

# Catering Menu

## Build a Breakfast

### Pricing Structure for Build a Breakfast

Pricing is per person.

Standard: Choose 3 Items	\$9
Choose 4 Items	\$11
Add Item	\$2/pp

(Please note: some items on the list are an additional charge)

### Meats

- Thick Cut Bacon
- Sausage Link
- Sausage Patty
- Ham Steak
- German Sausage
- Cajun Sausage
- Chorizo (Mexican-Style)
- Small Chicken Fried Steak with Gravy

### Eggs

- Scrambled Eggs
- Scrambled Eggs with Green Pepper and Onion

### Potatoes

- Hash Brown Potatoes
- Home Style Fried Baby Red Potatoes

### Fresh Fruit

- Whole Fruit
- Cut Fruit

### Loaded Scrambled Eggs

(add \$3 per person)

- Meat Lover Scrambled Eggs with Bacon, Sausage, Ham and Cheese
- Farmer's Market Scrambled Eggs with Fresh Grilled Veg and Cheese
- Spinach Bacon Bleu Scrambled Eggs with Fresh Spinach, Bacon and Bleu Cheese Crumbles

\*Substitute egg whites for eggs, add \$2 per person

### Eggs Benedict

(add \$3 per person)

- Traditional
- Turkey, Bacon and Avocado
- Chorizo

### Breakfast Mac & Cheese

(add \$3 per person)

- Meat Lover Cougar Gold Breakfast Mac

### Jumbo Breakfast Burritos

(add \$3 per person)

With sour cream and salsa

- Meat Lover ~ Sausage, Bacon, Ham, Egg and Cheese
- Chorizo ~ Chorizo, Egg, Onion, Mild Green Chile and Cheese
- Lite Farmers Market ~ egg whites and grilled veggies

### Breads

- Biscuits with Butter and Jam
- Warm Tortillas
- Bagels with Cream Cheese and House-Made Jam
- Assorted Muffins

### Biscuits and Gravy

- Biscuits and Country Sausage Gravy

### Pancakes and

### French Toast

(With butter and syrup)

- French Toast
- Pancakes

### Smothered Hash Browns

(add \$2.50 per person)

- Bacon and Cheese
- Taco Meat, Tomato, Onion, Black Olive, Cheese, Sides of Sour Cream and Salsa

### Continental Style

- Cinnamon Roll with Cream Cheese Icing
- Assorted Pastries
- Yogurt Cups with Granola
- Yogurt Parfaits (add \$1 per/person)

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Ask about our Mimosa Bar!

# Catering Menu

## Appetizers & Snacks

### Sliders

(Trays of 24)

Pulled Barbecue Pork \$65  
Pulled Barbecue Tri-Tip \$65  
Pulled Barbecue Chicken \$50  
Pulled Jerk Chicken \$50  
Chicken Fried Steak \$50  
Italian Meatball with Marinara and  
Parmesan \$50  
Beef and Cheddar Cheese \$50  
Beef, Bacon and Bleu Cheese \$55

*Served with appropriate  
condiments.*

### Mexican Finger Foods

(Trays of 40)

Cheese Quesadillas \$38  
Mini Tacos \$38  
Chicken Taquitos \$38  
Beef Taquitos \$38

*Served with sour cream and salsa.*

### Meatballs

(Pans of 80)

Swedish \$38  
Hawaiian \$38  
Italian Marinara \$38

### Mini Corndogs

(Pans of 30) \$38

For the little kids (or the big kids)

### Stuffed Mushrooms

(Trays of 40)

Bacon and Feta \$50  
Crab and Feta \$70

### Chicken Wings

(Trays of 50)

Spicy Buffalo with Bleu Cheese  
Dipping Sauce \$60  
Extra Hot Buffalo with Bleu Cheese  
Dipping Sauce \$60  
Teriyaki & Pineapple \$60  
Sweet & Smoky Barbecue \$60

### Dips

(Serves 25-30)

#### Hot

Spinach, Artichoke Parmesan  
with Tortilla Chips \$70  
Buffalo Chicken with Toasted  
Crostinis & Sliced Breads \$70  
Chili Con Queso with Tortilla  
Chips \$60

#### Cold

Classic Seven Layer with Tortilla  
Chips & Salsa \$38  
Tortilla Chips & Salsa \$25  
Guacamole with Tortilla Chips \$55  
Bruschetta with Toasted Garlic  
Crostinis \$33  
Roasted Garlic Red Pepper Dip  
with Fresh Veggies & Crunchy  
Bread Sticks \$38

### Skewers

(Trays of 30)

