Raspberry Sauce (GF)*

SEASONAL COBLER *Vanilla Ice Cream*

TRADITIONAL CHEESECAKE *Graham Cracker Crust, Raspberry Coulis*

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# SIGNATURE PLATED

\$48/ PERSON

PRICE INCLUDES

*One Soup or Salad, Choice of Two Entrées, and One Dessert, Freshly Baked Focaccia Bread, Olive Oil, Soft Drink  
Does Not Include Taxes or Gratuities*

## *Soup & Salad*

*Please choose one*

BLUE GOAT SALAD *Mesclun Greens, Crisp Blue Goat Cheese, Balsamic Onions, Bosch Pear, Candied Pecans,  
Cranberry Ale Vinaigrette*

FOCACCIA PANZANELLA *Ricotta Salata, Grape Tomatoes, Hearts of Palm, Capers, Olives, Oregano Vinaigrette*

ESCAROLE GARBANZO *Fresh Escarole, Grated Egg, Pepperoncini, Shaved Charcuterie, Coriander Toasted Chick  
Peas, Panisse*

SHERRIED BLUE CRAB CORN CHOWDER

MOROCCAN LAMB CHILI

WHITE MISO WITH 6 GREENS

## *Entrée*

*Please choose two*

BLACK ANGUS BEEF TENDERLOIN *Petit Vegetables, Herbed Potato Gratin, Veal-Red Wine Jus*

STUFFED CHILEAN SEA BASS *Scallop Leek Brioche Stuffing, French Beans, Tomato Polenta, Tarragon Beurre  
Blanc*

HERB DIJON CRUSTED RACK OF LAMB *Parsnip Potato Puree, Charred Broccolini, Port Lamb Jus*

BLACK PASTA CALABRESE *Rock Shrimp, Calabrese Sausage, Chili Flake, Green Onion, Black Garlic, EVOO,  
Manchego Cheese*

TRUFFLED RATATOUILLE STRUDEL -VEGETARIAN *Burgundy Truffles, Herbed Ricotta Cheese, Roasted Local  
Mushrooms, Basil Tomato Fondue*

## *Dessert*

*Please choose one*

MOLTEN BUTTERSCOTCH BREAD PUDDING *Caramel Sauce, Vanilla Ice Cream*

TRIPLE CHOCOLATE TORTE *Raspberry Sauce (GF)*

SEASONAL COBBLER *Vanilla Ice Cream*

TRADITIONAL CHEESECAKE *Graham Cracker Crust, Raspberry Coulis*

SEASONAL *Fruit Crème Tart*

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# BEVERAGES

*Based on 3 hours of service*

## WINE & BEER PACKAGE

\$32 PER GUEST (21 & Over)

### *Sparkling*

LOBETIA "BUBBLES" Cava NV (Spain)

FRANCOIS MONTAND Brut NV (France)

### *White*

CHATEAU SAINT MICHELLE "MIMI" Chardonnay 2014(WA)

RIFF TERRA ALPINA Pinot Grigio 2013 (Italy)

INDABA Sauvignon Blanc 2015 (South Africa)

### *Red*

MAIPE Malbec 2013 (Mendoza, Argentina)

GRAN PASSIONE Rosso 2015 (Veneto, Italy)

### *Beer*

EGGENBERG

BUD LITE

EVOLUTION LOT THREE IPA

## FULL BAR PACKAGE

\$36 PER GUEST (21 & Over)

Includes Wine & Beer Package

TITOS VODKA

TANQUERAY GIN

BACARDI RUM

DEWAR'S SCOTCH

MAKERS MARK BOURBON

# EVENT INFORMATION & COSTS

## *Prices*

The prices herein are subject to increase in the event of any increases in food, beverage or other costs of operation at the time of the function. The client grants the right to Magnolias to increase such prices or to make reasonable substitutions on the menu with prior written notice to the client.

## *Service & Other Charges*

A 20% gratuity charge is added to all food and beverage charges. Applicable State and Local Sales Tax is added to all food and beverage charges including the Labor Fee, Room Rental and Equipment Rentals. Currently the state tax is 6% and the Local tax is 5%.

## *Banquet Room Rental*

Seats Max 50 people. Monday through Thursday the Banquet Room rental is \$100. Friday through Sunday evenings, the Banquet Room rental is \$100 with a \$3,000 minimum. If minimum is not met, then the Banquet Room rental fee will increase to meet the minimum.

## *Loft Rental*

Seat Max 70 people. The rental is \$200 with a \$5,000 minimum. If the minimum is not met, then the Loft Rental will increase to meet the minimum.

## *Payment For Onsite Events*

Initial Deposit of \$500 is required along with signature of this contract to bind this contract. Invoice will be presented at the conclusion of the event and payment is due immediately.

## *Payment For Offsite Events*

Initial Deposit of \$500 is required along with signature of this contract to bind this contract. Second deposit due three months before the event for 20% of estimated total. Final invoice will be presented the week of the event and payment is due the day before the event.

## *Offsite Labor Fee*

Chefs, Bartenders and Servers are \$150 each for a six-hour period and \$25 for each additional hour.

*Thank You for Choosing Magnolias at the Mill!*