



magnoliadomscatering.com

Magnolia Dom's Catering Catalog

2025



CATERING ANYWHERE FOR ANY SIZE EVENT!

HIGH-END CATERING

- WEDDINGS • REHEARSAL DINNERS • SHOWERS • CORPORATE MEETINGS
- SEMINARS • BAPTISMS • COMMUNIONS • FUNERAL LUNCHEONS
- MEMORIAL LUNCHEONS • GRADUATIONS • ANNIVERSARIES
- OPEN HOUSES • SCHOOL EVENTS • SPORTS BANQUETS • REUNIONS
- BIRTHDAYS • HOLIDAY EVENTS • BAR MITZVAHS • BAT MITZVAHS
- IN-FLIGHT DINING • CULTURAL CELEBRATIONS • CRAFT SERVICES



248-301-1229



info@magnoliadomscatering.com



@MagnoliaDomsCatering



Chef Dominique Watt-King
affectionately known as

Chef Dom

founder of Magnolia Dom's
Catering Services.



LET US CATER YOUR NEXT EVENT!

PREMIER CATERING SERVICE

**We are ready to serve
you and your guests!**

We can help you make every event perfect – graduation parties, corporate events, full service weddings, corporate meetings, backyard BBQ's and many more, let us do the work!

WE SPECIALIZE IN CORPORATE EVENTS AND BUSINESS MEETINGS

From black tie fundraisers, to informal breakfast meetings, we can help you create the **perfect event** for your clients, customers, and employees.

#1 CATERER IN MICHIGAN FOR WEDDINGS

Let Magnolia Dom's handle the catering for your big day, whether it's 25 guests or 25,000. With so much on your plate, leave the food to the pros! We'll provide delicious cuisine, a stunning presentation, and a memorable experience. Our skilled servers not only serve with class but can also bring the energy with a mean two-step!

PICK UP SERVICE

Fully prepared meals

Our delivery and pick up service is great for holiday meals, family gatherings, luncheons, big night watch parties, or any event in your home- giving you the opportunity to serve our signature dishes without having a fully catered party

*** WE HAVE FRIENDLY PROFESSIONAL SERVERS**

Over 20 Years of Professional Catering Experience



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BREAKFAST

Simple SUNNYSIDE

\$10.95 per person over 100 ppl
\$11.95 per person under 100 ppl

- Assorted Danish Pastries
- Gourmet Bagels with Cream Cheese
- Baked Muffins
- Bakery Fresh Donuts
- Seasonal Fruit Platter
- Chilled Juices
- Coffee & Tea Service
- All Set Ups

Rise & SHINE

\$18.95 per person over 100 ppl
\$19.95 per person under 100 ppl

- Scrambled Eggs Devonshire
- Breakfast Turkey Sausage Links
- Hickory Smoked Bacon
- Breakfast Potatoes & Peppers

- Belgium Waffles or Hot Cakes Add Fruit Toppings \$.50 per person
- Assorted Danish Pastries
- Gourmet Bagels with Cream Cheese
- Baked Muffins
- Chilled Juices
- Coffee & Tea Service
- All Set Ups

Hearty BRUNCH

\$24.95 per person over 100 ppl
\$25.95 per person under 100 ppl

- Scrambled Eggs Devonshire
- Breakfast Turkey Sausage Links
- Hickory Smoked Bacon
- Southern Fried Chicken
- Slow Roasted Angus Sirloin with Mushroom Gravy
- Oven Roasted Redskin Potatoes
- Chef Dom's Veggie Mix
- Silver Dollar Pancakes

- Fresh Garden Salad with House Dressing
- Baked Muffins
- Assorted Danish Pastries
- Gourmet Bagels with Cream Cheese
- Chilled Juices
- Coffee & Tea Service
- All Set Ups

Pancake STATION

- Breakfast Pancakes • Whipped Butter
- Blueberry or Strawberry Topping
- Maple Syrup • Bacon • Sausage

ADD \$9.95 PER PERSON / \$100 CHEF FEE

Omelet Station

**AVAILABLE FOR AN ADDITIONAL
\$10.95 PER PERSON / \$150 CHEF FEE**

Includes disposable economy plates, napkins, and all eating and service utensils.

Events under 50 guests add \$2 more per person.
Events under 25 guests add \$4 more per person plus a \$100 delivery fee.
All invoices subject to a 8% service fee and 6% sales tax.
Add full set up and serve for a 35% service fee.

