Display Appetizers

Cheese Boards
Assorted Domestic Cheeses with Carr’s Crackers Fresh Grapes & Berries  $3.50
Assorted Imported Cheeses, Grapes, Candied Nuts, Berries  $5.50

Crudité
Seasonal Raw Vegetables with our Creamy Garlic- Peppercorn Dip  $3.25

Bruschetta
Naan Bread with Marinated Roasted Tomatoes, Sundried Tomato, Calamata Olives  $3.25

Tapenade
Traditional Hummus, Baba Ghanoush & Mixed Olives, Chopped Red Onion and Pita Bread  $4.00

Mediterranean Display **
Assorted Imported Cheeses, Charcutiere, Grapes, Candied Nuts, Berries, Traditional Hummus & Carrots, Naan Bread with Marinated Roasted Tomatoes  $7.25

Baked Brie
Imported Brie Cheese in Puff Pastry with Your choice of Raspberry or Orange Marmalade Preserves  $3.25

Smoked Salmon **
House Cured Salmon, Traditional Accompaniments of Capers, Red Onion, Eggs and Crème Fraiche. Market $$

Pate **
Choice of Country Pork, Chicken or Foie Gras Pate with Traditional Accompaniments of Cornichons, Whole Grain Mustard and Toast Points  $6.50

Fruit Display
Assorted Fresh Seasonal Fruits with a Honey-Yogurt Dipping Sauce  $3.50

Raw Bar **
Oysters, Crab Claws, Little Neck Clams, Jumbo Shrimp, Cocktail Sauce, Horseradish, Lemons, Tabasco & Red Wine Mignonette  Market$$

Spinach & Artichoke Dip
Warm Crab, Artichoke & Cream Cheese Dip Served in a Bread Boule, Carr’s Crackers  $3.25 w/ crab  $4.25

**Additional charges apply to reception packages**
Hors D'oeuvres
Passed & stationary
Priced per 25 piece. Minimum 50 pieces

Jumbo Shrimp Cocktail
75. **

Chicken Brochettes,
Teriyaki or Thai Style
45.

Beef Brochettes,
Teriyaki or Thai Style
50.

Miniature Assorted Quiches
38.

Stuffed Mushroom Caps
Choice of Herb or Crab Stuffed
25/50.

Greek Spanakopita
38.

Grilled Sweet Chili Shrimp Skewers
50.

Miniature Cuban Sandwiches
45.

Miniature Crab Cakes
65.

Scallops Wrapped in Bacon
75. **

Tahi Tuna, Cucumber Spaghetti,
Pickled Ginger
Market

Pork Potstickers
45.

Chilled Tenderloin Toast Points,
Horsradish Cream
55.

Asparagus Tips Wrapped in
Asiago Cheese Puff Pastry
45.

Miniature Beef Wellingtons
65.

Mini Vegetable or Pork Spring Rolls
40.

Boneless Buffalo Fingers
45.

New Zealand Lamb Pops
Market**

Mini Wild Mushroom Tartlets
40.

Boneless Chicken Fingers
38.

Maple cranberry Chicken Salad
in Phyllo Cups
38.

Coconut Shrimp, Mango Chutney
50.

Andouille & Shrimp Kabobs
45.

Gazpacho Shooters
50.
Candied Pork Belly Bites 38.
Smoked Gouda Risotto Croquettes 38.
Kobe Beef, Blue Chees & Bacon Bites 50.
Asian Chicken Dumplings 45.
Miniature Gourmet Grilled Cheese 38.
Shrimp Scampi Risotto Bites 50.
Sweet Potato, Braised Short rib Tartlets 45.
Chicken or Shepherds Pot Pie 45.
House Mac & Cheese Bites 38.
Mediterranean Antipasto Skewers 45.
Mini Lobster Roll 75. **
Porcini Mushroom & Parmesan Risotto Bites 50.
Smoked Salmon Crostini’s 55.
Raspberry & Brie in Phyla Cups 38.

**additional charges apply to reception packages**
Suggested Servings Per Person: 5-7 pieces with a meal, 10-12 pieces as a meal
***Custom wedding receptions are available to make your day yours***

WINNISQUAM RECEPTION

Choose Up to Three Butler Passed or Stationary Appetizers, Display Platters or Combination of from category A

Salad
Choice of salad

Entrée
Two Plated Entrées May Be Ordered or
Two Buffet Entrée May Be Ordered from category A

52.00

All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.
SQUAM RECEPTION

Choose Up to Three Butler Passed or Stationary Appetizers, Display Platters or Combination of Two from category A and One from B.

