



# MAGIC FOODS CATERING

RECEPTIONS

2025



# Wedding Packages



## SQUAM RECEPTION

Three Passed or Stationary Appetizers,  
Display Boards or Combination of.

Choice of Salad

Entrée

Two Plated or Buffet Entrees

75.00



## RUBY RECEPTION

Four Passed or Stationary Appetizers,  
Display Boards or Combination of.

Prosecco Toast

Choice of Plated Appetizer

Choice of Plated Salad

Entrée

Two Plated or Three Buffet Entrees

95.00

All receptions include a choice of salad, one starch and vegetable,  
fresh bread (upon request), water service, coffee & tea.

Winnepesaukee & Ruby receptions may choose from any menu and substitute a carving  
or pasta station for one buffet entrée.

## WINNISQUAM RECEPTION

Two Passed or Stationary Appetizers,  
Display Boards or Combination of.

Choice of Salad

Entrée

Two Buffet Entrees

65.00



## WINNIPESAUKEE RECEPTION

Three Passed or Stationary Appetizers,  
Display Boards or Combination of.

Choice of Plated Appetizer

Choice of Salad

Entrée

Two Plated or Three Buffet Entrees

85.00



PRICING DOES NOT INCLUDE NH TAX OR SERVICE FEE



## SOUTHERN BBQ

BBQ Chicken, Smoked Ribs, BBQ Pulled Pork,  
choice of two Salads, Mac & Cheese, Corn Bread, Baked  
Beans, Iced Sweet Tea and Peach Cobbler  
60.00

## TEXAS STYLE BBQ

Smoked Sausage, Ribs, Brisket, Mac & Cheese,  
choice of two Salads, Corn Bread, Baked Beans,  
Iced Sweet Tea and Pecan Tarts  
68.00

## BBQ SIDES

Mac & Cheese  
Baked Beans  
Egg & Potato Salad  
Creamy & Tangy Cole Slaw  
Broccoli Salad  
Tortellini Salad  
Pickled Beets & Onions  
Traditional Green Salad  
Cucumber & Tomato Salad

## ULTIMATE SMOKIN' BBQ

BBQ Chicken, Smoked Ribs, Brisket, Pulled Pork,  
Sausage, Choice of Four Sides, Corn Bread,  
Iced Sweet Tea and Red Velvet Cake  
74.00

Cooked by our Pitmaster from Rubbin Butts BBQ  
on site with our smoker



## BBQ APPETIZERS

TEXAS "CAViAR" DIP W/ TORTILLA CHIPS  
JALEPENO POPPERS  
PEPPERJACK CORN NUGGETS  
FRIED PICKLES  
POBLANO, SPINACH & ARTICHOKE DIP  
SANTE FE CHICKEN EGG ROLLS  
CHICKEN OR BEEF EMPANADAS  
SPICY SAUSAGE QUESO DIP W/ PRETZELS  
TEXAS "SUSHI" CHIPOTLE-BACON PINWHEELS

A SELECTION OF THREE PASSED APPETIZERS IS  
INCLUDED WITH YOUR BBQ RECEPTION. ITEMS FROM  
THE "ALL RECEPTION HORS D'OEUVRES" MAY BE  
SUBSTITUTED



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BBQ Receptions

BBQ Hors d'oeuvres





# Boards Display



## CHEESE BOARDS

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

Assorted imported cheeses, grapes, candied nuts, berries

## LOCAL CHEESE AND CHARCUTERIE

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

## CRUDITÉ

Seasonal raw vegetables with our creamy garlic-peppercorn dip

## BRUSCHETTA

Naan bread with marinated roasted tomatoes, sundried tomato, olives

## TENDERLOIN CROSTINI BAR\*\*

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

## TAPENADES

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

## MEDITERRANEAN DISPLAY\*\*

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

## BAKED BRIE

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

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

\*\*additional for Squam & Winnisquam Receptions





## ALL RECEPTIONS

Asian Chicken Dumpling  
 Teriyaki Chicken Brochettes  
 Mini Wild Mushroom Tartlets  
 Raspberry & Brie in Phyllo  
 Boneless Coconut Chicken Skewer  
 Teriyaki Beef Brochettes  
 Stuffed Mushroom Caps  
 Greek Spanakopita  
 Pork Potstickers  
 Asparagus Tips in Phyllo  
 Mini Vegetable Spring Rolls  
 Boneless Buffalo Fingers  
 Smoked Gouda Arancini  
 Chicken Pot Pie  
 Candied Bacon Skewers  
 Antipasto Skewers  
 Chicken Empanada  
 Manchego & Quince Tarts  
 Mini Philly Steak Bites  
 Beef Shortrib & Gorgonzola in Puff Pastry  
 Mini Wagyu Cheeseburgers  
 Beef Empanada  
 Mini Grilled Cheese  
 Nashville Chicken & Waffle Skewer  
 Goat Cheese & Honey Triangles