GOURMET BOX LUNCHES

GOURMET *Luncheboxes*

\$14.95 per person over 100 ppl

\$15.95 per person under 100 ppl

SELECTIONS (choice of)

- Smoked Turkey Croissant with Swiss, Lettuce and Tomato
- Roast Sirloin Croissant with Swiss, Lettuce and Tomato
- Bavarian Dearborn Ham Croissant with Swiss, Lettuce and Tomato
- Corned Beef with Swiss Croissant
- Albacore Tuna Salad Croissant
- Sun Dried Chicken Salad Croissant
- Gourmet Italian Sub



GOURMET BOX *Lunches Include*

- Fresh Pasta Salad
- Whole Fruit
- Bag of Chips
- Dessert

ADD A 12 OZ CAN
ASSORTED POP
OR 16.9 OZ BOTTLED
WATER \$1.95



Includes disposable economy plates, napkins, and all eating and service utensils.

Events under 50 guests add \$2 more per person.

Events under 25 guests add \$4 more per person plus a \$100 delivery fee.

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GOURMET SPECIALTY BARS

Gourmet BURGER BAR

\$15.95 per person over 100 ppl
\$16.95 per person under 100 ppl

Seasoned Angus Burgers,
Grilled Chicken Breast, BBQ Sauce
Selections, American, Imported Swiss,
Candied Bacon, Brioche, Lettuce,
Tomatoes, Pickles, Raw Onions,
Ketchup, Mustard, Mayonnaise.
All Set Ups*

Grand FAJITA BAR

\$19.95 per person over 100 ppl
\$20.95 per person under 100 ppl

Hard and Soft Taco Bar with all
the Fixings, Chicken Enchiladas,
Steak Fajitas, Spanish Rice, Refried
Beans with Cheese, Homemade
Tortilla Chips with Salsa, Sour Cream,
Guacamole, Choice of Shrimp or
Short Rib and Taco Salad.
Housemade Taco Salad. All Set Ups*

Pasta BUFFET

\$14.95 per person over 100 ppl
\$15.95 per person under 100 ppl

Two Pasta Options with Sauces and Accompaniments.

Sauce – Choice of Two

Tuscan, Spicy Vodka, Four Cheese, Amatriciana,
Spaghetti Sauce w/ Ground Beef, Cacio e Pepe, Marry Me Sauce, Palomino,
Alfredo, Meat Sauce, Marinara, Pesto, Pesto Alfredo and Garlic and Oil

Includes Salad, Breadsticks and All Set Ups*

American CONEY STATION

\$14.95 per person over 100 ppl
\$15.95 per person under 100 ppl

Dearborn Hot Dogs (2 per person), Coney Island Chili,
Greek Salad, Bakery Fresh Buns, Better Made Potato Chips,
Diced Onions, Relish, Mustard and Ketchup. All Set Ups*

ADD A 12 OZ CAN
ASSORTED POP
OR 16.9 OZ BOTTLED
WATER \$1.95

**GREAT OPTIONS
FOR YOUR
NEXT CORPORATE
EVENT!**

Includes disposable economy plates, napkins, and all eating and service utensils.

Events under 50 guests add \$2 more per person.

Events under 25 guests add \$4 more per person plus a \$100 delivery fee.

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WORLD FAMOUS MAC AND CHEESE WITH DELICIOUS PREMIUM OPTIONS!

OPTION 1 MAC BAR:

Shredded Short Rib, Grilled Chicken,
Bacon, Lobster & Crab Chunks,
Pulled Pork, Grilled Veggie Mix,
Toasted Breadcrumbs

\$14 pp

OPTION 2 MAC BAR:

Grilled Chicken, Bacon, Pulled Pork,
Grilled Veggie Mix,
Toasted Breadcrumbs

\$8 pp

GOURMET SALAD BAR

GREENS:

Iceberg, Romaine, Spinach,
Mixed Arugula,

PROTEINS:

Ham, Turkey, Salami,
Grilled Chicken, Bacon, Shrimp,
Salmon, Ground Beef,
Ground Turkey, Crab Meat
And Vegan Crumbles

CHEESE:

Mixed, Feta, Pepper Jack,
Chef's Mix, Blue Cheese Crumbles,
Nacho Cheese

\$17.95 over 100 guests

\$19.95 under 100 guests

VEGGIES:

Cucumber, Olives, Craisins,
Broccoli, Chickpeas,
Shredded Carrots, Grilled Peppers,
Sweet Onions, Pickled Turnips,
Artichokes, Cherry Tomatoes,
Beets, Mushrooms, Edamame,
Pepperoncini,
Pitted Kalamata Olives,
Roasted Corn, Roasted Brussels,
Eggs, Walnuts, Radish,
Almond Slices, Quinoa,
And Avocado

CHEF EXTRAS:

Tortilla Chips, Flour
And Corn Shells

Includes disposable economy plates, napkins, and all eating and service utensils.

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CHARCUTERIE

Our luxury charcuterie tables *are* carefully crafted *with* premium selections *of*

Crackers, Meats, Cheeses, Seasonal- Exotic Fruits, Vegetables, Spreads, Dips, Chutneys, Wafers, Chocolates, Nuts, And Popcorn.

