

Hors D'oeuvres

Potato Chips or Nacho Chips	
With French Onion, Ranch, or Salsa Dip	\$7.99/lb
Cheese Tray & Crackers (serves 60)	\$95.00
Vegetable Tray & Dip (serves 75)	\$75.00
Mini Croissants (60 Count)	\$80.00
(18 Ham, 18 Turkey, 24 Roast Beef)	
Fruit Tray (serves 50)	Seasonal
Deep Fried Mushrooms (100 count)	\$50.00
Onion Rings (100 count)	\$50.00
Toasted Ravioli (100 count)	\$60.00
Meatballs w/Marinara or BBQ (100 count)	\$50.00



Complimentary Taste Test

By Appointment Only

19067 W Frontage Road
Raymond, IL 62560
I-55 & 108 Carlinville Exit 60

Phone: 217-324-2100 Fax: 217-324-6852

E-mail: msmagnuson@hotmail.com

Breakfast

All American Breakfast:	\$8.99/person
Choice of ham, sausage links or patties, scrambled eggs, tater tots, biscuits w/jelly, orange juice, coffee, and water.	
Continental Breakfast:	\$6.99/person
Assorted danishes, muffins, cinnamon rolls, orange juice, coffee, and water.	

Pastries

Assorted Danish	\$18.00/dozen
Cinnamon Rolls	\$18.00/dozen
Glazed Donuts	\$10.00/dozen

Desserts

Pies: Apple	\$3.50/Slice
Chocolate Cream	
Lemon Meringue	
Cheesecake:	\$3.50/Slice
Sheet Cakes: Texas	\$2.99/Piece
Carrot	
Double Chocolate	
Red Velvet	
German Chocolate	
Brownies:	\$10.00/Dozen
Cookies: Chocolate Chunk	\$10.00/Dozen
Sweet and Salty	
Oatmeal Raisin Walnut	

Magnuson Grand Hotel & Conference Center



Banquet & Carry-out Menu

Weddings

Rehearsal Dinners

Family Reunions

Corporate Meetings

Conferences

Dinner Banquets

Bridal Showers

Baby Showers

Graduation Parties

Anniversary Parties

Retirement Parties

And More



www.magnusongrandhotel.com

Entrees

Fried Chicken (75 or less) Chicken is hand-breaded and fried to a golden brown crisp

Baked Chicken Herb roasted chicken

Grilled Chicken Breast Lightly seasoned w/ salt and pepper and may be served plain or with a tarragon cream sauce

Breaded Pork Chops Hand-breaded and fried to a golden brown

Round of Roast Beef Excellent cut of slow roasted top round. Sliced and served with brown gravy

Roast Pork Loin Slow roasted pork loin sliced and served with pork gravy

Mostacolli Made with ground beef, bell peppers, onion and layered with mozzarella cheese

Tortellini Alfredo Cheese tortellini served with our homemade Alfredo sauce and peas

Sliced Ham Baked and sliced with a brown sugar butter glaze or a tropical bourbon glaze

Prime Rib (**MARKET PRICE**) A perfect cut of Rib-eye cooked to medium rare.



Potatoes

Mashed Potatoes & Gravy

Baked Potatoes

Au Gratin Potatoes

Parsley Potatoes

Texas Potatoes

Vegetables

Peas

Buttered Corn

Seasoned Green Beans

Glazed Carrots

California Blend

Broccoli (with or without cheese)

Cauliflower (with or without cheese)

Salads

Tossed Salad

Pasta Salad

Cole Slaw

Caesar Salad

Banquet Meal Policies

1. All guaranteed numbers must be turned in five (5) days prior to function.
2. Plated meals will be served up to one hundred (100) guests.
3. Meals over one hundred (100) guests will be buffet style.
4. Buffet meals will be served by the wait staff at the buffet line.
5. **Buffet meals are per standard serving, NOT all you can eat.**
6. Food will be prepared for ten percent (10%) over the guaranteed number.
7. Food will not be permitted to leave the premises at any time.
8. No outside food, beverage, or alcohol will be permitted in the facility.
9. Guest will be charged for the number of guaranteed meals and will also be charged for any additional meals over the guaranteed amount.
10. All functions will be charged local tax and an eighteen percent (18%) gratuity on all food, beverage, and alcohol products.



Served with Rolls, Butter, Tea, Water, and Coffee

1 entrée, 1 potato, 1 vegetable and 1 salad \$12.99/each

2 entrées, 1 potato, 2 vegetables and 1 salad \$15.99/each

2 entrées, 2 potatoes, 2 vegetables and 2 salads \$18.99/each

18% Gratuity and 7.25% state sales tax will be applied.

Prices and Availability are subject to change without prior notice.