## RUBY & WINNIPESAUKEE RECEPTIONS

Scallops Wrapped in Bacon  
 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  
 Kobe Beef, Blue Cheese & Bacon Bites  
 Shrimp Scampi Risotto Bites  
 Asparagus & Fontina Arancini  
 Smoked Salmon Crostini  
 Crab Stuffed Mushroom Caps  
 Miniature Lobster Pot Pie  
 Tempura Shrimp  
 Ahi Tuna Poke Spoons

These hors d'oeuvres are included with our Ruby & Winnepesaukee Reception packages and are available to our Winnisquam & Squam Packages for an additional fee.



Hors d'oeuvres



# Salads and Plated Appetizers



## ALL RECEPTIONS

### TRADITIONAL CAESAR

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

### CAPRESE

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

### GREEK

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

### SPINACH SALAD

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

### HOUSE SALAD

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

### THE WEDGE

Iceberg Lettuce, House Blue Cheese  
Dressing, Applewood Smoked Bacon,  
Tomato, Green Onion  
& Blue Cheese Crumbles  
(Plated Only)

## RUBY & WINNIPESAUKEE PLATED COURSE

### WILD MUSHROOM TARTLET

Cognac Cream

### BUTTERNUT SQUASH RAVIOLI

Maple Sage Cream

### SLOW BRAISED PORK BELLY

Cider Aioli

### BISTRO CRAB CAKE

Old Bay Remoulade

### SMOKED BRISKET

Sweet Potato Puree

### SHRIMP COCKTAIL

Three Jumbo Shrimp, Cocktail Sauce

### NEW ENGLAND CLAM CHOWDER

### BUTTERNUT SQUASH BISQUE

Cinnamon Croutons

### TOMATO BISQUE

Mini Grill Cheese

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Winnepesaukee Reception packages and are available to our  
Winnisquam & Squam Packages for an additional fee.







## Main Courses

### ALL RECEPTIONS

MAC & CHEESE  
MISO GLAZED SALMON  
GRILLED TENDERLOIN TIPS  
ROAST PORK LOIN  
ROAST TURKEY  
BOURBON GLAZED HAM  
HERB CRUSTED HADDOCK  
CHICKEN, BROCCOLI, ZITI  
SPINACH & GARLIC RAVIOLI  
WILD MUSHROOM RAVIOLI  
CHICKEN MARSALA OR PICCATA  
SLOW ROASTED BEEF SHORT RIBS  
HERB ROAST CHICKEN BREAST  
CHICKEN PARMESAN  
BOURBON TURKEY TIPS  
TERIYAKI TOP SIRLOIN

### RUBY & WINNIPESAUKEE RECEPTIONS

SHRIMP SCAMPI  
JUMBO LUMP CRAB CAKES  
ROAST PRIME RIB OF BEEF  
FILET MIGNON (PLATED)  
SEA BASS (PLATED)  
LOBSTER MAC & CHEESE  
HALF RACK OF LAMB (PLATED)  
GRILLED NY STRIP (PLATED)  
PAN SEARED RARE AHI TUNA  
LOBSTER RAVIOLI  
SEAFOOD NEWBURGH  
ROAST WHOLE SIRLOIN  
TRADITIONAL PORCHETTA  
SMOKED BRISKET  
DUROC PORK CHOP (PLATED)  
SURF & TURF (PLATED)

## Vegetables & Starches

Oven Roasted Carrots  
Green Beans  
Broccolini  
Asparagus  
Assorted Summer Squashes  
Green Bean Casserole  
Broccoli Casserole  
Shaved Brussel Sprouts

Red Bliss Mashed Potato  
Roasted Garlic Mashed  
Cheddar Mashed  
Sweet Potato Mashed  
Rice Pilaf  
Herbed Wild Rice  
Scalloped Potato  
Roasted Fingerling Potato's  
Rosemary & Thyme  
Roasted Potato