\$7.50 a guest with dinner service booking

\$12.50 a guest over 100

\$14.50 a guest under 100



Chef LOVES TO ADD *special*, SURPRISING - TOUCHES *to* EACH SPREAD! EACH TABLE COMES *with* PERSONALIZED DECOR *to* CONTRIBUTE *to* THAT *beautiful* FLAIR YOUR EVENT ALREADY HAS!

Includes disposable economy plates, napkins, and all eating and service utensils.

All invoices are subject to a 8% service charge plus 6% sales tax unless tax-exempt.

APPETIZERS & CANAPÉS

PERFECT *For* STROLLING *As* EACH APP COMES SET UP *In* ITS OWN CONTAINER.

\$2 Per Person

- Cucumber Slices Topped W/ Various Dips
- Finger Sandwich Assortment
- Veggie Spring Rolls
- Tuxedo Meatballs
- Bruchettas
- Mini Quiche Assortment
- Nacho Chips W/ Mango Salsa

\$5 Per Person

- Vegan Nacho Cups
- California Rolls
- Chef's Assorted Sweet, Savory, And Spicy Canapés
- Jumbo Chilled Shrimp W/ Cocktail Sauce & Remoulade
- Beef Empanadas
- Wing Dings
- Mini Italian Grinders
- Coconut Shrimp
- Veggie Lo-mei
- Short Rib Taco
- Chicken Satay

\$3 Per Person

- Pasta Salad Shot
- Nacho Cups, No Meat
- Pastry Puff Bites
- Deli Boats
- Pork Egg Rolls
- Chicken Fried Rice
- Chicken Salad Croissants
- Hot Spinach Artichoke Dip
- Grilled Or Fried Chicken Tenderloins W/ Sauce
- Cucumber Shrimp Roll

\$6 Per Person

- Chicken Or Steak Vol-Au-Vent
- Short Rib Mac Bites
- Short Rib Potato Bites
- Spicy Crab Rangoon
- Crab Cakes W/ Remoulade
- Shrimp Cakes W/ Sriracha Caper Sauce
- Salmon Bites
- Smoked Salmon Toast
- Mini Beef Wellington

\$4 Per Person

- Nacho Cups W/ Meat
- Salad Martinis
- Shrimp Tempura
- Assorted Pinwheels
- Seafood Salad Shots
- Mini Chicken & Waffles
- Spanakopita
- Bacon Wrapped Shrimp
- Mini Charcuterie
- Sirloin Slider
- Turkey Burger Slider
- Mini Gyros
- Shrimp Toast
- Steak n Cheese Slider
- Mini Salmon Croquettes
- Mac n Cheese Bites

\$8 Per Person

- Smoked Salmon Tartlet W/ Avocado Mousse
- Shrimp & Salmon Roll (Contains Cheese)
- Assorted Mini Cones - Filling & Garnish:
- Spinach Artichoke Dip W/ Smoked Salmon Garnish
- Crab Rangoon W/ Caviar & Gold Flake Garnish
- Avocado Mousse W/ Pico Garnish
- Ahi Tuna W/ Sesame & Crispy Seaweed Garnish
- Mini Surf & Turf

Chef Dom keeps up with all viral foods and trends. Feel free to call and discuss pricing on something that caught your attention!



Fresh Veggie and Dip Platter for \$4 a person



Includes disposable economy plates, napkins, and all eating and service utensils.

Events under 50 guests add \$2 more per person.

Events under 25 guests add \$4 more per person plus a \$100 delivery fee.

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AFFORDABLE GOURMET

ONE ENTRÉE

\$14.95 over 100 ppl
\$15.95 under 100 ppl

TWO ENTRÉES

\$16.95 over 100 ppl
\$17.95 under 100 ppl

THREE ENTRÉES

\$18.95 over 100 ppl
\$19.95 under 100 ppl

Chicken ENTRÉES:

- Southern Fried Chicken
- Magnolia Herb Chicken (Baked)
- Chicken Dijon
- Bbq Rum Chicken
- Grilled Chicken Breast
- Parmesan Crusted Chicken (Add \$3)
- Chicken Mediterranean Kabobs (Add \$3)
- Marry Me Chicken (Add \$5)
- Stuffed Spinach & Artichoke Chicken (Add \$5)

Beef ENTRÉES:

- Meatballs in Onion Gravy
- Sausages & Peppers
- Roast Beef in Au Jus (Add \$3)
- Sliced Corned Beef (Add \$3)
- Beef Brisket (Add \$6)
- Beef Burgundy (Add \$6)
- London Broil (Add \$6)
- Beef Tenderloin (Add \$6)
- Beef Short Rib (Add \$6)
- Lamb Chops (Add \$6)

Pork ENTRÉES:

- Honey Glazed Ham
- Chicharron Crusted Pork Loin
- Italian Sausage & Peppers
- Baby Back Rum Ribs (Add \$3)

Seafood ENTRÉES:

