



# MAGIC FOODS CATERING

## PARTY PLATTERS

2023-2024

882 WHITTIER HWY MOULTONBORO NH

603.707.6929



# Display Boards



SMALL / LARGE

FEEDS 4-8 9-14

CHEESE BOARDS 40 / 75

Assorted domestic cheeses with Carr's crackers, fresh grapes, berries

Assorted imported cheeses, grapes, candied nuts, berries 50 / 90

LOCAL CHEESE AND CHARCUTERIE 65 / 125

Assorted imported cheeses, dried salumi's, olives, hummus, assorted peppers, pickled vegetables, grapes, naan bread, candied nuts, berries, crackers

CRUDITÉ 40 / 75

Seasonal raw vegetables with our creamy garlic-peppercorn dip

BRUSCHETTA 40 / 75

Naan bread with marinated roasted tomatoes, sundried tomato, olives

TENDERLOIN CROSTINI BAR\*\* 65 / 125

Shaved tenderloin, crostini, cornichons, red onion, grain mustard, horseradish cream sauce

TAPENADES 50 / 90

Traditional hummus, artichoke-spinach & tomato and mixed olive tapenades, pita bread

MEDITERRANEAN DISPLAY\*\* 65 / 125

Imported cheeses, grapes, candied nuts, berries, traditional hummus, assorted olives, roasted tomato's, tabbouleh, marinated peppers, mini naan breads

BAKED BRIE 90

Imported brie cheese in puff pastry with your choice of raspberry or orange marmalade preserves

SMOKED SALMON\*\* MARKET \$\$

Norwegian smoked salmon, traditional accompaniments of capers, red onion, chopped eggs, dill cream

RAW BAR\*\* MARKET \$\$

Oysters, little neck clams and/or jumbo shrimp, cocktail sauce, horseradish, lemons, tabasco & red wine mignonette

SPINACH & ARTICHOKE DIP 65 / 125

Warm spinach, artichoke & cheese dip served with assorted crackers and naan bread



50 Piece Min Order  
\$3 each

- Asian Chicken Dumpling
- Teriyaki Chicken Brochettes
- Mini Wild Mushroom Tartlets
- Raspberry & Brie in Phyllo
- Boneless Coconut Chicken
- Teriyaki Beef Brochettes
- Mini Falafel Bites
- Stuffed Mushroom Caps
- Greek Spanakopita
- Pork Potstickers
- Asparagus Tips in phyllo
- Mini Vegetable Spring Rolls
- Mini Grill Cheese
- Smoked Gouda Arancini
- Chicken Pot Pie
- Candied Bacon Skewers
- Antipasto Skewers
- Beef or Chicken Empanada
- Fig Jam & Fontina in Phyllo
- Mini Rye Sandwiches
- Chilled Tenderloin Toast Points
- Mini Philly Steak Bites
- Beef Shortrib & Gorgonzola in Puff Pastry
- Mini Wagyu Cheeseburgers

50 Piece Min Order

\$4-8 each

- Scallops Wrapped in Bacon
- Grilled Sweet Chili Shrimp Skewers
- Miniature Crab Cakes
- Coconut Shrimp, Mango Chutney
- Jumbo Shrimp Cocktail
- Lobster Pot Pie
- Miniature Beef Wellingtons
- Candied Pork Belly Bites
- Andouille & Shrimp Kabobs
- Kobe Beef, Blue Cheese & Bacon Bites
- Lobster Sliders
- Asparagus & Fontina Arancini
- Smoked Salmon Crostini
- Crab Stuffed Mushroom Caps

Some hors d'oeuvres are par cooked for your convenience.  
Reheating instructions are labeled and are packaged in oven safe containers.

Hors d'oeuvres





SMALL 4-5 / LARGE 6-10

**TRADITIONAL CAESAR**

Traditional Caesar Salad with Shaved  
Parmesan, Asiago & Romano Cheese,  
Herbed Croutons

30 \ 50

**CAPRESE**

Fresh Buffalo Mozzarella, Vine Ripe Red &  
Roasted Tomato,  
Basil, Olive Oil, Balsamic Glaze

40 \ 70

**GREEK**

Kalamata Olive, Tomato, Feta Cheese,  
Cucumbers, Red Onion,. Garlic Croutons,  
Greek Dressing

45 \ 75

**SPINACH SALAD**

Fresh Baby Spinach with Chopped Egg,  
Bacon, Tomato, Red Onion,  
Goat Cheese, Balsamic Vinaigrette

35 \ 65

**HOUSE SALAD**

Fresh Field Greens, Dried Cranberries,  
Roasted Sunflower Seeds,  
Balsamic Vinaigrette

25 \ 45

**THE WEDGE**

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

45 \ 75

SMALL 4-5 / LARGE 6-10

**MEDITERRANEAN PASTA**

Tri-Colored Cheese Tortellini, Kalamata  
Olive, Tomatoes, Feta Cheese, Capers,  
Red Onion, Artichoke Hearts,  
Pepperoncini's, Italian Vinaigrette

55 \ 95

**FINGERLING SALAD**

Fingerling Potatoes, Artichoke Hearts,  
Roasted -Marinated Tomato, Asparagus,  
Shitake Mushrooms, White Balsamic &  
Lemon Vinaigrette

55 \ 95

**CUCUMBER-TOMATO**

Chopped English Cucumbers, Red Onion,  
Tri-Color Grape Tomatoes, Olive Oil, Red  
Wine Vinegar, Fresh Parsley, Cilantro.