## CARVED

ROAST LOIN OF PORK  
Parmesan-Mustard Encrusted

ROAST PRIME RIB OF BEEF  
Au Jus & Horseradish Cream Sauce

ROASTED TURKEY BREAST  
Traditional Gravy, Cranberry Relish

MAPLE-CIDER GLAZED APPLEWOOD SMOKED HAM  
Rum Raisin & Whole Grain Honey Mustard

PEPPER & GARLIC ROASTED BEEF TENDERLOIN  
Horseradish Cream Sauce

PEPPER & GARLIC ROASTED NY SIRLOIN  
Horseradish Cream Sauce

## PASTA

SHRIMP PENNE PESTO  
Traditional basil or sundried tomato pesto, parmesan  
cheese, penne pasta

WILD MUSHROOM TORTELLINI  
Porcini Mushroom Cream Sauce

LOBSTER MAC & CHEESE  
Parmesan, Cheddar, Asiago

LOBSTER RAVIOLI  
Sweet Chili Lobster Cream



*Chef Stations*

Chef Stations may be substituted for one buffet entrée with our Ruby & Winnepesaukee Reception packages, Chef stations are available at additional cost to all reception packages.



## COFFEE & TEA SERVICE

FEATURING FAIR TRADE & ORGANIC SUMATRA  
MANDHELING COFFEE. FRESH ROASTED & LOCAL FROM  
WOODSHED ROASTING COMPANY

REGULAR & DECAFFINATED

ASSORTED CAFFINE FREE HERBAL TEA'S  
FROM BIGELOW TEA COMPANY

## DESSERTS

OUR IN HOUSE PASTRY CHEFS ARE HAPPY TO CREATE  
YOUR WEDDING CAKE OR DESSERT BUFFET TO TANTALIZE  
YOUR GUEST SWEET TOOTH