Salad
Choice of salad

Entrée
Two Plated Entrées May Be Ordered or Two Buffet Entrée May Be Ordered One from category A&B

62.00

All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.
WINNIPESAUKEE RECEPTION

Choose Up to Three Butler Passed or Stationary Appetizers, Display Platters or Combination of
Two from category A and one from B

Appetizer
Choice of plated appetizer

Salad
Choice of salad

Entrée
Two Plated Entrées May Be Ordered
or
Three Buffet Entrée May Be Ordered
Two from category A & One from B

72.00

All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.
RUBY RECEPTION

Cocktail Reception
Features Your Selection of:
Four Butler Passed Hors D’oeuvres, Stationary Platters or Combination of

Appetizer
Choice of plated Appetizer

Salad
Choice of Salad

Entrée
Two Plated Entrees May Be Ordered
or
Three Buffet Entrée May Be Ordered

Please choose from category A or B

79.00 pp

All entrees & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread and water service.
CHEF ATTENDED STATIONS
A Dinner Station May be Replaced in Lieu of a Dinner Entrée.
There will be a $75.00 Chef Fee per Station

PASTA STATION

Wild Mushroom Tortellini, Porcini Mushroom Cream Sauce
Penne Pasta, Grilled Chicken, Basil Pesto Sauce, Toasted Pine Nuts
Four Cheese Ravioli, House Marinara or Creamy Alfredo Sauce
House Mac & Cheese, Parmesan, Cheddar, Asiago
Lobster Mac & Cheese, Parmesan, Cheddar, Asiago**
Fresh Julienne Vegetables, Penne Pasta, Garlic, White Wine & Fresh Herbs

CARVING STATION

Maple & Cider Glazed Ham, Rum Raisin, Honey Mustard
Roast Loin of Pork, Parmesan-Mustard Encrusted
Slow Roasted Boneless Turkey Breast, Giblet Gravy
Roast Prime Rib of Beef, Natural Au Jus & Horseradish Cream Sauce
Pepper & Garlic Roasted Whole Tenderloin of Beef, Horseradish Cream Sauce**

** Additional charge of 4.00 pp for all dinner packages except Ruby Reception
SPECIALTY THEME DINNERS

New England Clam Bake

New England Clam Chowder
Pasta, Potato or Garden Salad, Cole Slaw
Maine Steamers, Whole Lobster (one per person), BBQ Chicken,
Corn on the Cob, Drawn Butter
Sliced Watermelon, Cookies & Brownies
Market

Southern BBQ

Cole Slaw & Potato Salad, Corn Bread
BBQ Chicken & Ribs, BBQ Pulled Pork, Baked Beans
Iced Sweet Tea and Peach Cobbler
40.00

Tailgate Party

On The Grill, Hamburgers, Hot Dogs, BBQ Chicken, Italian sausages, Peppers & Onions, Egg-
Potato Salad, Macaroni Salad, Corn on the Cob, Watermelon & Cookies
36.00

Cattleman’s Dream

Fresh Garden Salad, Caprese Salad,
Grilled NY Strip Steak & Jumbo Grilled Shrimp
Roasted Red Potato’s, Vegetables and NY Style Cheesecake
Market
Buffet & Plated Salad Choices

Additional salad 3.50pp

Traditional Caesar
Traditional Caesar Salad with Shaved Pecorino Romano and Herbed Croutons

Caprese
Fresh Buffalo Mozzarella, Vine Ripe Red & Yellow tomatoes, Basil and Olive Oil

Mediterranean Pasta
Kalamata Olive, Tomatoes, Feta Cheese, Cucumbers, Red Onion and Carrots in Light Balsamic Vinaigrette

Spinach Salad
Fresh Baby Spinach with Chopped Egg, Bacon, Tomato and Goat Cheese with a Warmed Balsamic Vinaigrette

House Salad
Fresh Field Greens, Balsamic Vinaigrette, Candied Walnuts & Dried Cranberries

The Wedge (plated only)
Iceberg Lettuce, House Blue Cheese Dressing, Applewood Smoked Bacon, Tomatoes, Green Onion & Blue Cheese Crumbles