- Baked Lemon Caper Cod
- Honey Ginger Crusted Tuna (Add \$3)
- Fish Florentine (Add \$3)
- Grilled Jumbo Shrimp (Add \$3)
- Salmon Magnolia (Add \$6)
- Fresh Cold Water Lobster Tail (Market)

Vegan ENTRÉES:

- Cauliflower Steaks
- Vegan Sausage & Peppers (Add \$2)
- Vegan Meatloaf
- Vegan Meatballs
- Vegan Mac & Cheese (Add \$2)
- Eggplant Parmesan (Add \$2)
- Chicken Fried Mushrooms & Gravy (Add \$2)
- Polenta with Wild Mushroom Ragù

Includes disposable economy plates, napkins, and all eating and service utensils.

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Events under 25 guests add \$4 more per person plus a \$100 delivery fee.

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AFFORDABLE GOURMET

POTATO (choice of one)

- Red Skin
- Au gratin
- Twice Baked
- Whipped Mashed (no dairy)
- Mascarpone Mashed
- Smothered w/ Onions
- Candied Yams
- Mashed Sweet Potatoes

VEGGIES (choice of one)

- Broccoli
- Chef's Mix
- Haricot Verts
- Baked Beans
- Normandy Blend
- Cabbage
- Collard Greens
- Sautéed Spinach (Add \$2)
- Chopped Asparagus & Mushrooms (Add \$2)
- Corn on the Cob (Add \$2)

ADDITIONAL SERVICES:

- Disposable Chafers (Add \$150)
- Premium Plates & Utensils (Add \$3)
- China Service (Add \$6)
- Table Linens (Add \$12)
- Stainless Steel Chafer Setup and Breakdown (Add \$500)
- Server \$50 an hour / 2-hour minimum

PASTA (choice of one)

- Penne Rigaté with Meat Sauce or Marinara
- Fettuccine Alfredo
- Baked Lasagna Vegetarian Style or Meat (Add \$3)
- Tortellini with Marinara or Alfredo (Add \$3)
- Mac & Cheese

SOUPS (Add \$6 a guest)

- Chicken Noodle
- Chicken Tortilla
- Zuppa Toscana
- Vegetable
- Butternut Squash
- Lobster Bisque
- Broccoli Cheddar
- Cabbage w/ Smoked Turkey
- Turkey Chili

SERVICES INCLUDE:

- Fresh Tossed Salad w/ Dressing Assortment
- Garlic Butter Rolls
- Economy Plates & Utensils
- Food in Disposable Foil Pans with Lids



Includes disposable economy plates, napkins, and all eating and service utensils.

Events under 50 guests add \$2 more per person.

Events under 25 guests add \$4 more per person plus a \$100 delivery fee.

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FULL SERVICE DINING

BUFFET PACKAGE INCLUDES CHOICE OF TWO ENTRÉES

\$42.95 per person over 100 ppl

\$44.95 per person under 100 ppl

Chicken ENTRÉES:

- Southern Fried Chicken
- Magnolia Herb Chicken (Baked)
- Chicken Dijon
- Bbq Rum Chicken
- Grilled Chicken Breast
- Parmesan Crusted Chicken (Add \$3)
- Chicken Mediterranean Kabobs (Add \$3)
- Marry Me Chicken (Add \$5)
- Stuffed Spinach & Artichoke Chicken (Add \$5)

Beef ENTRÉES:

- Meatballs in Onion Gravy
- Sausages & Peppers
- Roast Beef in Au Jus
- Sliced Corned Beef (Add \$3)
- Beef Brisket (Add \$6)
- Beef Burgundy (Add \$6)
- London Broil (Add \$6)
- Beef Tenderloin (Add \$6)
- Beef Short Rib (Add \$6)
- Lamb Chops (Add \$6)

Pork ENTRÉES:

- Honey Glazed Ham
- Chicharron Crusted Pork Loin
- Italian Sausage & Peppers
- Baby Back Rum Ribs (Add \$3)

Seafood ENTRÉES:

- Baked Lemon Caper Cod
- Honey Ginger Crusted Tuna (Add \$3)
- Fish Florentine (Add \$3)
- Grilled Jumbo Shrimp (Add \$3)
- Salmon Magnolia (Add \$6)
- Fresh Cold Water Lobster Tail (Market)

Vegan ENTRÉES:

- Cauliflower Steaks
- Vegan Sausage & Peppers
- Vegan Meatloaf
- Vegan Meatballs
- Vegan Mac & Cheese (Add \$2)
- Eggplant Parmesan (Add \$2)
- Chicken Fried Mushrooms & Gravy (Add \$2)
- Polenta with Wild Mushroom Ragù

Ask our Event Coordinators for more Selections

FULL SERVICE ALSO INCLUDES

All Servers and Wait Staff In Tuxedo Uniforms, China, Silverware, Linen Napkins, Self-Serve Coffee Station, Cake Cutting and Wrapping

Events under 50 guests add \$2 more per person

Events under 25 guests add \$4 more per person

All invoices are subject to a 8% service charge plus 6% sales tax unless tax-exempt.