COUPLES MAY OUTSOURCE YOUR WEDDING CAKE AND  
HAVE OUR STAFF CUT & SERVE YOUR DESSERT AT  
NO ADDITIONAL FEE

### LATE NITE BITES

MIN 50 PEICES

MINI PIZZAS

BISTRO WAGYU BEEF SLIDERS

PULLED PORK SLIDERS

SOUTHERN FRIED CHICKEN SLIDERS

MAC & CHEESE

PULLED PORK MAC & CHEESE

CHICKEN OR BUFFALO FINGERS

BAKESHOP COOKIES & BROWNIES

MINI ASSORTED CHOCOLATE BAR

LATEST SERVE TIME 60 MINUTES PRIOR TO  
RECEPTION END TIME



*Coffee, Desserts and Late Nite*





## BUONO MANGIA

THE SALADS- TRADITIONAL CAESAR OR CAPRESE

THE BREADS- HOUSE FOCCACIA OR GARLIC BREAD

THE PARMESANS- CHICKEN OR EGGPLANT

THE LASAGNA'S- TRADITIONAL OR BOLOGNESE

THE PENNE'S- CHICKEN & BROCCOLI OR SAUSAGE & MEATBALL

THE SIDES- MEATBALLS AND/OR SWEET SAUSAGE

THE DESSERTS- CANNOLLI, TIRAMISU, OR CHEESECAKE

LOCAL ITALIAN PILSNER & ITALIAN WINES\*

65.00

## THE GRILL

THE BEGINNINGS- CHIPS, DIPS & SALSAS

THE MAINS- AMERICAN KOBE BEEF BURGERS & HOT DOGS, CHICKEN & KIELBASA

THE SALADS- POTATO, MACARONI & GREEN SALAD

THE SWEETS- COOKIES, BROWNIES & WATERMELON

LOCAL NEW ENGLAND IPA'S & HARD SELTZERS\*

58.00

## TACO TOUR

TAPAS- TEXAS CAVIAR, FIVE LAYER & QUESO DIP

TACO BAR- CARNITA'S, FISH, PULLED CHICKEN OR BEEF, GRILLED VEGGIES

TOPS- CHEESE, SALSA, JALEPENO'S, GUACAMOLE, SOUR CREAM, SLAW

SIDES- YELLOW RICE & BEANS, STREET CORN SALAD

DESSERTS- LECHE CAKE, CHURROS OR MARGARITA KEY LIME SQUARES

CERVEZAS & MARGARITA BAR\*

54.00

## THE LAND MEETS THE SEA

THE SEA- JUMBO SHRIMP COCKTAIL & MINI LOBSTER SLIDERS

THE SALAD- BABY LETTUCE, CRANBERRIES, SUNFLOWER SEEDS

THE LAND- GRILLED TENDERLOIN & TURKEY TIPS

THE SIDES- PARSLEY & BUTTER FINGERLINGS & ROASTED CARROTS

THE DESSERTS- SEASONAL COBBLER OR INDIVIDUAL CREAM PIES

CRAFT MADE COCKTAIL & MOCKTAILS\*

84.00

\*ALL ALCOHOL CHARGED ON CONSUMPTION.  
BEVERAGES ARE NOT INCLUDED WITH ANY MEAL  
75 GUEST MIN FOR REHEARSAL DINNERS

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# Wine, Beer & Cocktails



## COCKTAIL BAR

WINES BY THE GLASS	\$10-15.00
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BUBBLES BY THE GLASS	\$10.00-15.00
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WINE BY THE BOTTLE	\$34-135.00
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COCKTAILS	\$10-18.00
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DOMESTIC & IMPORT CRAFT BEER & CIDERS	\$5-10.00
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SIGNATURE COCKTAILS	\$TBD
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MOCKTAILS	\$5-9.00
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SPARKLING WINE TOAST	\$4-6.00
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## SHOTS ARE NOT PERMITTED

Please consult our wedding specialist for all of your cocktail needs.  
Clients may opt for a host bar, hosted beer & wine, pre-set spending limit, cash bar or combination of.

A 20% gratuity will be added to all host bars.

## SAMPLE SPIRITS

ABSOLUT, TITO'S, TANQUERAY, BOMBAY, CAPT. MORGAN, BACARDI, MALIBU,  
JIM BEAM, JACK DANIELS, CROWN ROYAL,  
MICAMPO & MILAGRO TEQUILLA, DEWAR'S, JAMESON, KAHLUA

## SAMPLE DOMESTIC, IMPORT & CRAFT BEER & CIDERS

BUD, BUD LIGHT, COORS LIGHT, MICHELOB ULTRA, HEINEKEN, CORONA,  
BLUE MOON, SAM ADAMS LAGER & SEASONAL, 603, TUCKERMAN,  
TWIN BARNES, GREAT NORTH

## SAMPLE WINES & BUBBLES

J LOHR, SILVERADO, CAMBRIA, KJ, WENTE, KIM CRAWFORD, VILLA MARIA,  
CATENA, MEIOMI, JOSH, THE PRISONER, TRIBUTE, ROBERT MONDAVI





# MAGIC FOODS CATERING

## PAYMENTS / DEPOSITS / REQUIREMENTS.

### DEPOSIT & CANCELLATION POLICY:

A deposit of \$500.00 (five-hundred) is required at the time of booking/Signing of contract to confirm your event. Deposit refunds on cancellations are handled as follows.

- NOTICE OVER 120 DAYS PRIOR TO EVENT: 50% REFUND OF DEPOSIT
- NOTICE LESS THAN 120 DAYS PRIOR TO EVENT: NO REFUND OF DEPOSIT

### FIRST PAYMENT-FOOD & BEVERAGE:

A 50% Food & Beverage deposit on estimated guest count is due 30 days prior to your event.

### FINAL PAYMENT-FOOD & BEVERAGE:

Balance of final guarantee/invoice amount is Seven (7) days prior to event. All other charges (host bar, additional time, etc.) must be paid at the conclusion of event if no cc is on file.

Payment may be made by check payable to "Magic Foods Catering" or by credit card: MC/VISA/AMEX/DISCOVER. For all credit card payments, please contact our business office at (603) 677-7170. A 4% transaction fee will be applied to all payments in excess of \$10,000.00 (Ten Thousand). I authorize Magic Foods Catering to charge my credit card for any outstanding balances.

### COCKTAIL BAR SERVICE

BAR SERVICE CANNOT BE PROVIDED IN PRIVATE HOMES OR A NHSLC LISCENCED FACILITY.

### OUTDOOR EVENT REQUIREMENTS

ALL OUTDOOR EVENTS OR FACILITIES THAT DO NOT HAVE A DEDICATED KITCHEN/COOKING FACILITY WILL REQUIRE A "COOKS TENT" AS WELL AS ANY EQUIPMENT NECESSARY TO FACILITATE THE EVENT. COOKS TENTS MUST BE SET UP ADJACENT TO THE RECEPTION TENT. RUNNING WATER AND ELECTRICITY MUST ALSO BE AVAILABLE UNDER THE TENT.