

MAGIC FOODS CATERING



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PARTY PLATTERS ARE FOR PICK UP ONLY. PRICE INCLUDES NO SET UP OR BREAKDOWN. ALL FOOD ITEMS ARE IN OR ON DISPOSABLE PLATTERS UNLESS OTHERWISE REQUESTED.

A 48 hour notice is required. Some items may require a 72 hour notice.

Display Platters

Cheese Platters

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

Small 10-15 guest 45. Large 25 guest 95.

Assorted Imported Cheeses, Grapes, Candied Nuts, Berries, Dried Sausages

Small 10-15 guest 75. Large 25 guest 145.

Crudités

Seasonal Raw Vegetables with our Creamy Garlic- Peppercorn Dip

Small 10-15 guest 25. Large 25 guest 75.

Bruschetta

Grilled Italian Bread and Flat Bread with Marinated Roasted Tomatoes

Small 10-15 guest 40. Large 15-25 guest 75.

Baked Brie

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

Small 10-15 guest 50 Large 15-25 guest 95.

Smoked Salmon

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

Fruit Display

Assorted Fresh Seasonal Fruits with a Honey-Yogurt Dipping Sauce

Small 10-15 guest 45. Large 15-25 guest 90.

Raw Bar

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

Market\$\$

Mediterranean Tapanades

Traditional Hummus, Tabouleh & Mixed Olives, Roasted Tomato and Grilled Flat Bread

Small 10-15 guest 70. Large 15-25 guest 125.

Display Platters

Spinach & Artichoke Dip

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

Small 10-15 guest 40. Large 15-25 guest 75.

w/ crab

Small 10-15 guest 85. Large 15-25 guest 155.

Hors D'oeuvres

Based on 25 peices

Jumbo Shrimp Cocktail Sauce
95.

Chicken or Beef Brochettes,
Teriyaki or Thai Style
65.

Miniature Assorted Quiches
50.

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

Miniature Beef Wellingtons
75.

Mini Vegetable or Pork Spring Rolls
45.

Greek Spanakopita
45.

Miniature Crab Cakes
75.

Scallops Wrapped in Bacon
85.

Pork Potstickers
45.

Chilled Tenderloin, Toast Points,
Horseradish Cream
65.

Boneless Buffalo Fingers
45.

New Zealand Lamb Pops
105.

Mini Wild Mushroom Tartlets
45.

Mini Brie Bites with Raspberry Preserves
45.

Italian Fontina Risotto Cakes
45.

Boneless Chicken Fingers
45.

Shrimp, Lobster & Cream Cheese Rangoon
85.

Shrimp Potstickers
65.

Hors D'oeuvres

Based on 25 pieces

Candied Bacon Skewers

45.

Kobe Beef Pops

45.

Vegetables Tapenades w/ Toast Points

35.

Antipasto Skewers

38.

Lobster Salad Sliders

Market\$

Crab Stuffed Mushroom Tartlets

75.

Coconut Shrimp

60.

Figs & Gorgonzola Wrapped In Prosciutto

45.

Thai Chili Shrimp Skewer

55.

Grilled Flat Bread w/ Goat Cheese & Fig

45.

Don't see what you are looking for, consult with your catering specialist to customize a menu to fit you event and guests needs.

SALADS

Traditional Caesar

Traditional Caesar Salad with Shaved Pecorino Romano and
Herbed Croutons

Sm. 25. Lrg 45.

Caprese

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

Sm. 35. Lrg 65.

Mediterranean Pasta

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

Sm. 35. Lrg 65.

Spinach Salad

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

Sm. 25. Lrg 45.

House Salad

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

Sm. 25. Lrg 45.

The Wedge (plated or served only)

Iceberg Lettuce, House Blue Cheese Dressing, Applewood Smoked Bacon, Tomatoes,
Green Onion & Blue Cheese Crumbles

Sm. 35. Lrg 65.

Antipasto

Fresh Mozzarella, Marinated Artichoke Hearts, Mushrooms & Tomato's,
Olives and Pepperoncini's

Sm. 50. Lrg 95.

Italian Bread Salad

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

Sm. 45. Lrg 75.

Garlic Bread

quarter loaf 4. half 8. full 12.

Foccacia Bread

1/2 sheet 15. Full Sheet 25.

Deli Luncheon Platters

Priced per person

Deli Platters (choose two)

Choose from Oven Roasted Turkey, Italian Roast Beef, Black Forest Ham, Corned Beef, Italian Meats, Imported and Domestic Cheeses, Pickles

18.pp

Sandwich/Wrap Platter

An Array of Hearty Sandwiches Served with Mustard, Mayonnaise, Lettuce, Tomato and Pickles

18. pp

Salad Platter (choose two)

A Choice of Fresh Made Tuna, Chicken, Ham, or Egg Salad with Lettuce, Tomatoes and Pickles

18. pp

(Shrimp and Lobster Salad) Market

A la Carte

Soup du Jour 2.50 pp

Clam Chowder 3.00 pp

Lobster Bisque 7.00 pp

House made chips .50 pp

DESSERTS

Please Consult Our Catering Specialist for House Made Desserts To Compliment Your Event. All of Our Dessert Are Made In House.

FROM THE CARVER

Roast Tenderloin of Beef (5-7lb avg)	29.00 lb
Prime Rib Of Beef (6-15 lb avg)	26.00 lb
Coca Cola Glazed Ham (9-11lb avg)	9.00 lb
Parmesan Crusted Pork Loin (7-9 lb avg)	9.00 lb
Roast Turkey Breast (9-11 lb avg)	10.00 lb
Traditional Beef Wellington (8-10 lb avg)	34.00 lb
Roast New Zealand Rack of Lamb (1.5 lb avg)	28.00 lb
Miso Glazed Half Salmon (3-4 lb avg)	21.50 lb
Grilled Tenderloin Tips (by the pound)	18.00 lb

STARCHES & VEGETABLES

Sm. 10-12 guest 40. Large 12-15 guest 75.

Red Bliss Mashed Potato	Vegetable Risotto
Roasted Garlic Mashed	Scalloped Potato
Cheddar Mashed	Maple Glazed Baby Carrots
Sweet Potato Mashed	Green Beans
Rosemary & Thyme Roasted	Brocollini
Potato	Asparagus
Rice Pilaf	Assorted Summer Squashes
Herbed Wild Rice	Green Bean Cassarole
Wild Mushroom Risotto	Broccoli Casserole

Pasta's	Half pan	Full Pan
	Serves 4-6	serves 8-10
Spaghetti & Sauce	45.	90.
Spaghetti A La Bolognese .	45.	90
Veal Parmesan , Picatta or Marsala	70.	125.
Chicken Parmesan , Picatta or Marsala	50.	95.
Eggplant Parmesan	45.	80.
Casserole A La Pauli Bolognese sauce, mushroom, penne, four cheese blend	50.	95.
Cheese Lasagna	55.	100.
Meat Lasagna	65.	125.
Lobster Ravioli, lobster cream sauce	90.	170.
Lobster Mac & Cheese	95.	180.
Mac & Cheese	55.	95.
Chicken, Broccoli, Penne	65.	125.
Spinach & Garlic Ravioli	55.	100.
Wild Mushroom Ravioli	45.	90.
Meatballs or Italian Sausage	45.	90.

****All party platters are for pick up on disposable trays, containers or platters. ****