FULL SERVICE DINING

POTATO (choice of one)

- Red Skin
- Au gratin
- Twice Baked
- Whipped Mashed (no dairy)
- Mascarpone Mashed
- Smothered w/ Onions
- Candied Yams
- Mashed Sweet Potatoes

VEGGIES (choice of one)

- Broccoli
- Chef's Mix
- Haricot Verts
- Baked Beans
- Normandy Blend
- Cabbage
- Collard Greens
- Sautéed Spinach (Add \$2)
- Chopped Asparagus & Mushrooms (Add \$2)
- Corn on the Cob (Add \$2)

ADDITIONAL SERVICES:

- Plated Dining (35% Service fee)

PASTA (choice of one)

- Penne Rigatè with Meat Sauce or Marinara
- Fettuccine Alfredo
- Baked Lasagna Vegetarian Style or Meat (Add \$3)
- Tortellini with Marinara or Alfredo (Add \$3)
- Mac & Cheese

SOUPS (Add \$6 a guest)

- Chicken Noodle
- Chicken Tortilla
- Zuppa Toscana
- Vegetable
- Butternut Squash
- Lobster Bisque
- Broccoli Cheddar
- Cabbage w/ Smoked Turkey
- Turkey Chili

SERVICES INCLUDE:

- Fresh Tossed Salad w/ Dressing Assortment
- Garlic Butter Rolls
- Buffet Servers
- China Service



Events under 50 guests add \$2 more per person

Events under 25 guests add \$4 more per person

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PLATED DINNER EXPERIENCE

A WHITE GLOVE EXPERIENCE LIKE NO OTHER!
INCLUDES LINEN, CHINA, SILVERWARE AND
PROFESSIONALLY DRESSED SERVERS

Choice OF STARCH, *Fresh* SALAD,
Baked BUTTERED ROLLS, AND *Dessert*.

Grilled Atlantic Salmon
Magnolia Style

Served On A Bed Of Spinach

\$42 a guest

Icelandic Cod Filets

Topped With Crabmeat,
Asparagus and Hollandaise

\$32 a guest

Four Seasons Jumbo

Shrimp Baked With Lemon,
Garlic and White Wine. Topped
With A Sautee Of Bell Peppers,
Mushrooms, Onions and Tomatoes

\$28 a guest

Stuffed Prawns With

Crabmeat Baked In Brown
Butter, White Wine and Herbs

\$45 a guest

Braised Short Ribs

in House Made Au Jus

\$50 a guest

Seared Sirloin in a Creamy
Rosemary Mushroom
Pan Sauce

\$38 a guest

Magnolia Herb Chicken

\$28 a guest

Baked Cod Florentine in
a Creamy White Wine
Sauce With Spinach and
Roasted Red Peppers

\$28 a guest

Parmesan Crusted Chicken

\$28 a guest

Cauliflower Steak With

Chimichurri Sauce and Grilled
Portobellos Over Polenta

\$28 a guest

Marry Me Chilean Sea Bass
In a Sun-dried Tomato
Cream Sauce With

Kale, Mushrooms and Artichoke

\$40 a guest

Any plated dining requires a full kitchen / prep space
on-site. Please contact Chef Dom to discuss specifics.

IN-HOME DINING

Experience CULINARY MAGIC AS *Chef* AND HER *Talented* TEAM CRAFT A FULL-COURSE MEAL RIGHT BEFORE YOUR EYES! *Let's Collaborate* TO *Create* A MENU THAT'S AS LIMITLESS AS YOUR *Imagination*, ALL MADE *Possible* IN YOUR KITCHEN. GIVE US A CALL TODAY!



GOURMET BBQ'S

MENU #1

\$15.95 per person over 100 ppl
\$16.95 per person under 100 ppl

- 1/3 lb Ground Angus Sirloin Burgers
- Jumbo All Beef Dearborn Hot Dogs
- Baked Beans
- Corn on the Cob
- Regular and BBQ Chips
- Pasta Salad
- Seasonal Fresh Fruit Platter
- All Buns and Condiments

MENU #2

\$16.95 per person over 100 ppl
\$17.95 per person under 100 ppl

- 1/3 lb Ground Angus Sirloin Burgers
- Jumbo All Beef Dearborn Hotdogs
- Baked Beans
- String Beans w/ Potatoes
- Corn on the Cob
- Regular and BBQ Chips
- Pasta Salad
- Seasonal Fresh Fruit Platter
- All Buns and Condiments