Antipasto
Fresh Mozzarella, Marinated Artichoke Hearts, Mushrooms & Tomato’s, Olives and Pepperoneini’s

Italian Bread Salad
Marinated Tomato’s, Fresh Mozzarella, Shaved Pecorino Romano, Italian Bread, Red Onion, Extra Virgin Olive Oil & Aged Balsamic
Buffet & Platted Vegetables & Starch Choices
Additional choice 3.00pp

Red Bliss Mashed Potato
Roasted Garlic Mashed
Cheddar Mashed
Sweet Potato Mashed
Rosemary & Thyme Roasted Potato
Rice Pilaf
Herbed Wild Rice
Wild Mushroom Risotto
Vegetable Risotto
Scalloped Potato
Maple Glazed Carrots
Green Beans
Broccolini
Asparagus
Assorted Summer Squashes
Green Bean Cassarole
Broccoli Cassarole
Stationary and/or Passed Appetizer Choices

**Category A**

Asian Chicken Dumpling
Chicken Brochettes, Teriyaki or Thai Style
Mini Wild Mushroom Tartlets
Boneless Chicken Fingers
Beef Brochettes, Teriyaki or Thai Style
Maple cranberry Chicken Salad Cups
Miniature Assorted Quiches
Stuffed Mushroom Caps
Greek Spanakopita
Miniature Cuban Sandwiches
Pork Potstickers
Gazpacho Shooters
Asparagus Tips Wrapped in Asiago Cheese Puff Pastry
Mini Vegetable or Pork Spring Rolls
Boneless Buffalo Fingers
Smoked Gouda Risotto Croquettes
Chicken or Shepherds Pot Pie
Mediterranean Antipasto Skewers
Miniature Gourmet Grilled Cheese

**Category B**

Scallops Wrapped in Bacon
Ahi Tuna, Cucumber Spaghetti,
Grilled Sweet Chili Shrimp Skewers
Miniature Crab Cakes
Chilled Tenderloin Toast Points,
Coconut Shrimp, Mango Chutney
Jumbo Shrimp Cocktail (2)
Miniature Beef Wellingtons
Candied Pork Belly Bites
Mae & Cheese Bites
Andouille & Shrimp Kabobs
Kobe Beef, Blue Chees & Bacon Bites
Lobster Sliders
Shrimp Scampi Risotto Bites
Porcini Mushroom & Parmesan Risotto Bites
Smoked Salmon Crostini’s
Sweet Potato, Braised Short rib Tartlets
Raspberry & Brie in Phyllo Cups
Stuffed Mushroom Crab Stuffed
Stationary Displays

Category A
- Domestic Cheese, Fruit & Crackers
- Vegetable Crudités
- Bruschetta Platter
- Fresh Fruit Display
- Mediterranean Tapenades, Toast Points

Category B
- Imported Cheeses, Candied Nuts, Fruit
- Baked Brie
- Smoked Salmon
- Spinach & Artichoke Dip
- Shrimp Cocktail (2pp)
- Pate Display

Entrée Choices

Category A
- Mac & Cheese
- Herb Roast Chicken Breast
- Miso Glazed Salmon
- Grilled Tenderloin Tips
- Roast Pork Loin
- Roast Turkey
- Bourbon Glazed Ham
- Baked Haddock
- Chicken Broccoli & Ziti
- Spinach & Garlic Ravioli
- Wild Mushroom Ravioli
- Roast Whole Sirloin
- Slow Roasted Beef Short Ribs
- Pork Tenderloin

Category B
- Seafood Linguini
- Jumbo Lump Crab Cakes
- Roast Prime Rib of Beef
- 6oz Filet Mignon (plated only)
- Pan Seared Sea Bass (plated only)
- Lobster Mac & Cheese
- Veal Osso Bucco
- Grilled NY Strip
- Pan Seared Rare Ahi Tuna
- Lobster Ravioli
- Seafood Newburgh
- Roast Whole Sirloin
Additional Carving Stations Available to Enhance your Reception

Roast Tenderloin of Beef  12.00 pp
Prime Rib of Beef  10.00 pp
Root Beer Glazed Ham  5.00 pp
Parmesan Crusted Pork Loin  3.75 pp
Roast Turkey Breast  4.50 pp
Traditional Beef Wellington  12.00 pp
Roast New Zealand Rack of Lamb  14.00 pp
Porchetta  9.00 pp

