



Lunch

begins at 11:30 a.m.

185 East Bay Street
Charleston, SC 29401
(843) 937-4012 ext. 241
www.privatediningcharleston.com

Thank you for your interest in Magnolias. We have constructed a totally separate kitchen, lounge and dining room 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.

– Cancellation Policy –

If an event is cancelled 90 days prior to the date, the deposit will be refunded. If the cancellation occurs between 60-90 days, the deposit will not be refunded. If a cancellation occurs within the 60 days, the credit card on file will be charged the current guest count on the date of the cancellation or the Food & Beverage minimum when applicable.

– Confirmation –

A credit card will be required when securing a date. Magnolias requires a guaranteed guest count to be submitted no later than 5 working days prior to the event. The host will be charged for the final guaranteed number or actual attendees, whichever is greater. The Wine Room can accommodate up to 36 people and the Primrose Room can accommodate up to 78 people. ***There is a \$1,000 Food & Beverage minimum for lunch service.***

– Deposit –

The deposit amount of \$500.00 is due upon booking.

– Menu & Beverage Selections –

Menu selections should be made no later than two weeks prior to the event. Menu prices are subject to change. For groups of 60-114, please limit the entrée selection to a choice of two.

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 \$150.00 bartender fee — which will allow your guests to purchase drinks on a cash basis.

– Parking –

Cumberland Street Garage is located across the street. Access garage using Cone Street.

– Payment –

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

– Set Up Fee –

There is a \$200.00 set up fee when utilizing the private dining room. All outside decor must be approved by HMGI.

Menus

– Option 1 –

Soup

Creamy Tomato Bisque
chiffonade of basil



Entrées

choice of

Shrimp & Sausage over Grits
tasso ham gravy

Tuna Salad Wrap
lettuce, tomato, red onion,
mixed greens salad with a lemon vinaigrette

Spicy Buffalo Fried Chicken Cobb Salad
Texas Pete buffalo sauce, romaine, egg,
corn relish, black beans, white cheddar cheese,
bacon, buttermilk ranch dressing



Dessert

Key Lime Tart
blackberry sauce, vanilla whipped cream,
white chocolate curls

This menu is \$34.00 per person and includes coffee or tea. Please note these prices do not include the 23% service fee or the 11% sales tax.

Menus

– Option 2 –

Starter

placed on the table for guests to share

Fried Green Tomatoes

white cheddar & caramelized onion grits,
country ham, tomato chutney, tomato butter

Charleston Caviar

housemade pimiento cheese, Charleston flatbread



Entrée Selections

Grilled Salmon BLT Salad

goat cheese crusted baguette, beefsteak tomatoes,
smoked bacon, arugula, lemon-caper vinaigrette

Turkey & Brie Sandwich

arugula, housemade focaccia, peach jam,
housemade chips

Charleston Crab Cake

whipped potatoes, Lowcountry succotash,
warm bacon vinaigrette, Old Bay rémoulade



Dessert

Southern Pecan Pie

bourbon caramel sauce, vanilla bean ice cream,
freshly whipped cream

This menu is \$38.00 per person and includes coffee or tea. Please note these prices do not include the 23% service fee or the 11% sales tax.

Menus

– Option 3 –

Appetizer

Down South Egg Roll

collard greens, chicken, tasso, red pepper purée,
spicy mustard, peach chutney



Entrées

Buttermilk Fried Chicken Breast

mashed potatoes, collard greens,
creamed corn, cracked pepper biscuit, herb gravy

Shellfish over Grits

shrimp, scallops, creamy white grits,
lobster butter sauce, fried spinach

Parmesan Crusted Market Catch

creek shrimp & jasmine rice pillo, warm asparagus, sweet corn & tomato salad,
citrus beurre blanc



Dessert

Magnolias Warm Cream Cheese Brownie

pecans, white chocolate ice cream,
caramel & fudge sauces, fresh whipped cream

This menu is \$44.00 per person and includes coffee or tea. Please note these prices do not include the 23% service fee or the 11% sales tax.

hors d'oeuvres

Miniature Down South Egg Roll
peach Jezebel sauce
150.



Charleston Caviar
housemade pimiento cheese, Charleston flatbread
95.



Deviled Eggs
125.



Cold Poached Shrimp
cocktail sauce
175.



Miniature Crab Cakes
Creole sauce
175.



Salt & Pepper Fried Shrimp
peach Jezebel sauce
150.



All items are prepared in quantities of 50.

Wine

– White –

- Jordan Russian River Chardonnay ~ 63
- Talbott "Kali Hart" Monterey Chardonnay ~ 46
- Sean Minor California Chardonnay ~ 38
- Maso Canali Trentino Pinot Grigio ~ 35
- Nik Weis Urban Riesling Germany ~ 32
- Cakebread Cellars Napa Sauvignon Blanc ~ 52
- Whitehaven Marlborough Sauvignon Blanc ~ 37
- Pighin Friuli Italy Sauvignon Blanc ~ 39

– Red –

- Benziger Sonoma Cabernet Sauvignon ~ 40
- Honig Napa Cabernet Sauvignon ~ 72
- Oberon Napa Cabernet Sauvignon ~ 47
- L'Ecole No. 41 Columbia Valley Merlot ~ 46
- Rutherford Ranch Napa Merlot ~ 38
- Cambria "Clone IV" California Pinot Noir ~ 38
- MacMurray Ranch Russian River
Pinot Noir ~ 46
- Crios Valle de Uco Malbec ~ 35

– Champagne / Sparkling –

- Lamarca Prosecco Italy ~ 39
- Moet & Chandon Brut Imperial France ~ 110
- Piper Sonoma Brut Rosé California ~ 45

If there is a particular wine you are looking for, please inquire with
Wine Director Bill Netherland.

– Beer –

4.00 - 7.00

Magnolias Private Dining offers a
rotating selection of domestic,
imported & local beers

This list is subject to change. Selections are subject to a 11% sales tax and 23% service fee.