MENU #3

\$17.95 per person over 100 ppl
\$18.95 per person under 100 ppl

- Select BBQ Chicken or Italian Sausage with Peppers and Onions
- 1/3 lb Ground Angus Sirloin Burgers
- Jumbo All Beef Dearborn Hot Dogs
- Baked Beans
- Mac & Cheese
- Corn on the Cob
- Regular and BBQ Chips
- Pasta Salad
- Seasonal Fresh Fruit Platter
- All Buns and Condiments

MENU #4

\$19.95 per person over 100 ppl
\$20.95 per person under 100 ppl

- BBQ Chicken
- Italian Sausage with Peppers and Onions
- 1/3 lb Ground Angus Sirloin Burgers
- Jumbo All Beef Dearborn Hot Dogs
- Baked Beans
- String Beans W/ Potatoes
- Mac & Cheese
- Corn on the Cob
- Regular and BBQ Chips
- Pasta Salad
- Seasonal Fresh Fruit Platter
- All Buns and Condiments



Includes disposable economy plates, napkins, and all eating and service utensils.

Events under 50 guests add \$2 more per person.

Events under 25 guests add \$4 more per person plus a \$100 delivery fee.

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GOURMET BBQ'S

MENU #5

\$27.95 per person over 100 ppl
\$29.95 per person under 100 ppl

- Southern Style Pulled Pork
- Texas Style Smoked Beef Brisket
- Baked Beans
- Mac & Cheese
- Corn on Cob
- Coleslaw
- Pasta Salad
- Seasonal Fresh Fruit Platter
- Fresh Baked Cornbread
- Gourmet Buns

MENU #6

\$27.95 per person over 100 ppl
\$29.95 per person under 100 ppl

- Marinated BBQ Chicken Breasts
- Baby Back Rum Ribs
- 1/3 lb Ground Angus Sirloin Burgers
- Mac & Cheese
- Corn on Cob or Baked Beans
- Coleslaw
- Pasta Salad
- Seasonal Fresh Fruit Platter
- Regular and BBQ Chips
- All Buns and Condiments

MENU #7

\$29.95 per person over 100 ppl
\$31.95 per person under 100 ppl

- Marinated Beef Kabobs
- Marinated Chicken Kabobs
- Italian Sausage with Peppers and Onions
- Mac & Cheese
- Corn on Cob
- Coleslaw
- Pasta Salad
- Seasonal Fresh Fruit Platter
- Tabouli Salad
- Hummus with Pita Chips
- Grilled Pita Bread
- All Buns and Condiments



For your Guests..

Seasonal Fruit Platter
Fresh Vegetable and Dip Platter
Imported cheeses and Crackers
Two Chef Select Salads

ADD ON FOR \$3.95 PER PERSON

GRILLING FEE \$175

Includes disposable economy plates, napkins, and all eating and service utensils.

Events under 50 guests add \$2 more per person.

Events under 25 guests add \$4 more per person plus a \$100 delivery fee.

All invoices are subject to a 8% service charge plus 6% sales tax unless tax-exempt.

DESSERT

DESSERTS

- Assorted Homemade Cookies
\$1.50 per person
Chocolate Chip, Sugar,
Oatmeal Cranberry Walnut,
Double Chocolate or
Peanut Butter
- Homemade Brownies
\$2 per person
- Covered Strawberries
\$2 per person
- Large Cannoli
\$5 per person
- Large Éclairs
\$5 per person
- Mini Pastry Assortment
\$45 per person
- Peach Cobbler
\$5 per person

CAKES

- Decorated Sheet Cake
\$100 serves 35 ppl
\$125 serves 70 ppl
- Character Themed/
Luxury Cakes/ Wedding Cakes
Inquire for pricing
- N.Y. Style Cheese Cake 10"
\$65 each, serves 8 ppl, any flavor
- Premium Cake Flavors
(Additional Cost)
Banana Pudding, Hennessy Caramel,
White Chocolate Raspberry,
Peach Cobbler,
Strawberry Lemon Marble,
Lemon Berry, Lavender Lemon,
Turtle Strawberry Cheesecake
- Standard Cake Flavors
(Complimentary)
Vanilla, Chocolate, Yellow/Butter,
Funfetti, White, Marble
- Standard Cake Flavors
(Additional Cost)
Lemon, Red Velvet, Wedding Cake,
Strawberry, Cookies N' Cream,
German Chocolate, Salted Caramel,
Strawberry Crunch, Tye Dye
- Fillings
(Additional Cost)
Cookie Butter, Lemon Curd,
Fresh Strawberry Purée,
Oreo Mousse,
Fresh Raspberry Purée,
Chocolate Mousse, Chocolate Ganache,
Funfetti Mousse, Dulce de Leche

COMPLETE SWEET TABLE

\$18.95 per person over 100 ppl
\$20.95 per person under 100 ppl

MINI SWEET TABLE

\$15.95 per person over 100 ppl
\$16.95 per person under 100 ppl

Includes disposable economy plates, napkins, and all eating and service utensils.