Additional Pasta Stations  8.00 pp
Wild Mushroom Tortellini, Porcini Mushroom Cream Sauce
Penne Pasta, Grilled Chicken, Basil Pesto Sauce, Toasted Pine Nuts
Four Cheese Ravioli, House Marinara or Creamy Alfredo Sauce
House Mac & Cheese, Parmesan, Cheddar, Asiago
Fresh Julienne Vegetables, Penne Pasta, Garlic, White Wine & Fresh Herbs
Butternut Squash Ravioli, Maple Sage Cream
APPETIZERS
Priced upon request

Seafood Offerings

Tangerine Dipping Sauce Baby Shrimp & Chorizo Skewers, Sweet Chili Sauce

Traditional Jumbo Gulf Shrimp Cocktail with Horseradish Cocktail Sauce

Tuna Tartar & Cucumber Salad on A Crispy Wonton

Petite Maine Lobster Salad Roll

Duck Trap Farm Smoked Salmon on A Potato Galette With Dilled Sour Cream

Sesame Seared Ahi Tuna and Wasabi Mayonnaise on A Sticky Rice Cake

Maine Lobster Salad Tossed with Lemon Aioli Served on A Belgian Endive Leaf

Mini Cod Cakes with Chipotle Remoulade

Sweet and Spicy Raspberry Habanero Glazed Grilled Shrimp Skewers

Chilled Grilled Jumbo Shrimp with Bloody Mary Dipping Sauce

Mini Maine Lump Crab Cakes with Chipotle Remoulade Black & White Sesame Seared Ahi Tuna with Asian Slaw on A Crispy Wonton

Maine Lobster Salad Crostini’s

Chilled Spicy Lime Shrimp Ceviche Spoons

Thai Shrimp Lettuce Wraps with Soy Ginger Dipping Sauce

Sesame Seared Diver Scallops on A Crispy Wonton Skin Topped With Asian Slaw

Mini Yellowfin Tuna Tartar Taco’s, Asian Slaw, Saracha Aioli

Crispy Lobster and Corn Quesadillas Served With Avocado Salsa
**Poultry Hors D’oeuvres**

*Curried Chicken Salad with Flame Red Grapes on A Crispy Pita Chip*
*Chinese Seared Duck Breast with Hoisin Mayonnaise on A Crostini*
*Smoked Turkey Breast with Cranberry Orange Chutney on A Multigrain Crostini*
*Southwestern Chicken Empanadas, Sour Cream Lime Aioli*
*Double Crispy Sweet Soy Glazed Chicken Wings*
*Crispy Coconut Chicken Bites with Costa Rican Golden Pineapple Ketchup*
*Chicken Saté Skewers with Spicy Thai Peanut Sauce*
*Greek Grilled Chicken, Spinach and Feta Cheese in A Phyllo Tartlet*
*Chicken Shu Mi Shooters (Chinese Steamed Dumpling) With Soy Dipping Sauce*
*Long Island Duck Confit & Scallion Min Pancakes*
*Grilled Jamaican Jerk Chicken Skewers with Creamy Mango Sauce*
*Sliced Smoked Duck on Cranberry Crostini with Kumquat Chutney*
*Sweet & Spicy Raspberry Habanero Glazed Chicken Skewers*
*Hickory Smoked Chicken with Black Bean & Corn Salsa in A Corn Tortilla Cup*
*Thai Chicken Lettuce Wraps with Spicy Peanut Dipping Sauce*