#### Chicken

Teriyaki \$38  
Barbeque \$38  
Spicy Thai Peanut \$38

#### Shrimp

Cajun Blackened \$50  
Spicy Thai Peanut \$50  
Garlic Herb Butter \$50

#### Sausage

BBQ Kielbasa \$38

### Trays

Meat, Cheese & Cracker Tray  
Serves 35 \$65

Fruit and Cheese Tray  
Serves 35 \$55

Fresh Fruit Kabob Tray  
Trays of 30 \$50

Fresh Veggie Tray  
Served with ranch dip.  
Serves 35 \$60

Pinwheels  
Trays of 36 \$33

Wrapped Asparagus  
Trays of 36 \$33

Caprese Kabobs  
Trays of 25 \$36

Deviled Eggs  
Trays of 30 \$22

*We offer simple boxed lunch packages. For more  
information, see our Boxed Lunch Menu or ask your  
consultant for details!*

**Don't see what you're looking for? We can accommodate!**

# Catering Menu

## Lunch & Dinner

### Soup and Salad Combo

House-made soup of your choice with Garden Salad and Garlic Toast  
\$13 per person

### Soup and Cold Sandwich Bar Combo

Soup of your choice with Sandwich Bar and our Salt & Pepper Chips  
\$14 per person

\*Sandwich Bar includes choice of two meats, two cheeses, rolls, and condiments

**Meat Choices:** Turkey, Ham, Chicken Salad, or Egg Salad

**Cheese Choices:** Cheddar, Swiss, Monterey Jack, Pepper Jack

### Hot Sandwich Bar

Choice of one hot meat. Served with sandwich rolls and choice of two sides.  
\$14 per person

#### Meat Choices (choose one):

- Smoked Tri-Tip
- Pulled BBQ Pork
- Pulled BBQ Chicken
- Pulled Jerk Chicken
- Chicken Fried Steak
- Italian Meatball
- Cheese Burgers
- California Chicken Breast

For parties of more than 30, choose additional meat for \$3/pp

### Pasta Bar

Pasta with two sauces – marinara and Alfredo. \$11 per person

Add your choice of two toppings (add \$3 per person):

- Meatballs
- Grilled Chicken
- Broccoli
- Spinach and Artichoke

Served with choice of Caesar or Garden Salad, Parmesan Cheese and Garlic Toast.

### Lasagna

Choice of marinara with meat sauce, marinara and vegetable sauce, or white sauce with spinach and artichoke.

\$14 per person

Served with choice of Caesar or Garden Salad, Parmesan Cheese and Garlic Toast.

\*Vegetarian Option: Blonde Lasagna

### Nacho Bar

**Choice of Two Meats:** Shredded Chicken, Shredded Beef, Ground Beef or Chorizo.

\$13 per person

Includes Tortilla Chips, Diced Tomatoes, Diced Onion, Jalapeno Slices, Shredded Cheese, Queso Cheese Sauce, Sour Cream, Cilantro, Black Olives and Salsa.

Served with Spanish Rice and Refried Beans.

### Mac & Cheese Bar

Our famous Cougar Gold Mac & Cheese, with a topping bar of your choice (listed below).

#### Taco Topping Bar

Taco meat or chorizo, olive, onion, green chiles, cheese, tomato, jalapeno, and salsa. \$14 per person

#### Loaded Topping Bar

Bacon, grilled chicken, onion, green pepper, mushroom, and roasted red pepper. \$14 per person

#### Veggie Topping Bar

Spinach, artichoke, onion, mushroom, green pepper, tomato, broccoli and spinach. \$14 per person

Served with choice of Caesar or Garden Salad and Garlic Toast.

*\*Substitute Alfredo Sauce, upon request.*

### Taco Bar

**Choice of Two Meats:** Shredded Chicken, Shredded Beef, Ground Beef, or Chorizo.

\$13 per person

Includes Corn and Flour Tortillas, Shredded Lettuce, Diced Tomatoes, Diced Onion, Shredded Cheese, Sour Cream, Cilantro, Black Olives and Salsa.

Served with Spanish Rice and Refried Beans.

# Catering Menu

## Dinner & Wedding Packages

### Standard Package

**One entrée and two sides \$14pp**

**Two entrees and three sides \$16pp**

Fettuccini with Alfredo Sauce

Cougar Gold Macaroni and Cheese

Meat Loaf

Swedish Meatballs

Pork Kielbasa

Lemon Pepper Chicken Breast

Herb Roasted Chicken

Teriyaki Chicken Breast

Baked BBQ Chicken

Chicken Skewers

Lasagna with Meat Sauce

Three Cheese Lasagna with Marinara

Blonde Lasagna

### Premium Package

**One entrée and two sides \$15pp**

**Two entrees and three sides \$17pp**

Roasted Turkey Breast

Glazed Ham with Pineapple

Roasted Pork Loin

Baked Salmon

Smoked Marinated Tri-Tip

Smoked and Slow Roasted Beef Brisket

Smoked BBQ Spare Ribs

### Deluxe Package Options

**Price per person based on current market price (request quote)**

#### Prime Rib Roast\*

Includes carving station. Served with au jus and creamy horseradish.