Cakes baked fresh by Crowned Sweets

All invoices are subject to a 8% service charge plus 6% sales tax unless tax-exempt.

BEVERAGES

COFFEE

Gourmet Yemeni Coffee

\$175 for 50 foam cups

\$250 for 100 foam cups

- Stirrer Straws
- Cream
- Sugar

BAR MIXER

\$12.95 per person

- Minimum of 2 Hours
- Cups and Stirrer Straws
- Ice Provided
for Mixer Service Only
- Additional 20 lb Bags of Ice
\$7 each
- Pepsi, Diet Pepsi,
Sierra Mist, Ginger Ale
- Juices: Cranberry, Orange, Water
Grapefruit, Tomato
- Tonic and Soda
- Lemons, Limes and Cherries
- Bloody Mary Mix Available
\$20 per bottle

BEVERAGES

\$1.95 per can or bottle

- Gatorade
- Bottled Water, Sparkling Water
- Pepsi, Diet Pepsi, Coke, Diet Coke,
Sprite, Root Beer, Mountain Dew
Faygo Pop
- Iced Tea and Lemonade

BARTENDERS

\$50 per hour

- Minimum of 2 Hours

SPECIALTY DRINKS

\$3 per person

- Party Punch
- Mocktails
- Shirley Temple Bar

MIMOSAS

\$5 per person

**Dry Ice Beverage Displays
Available**



IN-FLIGHT DINING

Chef Dom SPECIALIZES IN CRAFTING FLAVORFUL, WELL-SEASONED MEALS *Designed* TO FUEL YOUR TEAM WHILE SOARING MILES HIGH. WHETHER YOU'RE CRAVING *Classic* COMFORT FOOD OR SOMETHING MORE *Gourmet*, OUR *Chefs* CAN CREATE DISHES TAILORED TO YOUR NEEDS. WE'VE GOT A MENU FULL OF WINNING SUGGESTIONS YOUR TEAM WILL *Love* WHILE IN FLIGHT.



WE KNOW TIME IS OF THE ESSENCE,
SO CONTACT US TODAY FOR QUICK QUOTES AND
EASY BOOKING. CALL OR TEXT : 248-301-1229
EMAIL: Info@magnoliadomscatering.com

CULTURAL CELEBRATIONS

Celebrate YOUR TRADITIONS WITH DISHES THAT HONOR YOUR *Culture*, PREPARED BY OUR AWARD-WINNING *Chefs* FROM DIVERSE *Culinary* BACKGROUNDS. FROM AUTHENTIC NIGERIAN JOLLOF RICE *And* SUYA TO RICH *Indian* CURRIES AND BIRYANIS, WE CRAFT MEALS THAT BRING FLAVOR *And* AUTHENTICITY TO YOUR EVENT.

PLANNING A MITZVAH?

LET US ELEVATE THE MOMENT WITH PERFECTLY CURATED KOSHER-STYLE OPTIONS. HOSTING A REPASS? OUR COMFORTING SOUL FOOD SELECTIONS, LIKE TENDER FRIED CHICKEN, MAC AND CHEESE, AND COLLARD GREENS, WILL PROVIDE A SENSE OF WARMTH AND TOGETHERNESS.



NO MATTER THE CELEBRATION, OUR CHEFS CAN CREATE CUSTOM MENUS TO REFLECT YOUR HERITAGE AND VISION. LET US MAKE YOUR SPECIAL DAY UNFORGETTABLE.

PAN SERVICE

Half pan is equivalent to 15 servings

Full pan is equivalent to 50 servings

- Magnolia Herb Chicken
(Mixed Pieces 2 per guest)
\$90 half pan
\$250 full pan
- Beef Onion Meatballs in
Onion Gravy
\$65 half pan
\$185 full pan
- Vegan Sausage & Peppers
\$120 half pan
\$350 full pan
- Stuffed Spinach &
Artichoke Chicken
\$125 half pan
\$350 full pan
- Salmon Magnolia (4 oz Filets)
\$120 half pan
\$375 full pan
- Detroit Style Corned Beef
& Cabbage
\$180 half pan
\$575 full pan
- Beef Short Ribs in Au Jus
\$250 half pan
\$750 full pan
- Grilled Turkey Chops & Peppers
\$180 half pan
\$600 full pan
- Fried Turkey Chops
\$150 half pan
\$450 full pan
- Cajun Veggie Pasta
\$65 half pan
\$85 half pan with chicken
\$95 half pan with Salmon
\$175 full pan
\$250 full pan with chicken
\$285 full pan with Salmon
- World Famous Mac & Cheese
\$85 half pan
\$275 full pan
- Collard Greens (no meat)
\$75 half pan
\$225 full pan
- Candied Yams
\$75 half pan
\$225 full pan
- Mascarpone Mashed Potatoes
\$75 half pan
\$225 full pan
- Rice Pilaf
\$50 half pan
\$150 full pan

Fresh Veggie & Dip Platter
Imported Cheese & Cracker Platter
Caesar Salad, Coleslaw or Garden Salad for 3.95 a guest

Includes disposable economy plates, napkins, and all eating and service utensils.

