

Catering Menu

Pricing Structure for Build a Breakfast

Pricing is per person.

Standard: **Choose** 3 Items \$10.50

Choose 4 Items \$12.75

Add Item \$2.25/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 \$3.25 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** \$2.25 per person

Eggs* Benedict

(add \$3.25 per person)

- Traditional
- Turkey, Bacon and Avocado
- Chorizo

Breakfast Mac & Cheese

(add \$3.25 per person)

- Meat Lover Cougar Gold Breakfast Mac

Jumbo Breakfast Burritos

(add \$3.25 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

Build a Breakfast

Biscuits and Gravy

- Biscuits and Country Sausage Gravy

Pancakes and French Toast

(With butter and syrup)

- French Toast
- Pancakes

Smothered Hash Browns

(add \$2.75 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 \$1.25 per/person)

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Items may be cooked to order.*

Ask about our Mimosa Bar!

Catering Menu

Appetizers & Snacks

Sliders

(Trays of 24)

Pulled Barbecue Pork \$70
Pulled Barbecue Tri-Tip \$70
Pulled Barbecue Chicken \$54
Pulled Jerk Chicken \$54
Chicken Fried Steak \$54
Italian Meatball with Marinara and
Parmesan \$54
Beef* and Cheddar Cheese \$54
Beef*, Bacon and Bleu Cheese \$59

*Served with appropriate
condiments.*

Chicken Wings

(Trays of 50)

Spicy Buffalo with Bleu Cheese
Dipping Sauce \$64
Extra Hot Buffalo with Bleu Cheese
Dipping Sauce \$64
Teriyaki & Pineapple \$64
Sweet & Smoky Barbecue \$64

Skewers

(Trays of 30)

Chicken

Teriyaki \$41
Barbeque \$41
Spicy Thai Peanut \$41

Shrimp

Cajun Blackened \$54
Spicy Thai Peanut \$54
Garlic Herb Butter \$54

Sausage

BBQ Kielbasa \$41

Mexican Finger Foods

(Trays of 40)

Cheese Quesadillas \$41
Mini Tacos \$41
Chicken Taquitos \$41
Beef Taquitos \$41

Served with sour cream and salsa.

Stuffed Mushrooms

(Trays of 40)

Bacon and Feta \$54
Crab and Feta \$75

Dips

(Serves 25-30)

Hot

Spinach, Artichoke Parmesan
with Tortilla Chips \$75
Buffalo Chicken with Toasted
Crostoni & Sliced Breads \$75
Chili Con Queso with Tortilla
Chips \$64

Cold

Classic Seven Layer with Tortilla
Chips & Salsa \$41
Tortilla Chips & Salsa \$28
Guacamole with Tortilla Chips \$59
Bruschetta with Toasted Garlic
Crostoni \$36
Roasted Garlic Red Pepper Dip
with Fresh Veggies & Crunchy
Bread Sticks \$41

Mini Corndogs

(Pans of 30) \$41

For the little kids (or the big kids)

Meatballs

(Pans of 80)

Swedish \$41
Hawaiian \$41
Italian Marinara \$41

Trays

Meat, Cheese & Cracker Tray
Serves 35 \$70

Fruit Tray

Small Serves 15 \$36.75
Medium Serves 25 \$48.00
Large Serves 35 \$54.50

Fruit and Cheese Tray
Serves 35 \$59

Fresh Fruit Kabob Tray
Trays of 30 \$54

Fresh Veggie Tray
Served with ranch dip.
Serves 35 \$64

Pinwheels
Trays of 36 \$36

Wrapped Asparagus
Trays of 36 \$36

Caprese Kabobs
Trays of 25 \$39

Deviled Eggs
Trays of 30 \$24

*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
\$13.65 per person

Soup and Cold Sandwich Bar Combo

Soup of your *choice* with Sandwich Bar and Potato Chips
\$15.75 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.

\$15.75 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 \$3.25/pp

Pasta Bar

Pasta with two sauces – marinara and Alfredo. \$12.65 per person

Add choice of two toppings (add \$3.25 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.

\$15.75 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.

\$14.75 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. \$15.75 per person

Loaded Topping Bar

Bacon, grilled chicken, onion, green pepper, mushroom, and roasted red pepper. \$15.75 per person

Veggie Topping Bar

Spinach, artichoke, onion, mushroom, green pepper, tomato, broccoli and spinach. \$15.75 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.

\$14.75 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 \$15.75pp

Two entrees and three sides \$17.75pp

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 \$16.75pp

Two entrees and three sides \$18.75pp

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 \$3.25pp

Each *additional* side \$2.25pp

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

Sides

Salads

Potato Salad

Pasta Salad

Garden Salad

Caesar Salad

Coleslaw

Broccoli Salad

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

Tortilla Chips

Premiums

(add \$2.25 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. \$13.65 per person

Upgrade to premium dogs
add \$1.25 per person.

Add boneless, skinless chicken breast
\$4.25 per person

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

Tri-Tip and BBQ Chicken

Smoked Beef* Tri-Tip and BBQ Chicken. \$19.95 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).

\$19.95 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 \$2.25/pp
Bottled Water \$2.25/pp
Bottled Juices \$3.00/pp
Bottled Iced Tea \$3.00/pp
Case of Water (35) \$35.00

By the Gallon

Fruit Punch \$15.75/gallon
Lemonade \$15.75/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) \$15.75/gallon*
Iced Tea \$15.75/gallon
Boxed Travel Coffee (Reg or Decaf) \$20.00/ea*
Boxed Travel Brewed Iced Tea \$20.00/ea

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

Desserts

Assorted Cookies & Brownies \$4.25/pp
Cheesecake \$6.89/pp
Fruit Crisp \$6.89/pp
Carrot Cake \$6.89/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.