Cracked Pepper

40 \ 70

SALADS WITH ACCOMPANIMENTS / TOPPINGS  
AND DRERSSINGS ARE PACKAGED SEPERATLY TO  
ENSURE FRESHNESS

Salads





## FOR THE CARVER

ROAST TENDERLOIN OF BEEF (5-7LB AVG)	29.00 LB
PRIME RIB OF BEEF (12-15 LB AVG)	26.00 LB
ROOT BEER GLAZED HAM (9-11LB AVG)	9.00 LB
PARMESAN CRUSTED PORK LOIN (9 LB AVG)	12.00 LB
ROAST TURKEY BREAST (9-11 LB AVG)	12.00 LB
BEEF WELLINGTON (5-6 LB AVG)	34.00 LB
ROAST NEW ZEALAND RACK OF LAMB	36.00 LB
MISO GLAZED HALF SALMON (3-4 LB AVG)	26.00 LB
TRADITIONAL PORCHETTA (15 LB AVG)	22.00 LB
ROAST WHOLE SIRLOIN (9-12 LB AVG)	22.00 LB
SMOKED BRISKET (7-9 LB AVG)	26.00 LB

## BY THE POUND OR EACH

JUMBO LUMP CRAB CAKE (4 oz ea,)	15.00
GRILLED BOURBON TURKEY TIPS	14.00
GRILLED TENDERLOIN TIPS	22.00
HERB CRUSTED HADDOCK FILETS	18.00
HERB ROAST HALF CHICKEN (EA)	14.00
GRILLED ITALIAN SAUSAGE	12.00
PORK TENDERLOIN (1LB ea.)	12.00

# Entree's & Vegetables

Oven Roasted Carrots	Red Bliss Mashed Potato
Green Beans	Roasted Garlic Mashed
Broccolini	Cheddar Mashed
Asparagus	Sweet Potato Mashed
Assorted Summer Squashes	Rice Pilaf
Green Bean Casserole	Herbed Wild Rice
Broccoli Casserole	Scalloped Potato
Shaved Brussel Sprouts	Roasted Fingerling Potato's
Grilled Seasonal Vegetables	Rosemary & Thyme Roasted Potato



SMALL 4-6 GUEST 45

LARGE 7-12 GUEST 80



# Pasta's and Sides

	<u>SM</u>	<u>LRG</u>
PENNE & SAUCE	45.	85.
CHICKEN	50.	95.
PARMESAN, PICCATA OR MARSALA		
EGGPLANT PARMESAN	45.	80.
CASSEROLE A LA PAULI	55.	95.
BOLOGNESE SAUCE, PENNE, FOUR CHEESE		
CHEESE LASAGNA	55.	100.
MEAT LASAGNA	65.	125.
LOBSTER MAC & CHEESE	95.	180.
MAC & CHEESE	55.	95.
CHICKEN, BROCCOLI, PENNE	65.	125.
SPINACH & GARLIC RAVIOLI	55.	100.
WILD MUSHROOM RAVIOLI	55.	100.
LOBSTER RAVIOLI	90.	170.
BUTTERNUT SQUASH RAVIOLI	55.	100.
MEATBALLS AND/OR SAUSAGE	65.	125.

	<u>SM</u>	<u>LRG</u>
GARLIC BREAD	8	
FRENCH BAGUETTE	4	
FOCCACIA BREAD	8	
GARLIC KNOTS 6 pcs	12	18
<u>SAUCES &amp; EXTRA'S</u>	<u>16 OZ</u>	<u>32 OZ</u>
PARMESAN CHEESE	8	14
SCAMPI BUTTER	12	22
PEPPERS & ONIONS	10	18
ALFREDO SAUCE	12	22
HOUSE MARINARA	12	22
LOBSTER CREAM SAUCE	18	28
MAPLE CREAM SAUCE	12	22
GARLIC CREAM SAUCE	12	22
MARSALA SAUCE	12	22
PICCATA SAUCE	12	22
MEAT SAUCE	12	22



# MAGIC FOODS CATERING

## PARTY PLATTER INFORMATION

MOST ITEMS MUST BE ORDERED 72 HOURS PRIOR TO PICK UP.

ALL PARTY PLATTERS/DISPLAYS DEPENDING ON THE ITEM WILL BE PACKAGED IN OVEN SAFE ALUMINUM CONTAINERS OR PLASTIC DISPOSABLE CONTAINERS.

ALL ITEMS THAT REQUIRE SAUCES OR TOPPINGS WILL BE PACKAGED SEPARATLY TO GAURANTEE FRESHNESS. EXAMPLE-DRESSING & CROUTONS FOR SALADS

ALL "HOT" ITEMS WILL BE PAR COOKED AND READY TO BE REHEATED UNLESS PICKING UP READY TO EAT (RTE). REHEATED ITEMS WILL HAVE INSTRUCTIONS-TIME & TEMP

CAMBRO INSULATED FOOD BOXES ARE AVAILABLE TO TRANSPORT RTE FOODS. THEY WILL HOLD FOOD FOR UP TO 2 HOURS. THERE IS A 150.00 DEPOSIT PER UNIT.

CHAFING DISHES, CHAFING FUEL (2HR) & SERVING UTENCILS ARE AVAILABLE FOR RENTAL AT \$30.00 PER SET UP.

ALL RENTALS MUST BE RETURNED THE WAY THEY WERE RENTED. CLEANED NO FOOD IN PANS OR FOOD BOXES.

ALL PARTY PALTTER CAN BE PICKED UP AT OUR FACILITY UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE.



CHAFING DISHES



INSULATED FOOD CARRIER