

MAGIC FOODS CATERING



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Display Appetizers

Cheese Boards

Assorted Domestic Cheeses with Carr's Crackers Fresh Grapes & Berries 5.

Assorted Imported Cheeses, Grapes, Candied Nuts, Berries 7.

Crudité

Seasonal Raw Vegetables with our Creamy Garlic- Peppercorn Dip 5.

Bruschetta

Naan Bread with Marinated Roasted Tomatoes, Sundried Tomato, Calamata Olives 5.

Tapenade

Traditional Hummus, Baba Ghanoush & Mixed Olives, Chopped Red Onion and Pita Bread 6.

Mediterranean Display**

Assorted Imported Cheeses, Charcutiere, Grapes, Candied Nuts, Berries, Traditional Hummus & Carrots, Naan Bread with Marinated Roasted Tomatoes 10.

Baked Brie

Imported Brie Cheese in Puff Pastry with Your choice of Raspberry or Orange Marmalade Preserves 4.5

Smoked Salmon**

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

Paté**

Choice of Country Pork, Chicken or Foie Gras Paté with Traditional Accompaniments of Cornichons, Whole Grain Mustard and Toast Points 7.5

Fruit Display

Assorted Fresh Seasonal Fruits with a Honey-Yogurt Dipping Sauce 4.5

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 Bowl, Carr's Crackers 4. w/ crab 6.

Additional charges apply to reception packages

Hors D'oeuvres
Passed & stationary
Priced per 25 pieces. Minimum 50 pieces

Jumbo Shrimp Cocktail
95. **

Chicken Brochettes,
Teriyaki or Thai Style
45.

Beef Brochettes,
Teriyaki or Thai Style
55.

Miniature Assorted Quiches
50.

Stuffed Mushroom Caps
Choice of Herb or Crab Stuffed
45. / 70.

Greek Spanakopita
45.

Grilled Sweet Chili Shrimp Skewers
55.

Miniature Cuban Sandwiches
45.

Miniature Crab Cakes
75.

Scallops Wrapped in Bacon
85. **

Ahi Tuna, Cucumber Spaghetti,
Pickled Ginger
Market

Pork Potstickers
45.

Chilled Tenderloin Toast Points,
Horseradish Cream
65.

Asparagus Tips Wrapped in
Asiago Cheese Puff Pastry
45.

Miniature Beef Wellingtons
75. **

Mini Vegetable or Pork Spring Rolls
45.

Boneless Buffalo Fingers
45.

New Zealand Lamb Pops
Market**

Mini Wild Mushroom Tartlets
45.

Boneless Chicken Fingers
45.

Maple cranberry Chicken Salad
in Phyllo Cups
38.

Coconut Shrimp, Mango Chutney
60.

Andouille & Shrimp Kabobs
45.

Gazpacho Shooters
50.

Candied Pork Belly Bites
45.

Chicken or Shepherds Pot Pie
45.

Smoked Gouda Risotto Croquettes
45.

House Mac & Cheese Bites
38.

Roast Beef, Blue Cheese & Bacon Bites
50.

Mediterranean Antipasto Skewers
45.

Asian Chicken Dumplings
45.

Mini Lobster Roll
75. **

Miniature Gourmet Grilled Cheese
38.

Porcini Mushroom & Parmesan Risotto
Bites
50.

Shrimp Scampi Risotto Bites
60.

Smoked Salmon Crostini's
75.

Sweet Potato, Braised Short rib Tartlets
55.

Raspberry & Brie in Phyllo Cups
45.

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

55.00

*All entrées & buffet dinner come with a choice of salad, one starch and one vegetable,
fresh bread (upon request) 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 Entrees May Be Ordered
or
Two Buffet Entrée May Be Ordered
One from category A&B

65.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable,
fresh bread (upon request) 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

75.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable,
fresh bread (upon request) 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 Entrées May Be Ordered

or

Three Buffet Entrée May Be Ordered

Please choose from category A or B

82.00 pp

All entrées & buffet dinner come with a choice of salad, one starch and one vegetable, fresh bread (upon request) and water service.

CHEF ATTENDED STATIONS

A Dinner Station May be Replaced in Lieu of a Dinner Entrée.
There will be a \$100.00 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

Texas Style BBQ

Cooked on site with our smoker add 250.00

Cole Slaw & Potato Salad, Corn Bread Smoked Sausage, St Louis Ribs,
Brisket, Baked Beans Iced Sweet Tea and Peach Cobbler
45.00

Ultimate Smokin BBQ

Cooked on site with our smoker add 250.00

Cole Slaw & Potato Salad, Corn Bread BBQ Chicken, Ribs,
Brisket, Smoked Sausage, Baked Beans Iced Sweet Tea and Peach Cobbler
50.00

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 5.00 pp

Traditional Caesar

Traditional Caesar Salad with Shaved Pecorino Romano and
Herbed Croutons

Caprese

Fresh Buffalo Mozzarella, Vine Riped 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 Pepperoncini's

Italian Bread Salad

Marinated Tomato's, Fresh Mozzarella, Shaved Pecorino Romano, Italian Bread, Red Onion,
Extra Virgin Olive Oil & Aged Balsamic

Buffet & Plated Vegetable & 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

Brocollini

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 Shepherd's 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 (2pp)
Miniature Beef Wellingtons
Candied Pork Belly Bites
Mac & Cheese Bites
Andouille & Shrimp Kabobs
Kobe Beef, Blue Cheese & 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 Caps

Stationary Displays

Category A

Domestic Cheese, Fruit & Crackers
Vegetable Crudité
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 Buco
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	15.00pp
Prime Rib of Beef	15.00 pp
Root Beer Glazed Ham	8.00 pp
Parmesan Crusted Pork Loin	6.00 pp
Roast Turkey Breast	6.00 pp
Traditional Beef Wellington	18.00 pp
Roast New Zealand Rack of Lamb	20.00 pp
Porchetta	12.00 pp

Additional Pasta Stations *10.00 pp*

Wild Mushroom Tortellini, Portini 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 Julienned Vegetables, Penne Pasta, Garlic, White Wine & Fresh Herbs
Butternut Squash Ravioli, Maple Sage Cream

APPETIZERS

Priced upon request

Seafood Hors D'oeuvres

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

Traditional Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce

Tuna Tartar & Cucumber Salad on A Crispy Wonton

Petite Maine Lobster Salad Roll

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

Mini Yellowfin Tuna Tartar Taco's, Asian Slaw, Sriracha 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

Grzech 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 BBQ Pork & Sweet Onion Marmalade on A Crostini

Moroccan Curried Mini Lamb Kebobs with Tzatziki (Cucumber Yogurt Sauce)

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 Crackles

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 is required 30 days prior to your event.
- ≈ Final guest guaranteed attendance is required 7 days prior to your event date. 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 \$40.00/hour, chefs @ \$50.00/hour and bartenders @ \$45.00/hour.

China, Silverware, Glassware & Linen

- ≈ Provided by client or Magic Foods Catering can supply linens, plateware, silverware, water & wine glasses for dinner tables for an additional \$10 per person.

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 30 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.**