**Meat Hors D’oeuvres**

*Candied Maple & Black Pepper Bacon Skewers*
*Braised Pork Belly & Watermelon*
*Beef Short Rib & Sweet Potato Puree Spoons*
*Worcestershire, Brown Sugar & Cracked Pepper Marinated Beef Skewers*
*Peppered Beef Tenderloin with Stilton Bleu Cheese on Sour Dough Crostini*
*Beef Sliders, Gorgonzola, Caramelized Onions & Roasted Tomato Ketchup*
*Mini Cheeseburgers in Paradise Complete With Mini Gherkins*
Thai Beef Salad Served on A Cucumber Cup
Beef Carpaccio and Shaved Reggiano Parmesan Cheese on A Crostini
Dijon Encrusted Baby Denver Lamb Chops
Crispy Grissini (Italian Bread Stick) with Gorgonzola Wrapped in Prosciutto
Mini Lamb Kebobs Rubbed with Rosemary and Dijon Mustard
Fresh Figs with Gorgonzola Spread Wrapped with Prosciutto
Sweet Italian Sausage Stuffed Mushroom Caps
Southwestern Egg Roll with Black Beans & Pork
Cocktail “Pigs” In A Blanket
Smokey North Carolina BBQ Pork & Sweet Onion Marmalade on A Crostini
Moroccan Curried Mini Lamb Kebobs with Tzatziki (Cucumber Yogurt Sauce)
Mini Asian Beef Roulade with Red Pepper & Asparagus
Lamb Sliders with Chipotle Aioli and Baby Greens
Pork Shu Mi (Chinese Steamed Dumpling) With Soy Dipping Sauce
Crispy Fried Pork Spring Rolls with Mi Ploy Sweet Chili Dip
Kobe Beef Pops, Blue Cheese & Bacon, Chipotle Aioli

**Vegetarian Hors D’oeuvres**

Fresh Mozzarella, Grape Tomato, Artichokes & Mushroom Skewers
Vietnamese Fresh Spring Rolls with Spicy Dipping Sauce
Traditional Potato Latkes Served with Apple Sauce
Crispy Pita Triangles with Roasted Red Pepper Hummus and Baba Ghanoush
Wild & Domestic Mushroom Ragu Tartlets
Roasted Garlic Spinach & Feta Cheese Pie Bites
Bruschetta in Phyllo Cups
Smoked Gouda Risotto Croquettes
Grilled Flat Bread with Fresh Mozzarella, Sliced Plum Tomatoes, Fresh Basil
Asparagus Spears Wrapped With Asiago & Phyllo
Gazpacho Shooter
Spinach & Feta Phyllo Spanakopita
Grilled Vegetable Quesadilla with Monterey Jack Cheese and Creamy Salsa
Baked Stuffed Mushroom Caps
Southern Style Scallion & Jalapeño Hush Puppy with Maple Cream
Crispy Fried Spring Rolls with Mi Ploy Sweet Chili Dip
Spinach and Boursin Stuffed Mushroom Caps
Wild Mushroom & Boursin Cheese Phyllo Tart
Sweet Potato Pancakes Served with Vermont Maple Cream

Soups-Hors D’oeuvres - Served In Demitasse Cups

Strawberry and Cantaloupe Melon with Fresh Mint
Cream of Wild Mushroom
Fresh Summer Garden Gazpacho
Chilled Avocado with Cucumber Coulis
Lobster Bisque with Roasted Corn Garnish
Cream of Asparagus with Roasted Red Pepper Coulis
Roasted Butternut Squash Bisque with Black Thai Rice
Creamy Yukon Gold Potato with Bacon Craekles
Linen & china

≈ Included with your menu package are standard linen tablecloths, napkins, china, silverware and water glasses.
≈ Additional linen and plate charges
≈ Colored Tablecloth 5.00 ea
≈ Specialty long tablecloths 18.00 ea

Menu Selections

≈ Menu selections and prices will be confirmed 6 month prior to your Event date
≈ Please make our chef and Function specialist aware of any dietary request in advance.
≈ Menu selection and a final guaranteed attendance is required 30 days prior to your event. This guarantee is not subject to reduction (Example 45 guest, 25 Prime Rib, 20 Shrimp Scampi).

Beverage & Food Service

≈ All food will be provided by Magic Foods Catering, LLC with the exception of the wedding cake.
≈ Servers are contracted out at 5 hours of service, additional hours at $30.00/hour, chefs @ $30.00/hour and bartenders @ $30.00/hour. 1 server per 25 guest/buffet service & 1 server per 20 guest/plated service

Deposits / Payment Schedule

≈ Booking-a $500 deposit by check is required to confirm your date.
≈ Second Payment: 50% of the estimated balance based on guaranteed attendance is due 21 days prior to the event date by check.
≈ Final Payment: Balance Due 7 days prior to event date.
≈ All events booked within 7 days of event date will require payment in full.
≈ All payments are non-refundable, and therefore serve as our cancellation policy.
≈ Final guaranteed guest count is the minimum number you will be billed; additional guest will be billed accordingly.
≈ All Deposits are non refundable.