

MAGIC FOODS CATERING



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603.707.6929

www.magicfoodsnh.com

catering@magicfoodsnh.com

SPECIALTY THEME DINNERS

3/20/21

New England Clam Bake

New England Clam Chowder
Pasta, Potato, Garden Salad or Cole Slaw,
Maine Steamers, Whole Lobster (one per person), BBQ Chicken,
Corn on the Cob, Drawn Butter
Sliced Watermelon, Cookies & Brownies
Market Thru June 2014

MARKET pp

Southern Style BBQ

Cooked on site with our smoker add 250.00

Cole Slaw & Potato Salad, Corn Bread BBQ Chicken, Ribs, BBQ Pulled Pork,
Baked Beans Iced Sweet Tea and Peach Cobbler
35.00

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
40.00

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
44.00

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
33.00

Cattleman's Dream

Fresh Garden Salad, Caprese Salad or choice of...
Grilled 12oz Prime NY Strip Steak & Jumbo Grilled Shrimp
Roasted Red Potato's, Vegetables and NY Style Cheesecake
Market thru June 2014
52.00

Linen & china

- ≈ Included with your menu package are standard linen tablecloths, napkins, china, silverware and glassware. Plastic and paper may be substituted with client approval.
- ≈ Additional linen and plate charges
- ≈ Colored Tablecloth 5.00 ea
- ≈ Specialty long tablecloths 18.00 ea
- ≈ Upscale wine glasses 1.00 pp

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 @ \$35.00/hour and bartenders @ \$35.00/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 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.**

Minimum 35 guest or \$1200.00 Food & Beverage