Each additional entrée for \$3pp

Each additional side \$2pp

*All packages served with rolls and butter (unless bun is appropriate)*

### Sides

#### Salads

Potato Salad

Pasta Salad

Garden Salad

Caesar Salad

Coleslaw

Broccoli Salad

Spring Mix Greens

#### Potatoes/Starches

Mashed Potatoes with Gravy

Rice Pilaf

Roasted Baby Red Potatoes

#### Vegetables/Fruits

Fresh Seasonal Fruit

Fresh Vegetables with Dip

Roasted Seasonal Vegetables

Steamed Vegetables

#### Miscellaneous

Baked Beans

Salt & Pepper Chips

Tortilla Chips

#### Premiums

**(add \$2 per person)**

Cheesy Corn & Ham

Cougar Gold Mac & Cheese

Au Gratin Potatoes

### Backyard BBQ

1/3 lb all beef burgers and all beef hot dogs. \$12 per person

Upgrade to premium dogs add \$1 per person.

Add boneless, skinless chicken breast \$4 per person

Includes cheese, chips, potato salad, baked beans, buns and condiments.

### Tri-Tip and BBQ Chicken

Smoked Beef Tri-Tip and BBQ Chicken. \$18 per person

Includes garden salad, mac & cheese, baked beans, and corn bread with honey butter.

### BBQ Spare Ribs and BBQ Chicken Breast

Smoked BBQ Spare Ribs and Grilled Chicken Breast (skinless, boneless).

\$18 per person

Includes garden salad, mac & cheese, baked beans, and corn bread with honey butter.

**Keep reading for beverages, desserts & event services.**

*We can customize any order! Our consultants can help you choose options to fit any dietary wish or need.*

# Catering Menu

## Beverages, Desserts & Event Space

### Beverages

Assorted Sodas \$2/pp

Bottled Water \$2/pp

Bottled Juices \$2.75/pp

Bottled Iced Tea \$2.75/pp

### By the Gallon

Fruit Punch \$15/gallon

Lemonade \$15/gallon

### Event Space

Magills dining rooms are available for private parties. Service can either be catered or off the menu.

Sunday-Thursday, 3pm-close – 35 person/\$500 food minimum (per dining room)

Friday-Saturday 3pm-close – 50 person/\$1200 food minimum (per dining room)

Early morning, until 9am, Monday-Thursday – 20 person/\$200 food minimum

\*Client pays difference if food minimums are not met. Does not include alcoholic beverages.

### Coffee & Tea

Coffee Service (Reg or DeCaf) \$15/gallon\*

Iced Tea \$15/gallon

Boxed Travel Coffee (Reg or Decaf) \$15/each\*

Boxed Travel Brewed Iced Tea \$15/each

*Travel boxes are 8-12 cups. Coffee and tea served with cups, creamer & sweeteners, as appropriate)*

### Desserts

Assorted Cookies & Brownies \$4/pp

Cheesecake \$6/pp

Fruit Crisp \$6/pp

Carrot Cake \$6/pp

**Have something else in mind for dessert?  
Let us know!**

### Liquor Packages

We have various beer, wine, and spirit packages that can be customized to meet your needs.

Just ask!

**Love something from our regular menu, but don't see it on our catering menu? Just ask! We can make just about anything work.**

# Catering Menu

## Event Services & "The Fine Print"

### Event Services

Delivery and Setup: Free within Greater Tri-Cities Area (\$300 minimum)

For orders less than minimum, \$25 per delivery

Outside area, \$25 hour/per employee (labor & travel inclusive)(\$25 minimum)

Unless otherwise specified, the normal setup for events includes paper plates, plastic utensils, and other basic supplies for food service. Additional charges will apply for plastic plates, china, flatware, glassware, and linens.

On-Site Servers and Buffet Attendants \$25/hour per server/attendant

Bartenders \$30/hour

Banquet Permit Application \$30/event

Clear Plastic Plates \$2/person

China and Flatware \$2/person

Linens \$3/table cloth \$.50/napkin

Glassware \$2/person

- Equipment rental charges may apply for extraordinary requests.
- Additional charges may apply on holidays.
- A 10% rush delivery fee may apply. Defined as: (a) less than 7 days for catering; and (b) less than 24 hours for boxed and breakfast pan delivery.
- A \$25 delivery fees applies for boxed lunch and breakfast pans outside of regular business hours.

### The Fine Print

An 18% service charge is added to each invoice. An 8.6% sales tax is figured on invoice totals.

**\*Consuming raw or undercooked animal products may increase your chance of food borne illness.**

Food quantities are based on the number of guests. Magills Catering provides enough food to ensure sufficient quantities for the agreed upon number of guests. Remaining food at the end of an event is at the discretion of Magills Catering due to food safety considerations and health regulations. Additional charges may apply and a waiver is required for any food assumed by client.

Payment\*: \$500 deposit due at time of booking (or full payment if less than \$500)

50% of total payment due 30 days before event

Balance due 5 days prior to event

Final head count due 5 days prior to event. Can be increased, but not decreased.

\*Unless other arrangements have been made and approved.

Cancellation: 30+ days from event date – full refund (administrative fee may apply)

8-29 days from event – 50% refund

7 days or less from event – no refunds

Due to fluctuating market conditions, prices are subject to change without notice up to 60 days before event.