

# MAGIC FOODS CATERING



**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.

### Tapenades

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 5.

### Raw Bar\*\*

Oysters, Crab Claws, Little Neck Clams, Jumbo Shrimp, Cocktail Sauce, Horseradish, Lemons,  
Tabasco & Red Wine Mignonette Markt \$\$

### Spinach & Artichoke Dip

Warm Crab, Artichoke & Cream Cheese Dip Served in a Bread Boule, Carr's Crackers 5.

\*\*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  
55.

Miniature Assorted Quiches  
50.

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

Greek Spanakopita  
45.

Grilled Sweet Chili Shrimp Skewers  
75.

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\*\*

Boneless Chicken Fingers  
45.

Maple cranberry Chicken Salad  
in Phyllo Cups  
38.

Coconut Shrimp, Mango Chutney  
60.

Gazpacho Shooters  
50.

Candied Pork Belly Bites  
45.

Smoked Gouda Risotto Croquettes  
45.

Robe Beef, Blue Cheese & Bacon Bites  
50.

Mini Lobster Roll  
Market\*\*

Chicken or Shepherd's Pot Pie  
45.

Porcini Mushroom & Parmesan Risotto  
Bites  
50.

House Mac & Cheese Bites  
38.

Smoked Salmon Crostini's  
Market\*\*

\*\*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*

65.00

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

*Coffee & Tea Station may be added for \$2.50pp*

## 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*

75.00

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

*Coffee & Tea Station may be added for \$2.50pp*

## 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*

85.00

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

*Coffee & Tea Station may be added for \$2.50pp*

## 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*

95.00 pp

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

*Coffee & Tea Station may be added for \$2.50pp*



## 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 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

### **Cattlemen's Dream**

Fresh Garden Salad, Caprese Salad,  
Grilled NY Strip Steak & Jumbo Grilled Shrimp  
Roasted Red Potatoes, 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 Herb 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 Warm 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 & Tomatoes, Olives and Pepperoncini's

**Italian Bread Salad**

Marinated Tomatoes, 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

Scalloped Potato

Maple Glazed Carrots

Green Beans

Asparagus

Assorted Summer Squashes

Green Bean Casserole

Broccoli Casserole

*Stationary and/or Passed Appetizer Choices*

*Category A*

Asian Chicken Dumpling  
Chicken Brochettes, Teriyaki or Thai Style  
Boneless Chicken Fingers  
Maple cranberry Chicken Salad Cups  
Miniature Assorted Quiches  
Stuffed Mushroom Caps  
Greek Spanakopita  
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

*Category B*

Chicken or Shepherds Pot Pie  
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  
Kobe Beef, Blue Cheese & Bacon Bites  
Porcini Mushroom & Parmesan Risotto  
Bites

## Stationary Displays

### Category A

Domestic Cheese, Fruit & Crackers

Vegetable Crudités

Bruschetta Platter

Mediterranean Tapenades, Toast Points

### 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

Imported Cheeses, Candied Nuts, Fruit

Baked Brie

Spinach & Artichoke Dip

Shrimp Cocktail (2pp)

#### Category B

Jumbo Seafood Cakes

Roast Prime Rib of Beef

6oz Filet Mignon (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	Market
Prime Rib of Beef	Market
Root Beer Glazed Ham	8.00 pp
Parmesan Crusted Pork Loin	10.00 pp
Roast Turkey Breast	10.00 pp
Traditional Beef Wellington	Market
Roast New Zealand Rack of Lamb	Market
Porchetta	12.00 pp

*Additional Pasta Stations* *10.00 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 Hors D'oeuvres*

*Traditional Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce*

*Tuna Tartar & Cucumber Salad on A Crispy Wonton*

*Petite Maine Lobster Salad Roll*

*Sweet and Spicy Raspberry Habanero Glazed Grilled Shrimp Skewers*

*Chilled 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*

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

*Poultry Hors D'oeuvres*

*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*

*Gręk Grilled Chicken, Spinach and Feta Cheese in A Phyllo Tartlet*

*Chicken Potstickers (Chinese Steamed Dumpling) With Soy Dipping Sauce*

*Grilled Jamaican Jerk Chicken Skewers with Creamy Mango Sauce*

*Sweet & Spicy Raspberry Habanero Glazed Chicken Skewers*

*Hickory Smoked Chicken with Black Bean & Corn Salsa in A Corn Tortilla Cup*



### 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*

*Crispy Grissini (Italian Bread Stick) with Gorgonzola Wrapped in Prosciutto*

*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*

*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*

*Crispy Pita Triangles with Roasted Red Pepper Hummus and Baba Ghanoush*

*Wild & Domestic Mushroom Ragu Tartlets*

*Roasted Garlic Spinach & Feta Cheese Pig Bites*

*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 Hash 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*

**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 selection is required 30 days prior to your event.
- ≈ Menu selections and prices will be confirmed 30 days prior to your event date.
- ≈ Please make our Chef and Function specialist aware of any dietary request in advance.
- ≈ 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 & Payments are nonrefundable.**