All invoices are subject to a 6% MI sales tax,
and a delivery fee based on quantity and distance

SIGNATURE CHARCUTERIE BOXES

ELEVATE YOUR *Gathering* WITH OUR SHOW-STOPPING *Charcuterie* BOXES, *Designed* TO IMPRESS AND SATISFY UP TO 20 GUESTS. THIS *Generously* SIZED 11X18 GOURMET CREATION FEATURES AN EXQUISITE ASSORTMENT OF PREMIUM CRACKERS, ARTISANAL BREADS, AND DELECTABLE DIPS LIKE SPICY HUMMUS, CREAMY SPINACH ARTICHOKE, AND RICH FRENCH ONION.

INDULGE IN A CURATED SELECTION OF SPREADS, CHUTNEYS, CHOCOLATES, WAFERS, FRESH FRUITS, CRISP VEGGIES, POPCORN, AND ROASTED NUTS—ALL STYLED TO PERFECTION. EACH BOX IS A FEAST FOR BOTH THE EYES AND THE PALATE, ADORNED WITH EDIBLE ART AND SHIMMERING EDIBLE GLITTER FOR THAT EXTRA TOUCH OF ELEGANCE.



PERFECT FOR ANY OCCASION, OUR CHARCUTERIE BOXES ARE WHERE SOPHISTICATION MEETS DELICIOUSNESS.

\$100 A Box (Requires 24 hr notice)

TERMS & CONDITIONS

PAYMENT

A minimum deposit of 25% is due to secure any date more than 150 days from the time of booking.

A minimum deposit of 50% is due to secure any date from 17 to 149 days from the time of booking.

The remaining balance is due 14 days prior to event. Payment must be made in full if event is within 16 days from the time of booking.

If your payment is required on the day of your event please note that final payment must be in cash, money order or cashiers check.

The caterer will not set up until your balance is satisfied.

We accept Cash, Check (must be received and cleared 7 days before event), Major Credit Cards, CashApp (\$magnoliadoms), Venmo and Zelle (dominique watt03@gmail).

There is a 3.5% Transaction fee for all Credit, Debit and eCheck Transactions (eChecks not accepted less than 12 days before event). You are responsible for any returned check fees plus an additional \$50 inconvenience fee. A portion of proceeds weekly donated and yes we tithe.

FINAL INFORMATION

Client must secure safe unloading and loading area for Catering Staff.

Chef has the right to change menu but will give notice of any menu changes based on food availability, safety and pricing. This can occur during Holiday times and unexpected events that may cause food shortages, inflation, or changes in item availability.

Prices subject to increase during these times as well. Events where alcohol is served, on-site cooking required, and/or 100 + guests present must secure special event insurance from Magnolia Doms Catering for \$125 or sign liability waiver if applicable. There are no refunds for services rendered or on payment plans. Cancelled events are transferable for up to 24 months. All payment arrangements and discounts must be approved by Chef Dom in writing. All tax exempt entities must provide appropriate 501c3 form.

REQUIREMENTS

1. We require (2) 8 ft tables standing and covered with a tablecloth when we arrive. We can cover your buffet table for an additional fee.
2. For most BBQ's we require (3) 8 ft tables or (3) picnic tables standing and covered when we arrive. We can cover (3) 8 ft tables for an additional fee, picnic tables exclude.

CHEF'S COMPLIMENTS

The Chef's Compliments were designed to be fillers on your buffet table to give everyone something extra to try. If you run out of the Chef's Compliments we do not consider this running out of food.

FROM CHEF DOM

Chef Dom – THE HEART OF DETROIT CUISINE

Born and raised in Detroit, Michigan, Chef Dom's culinary journey began in the kitchen with her grandmother Magnolia, and mother, Paulette, whose soulful dishes inspired a lifelong love of cooking. With determination and grit, Chef Dom started her business by selling dinners out of the trunk of her car, winning over hearts and palates across the city.



Nearly two decades later, Chef Dom's catering business has flourished into a trusted name in the Metro Detroit area, serving events from intimate gatherings of 10 to grand celebrations of up to 10,000 guests. Her diverse menu offerings, from Nigerian delicacies to soul food, reflect a deep respect for cultural traditions, made fresh to order with premium ingredients and zero shortcuts.

Backed by a team of award-winning chefs and a commitment to excellence, Chef Dom is passionate about creating unforgettable experiences.



Whether celebrating life's joyous moments or bringing comfort through food, Chef takes pride in being part of her client's stories. For Chef Dom, food is more than sustenance, it is a celebration of love, culture, and community, while being a blessing.