

# MAGIC FOODS CATERING



**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 55. Large 25 guest 95.**

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

**Small 10-15 guest 85. Large 25 guest 165.**

### **Crudités**

Seasonal Raw Vegetables with our Creamy Garlic- Peppercorn Dip

**Small 10-15 guest 35. Large 25 guest 85.**

### **Bruschetta**

Grilled Italian Bread and Flat Bread with Marinated Roasted Tomatoes

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

### **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.**

### **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.**

### **Spinach & Artichoke Dip**

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

**Small 10-15 guest 50. Large 15-25 guest 85.**

**Hors D'oeuvres**  
*Passed & stationary*  
Priced per 25 pieces. Minimum 50 pieces

Jumbo Shrimp Cocktail Sauce  
95.

Chicken or Beef Brochettes,  
Teriyaki or Thai Style  
55.

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  
Market \$\$

Mini Wild Mushroom Tartlets  
45.

Mini Brie Bites with Raspberry Preserves  
45.

Italian Fontina Risotto Cakes  
45.

Boneless Chicken Fingers  
45.

Candied Bacon Skewers  
45.

Kobe Beef Pops  
50.

Lobster Salad Sliders  
Market \$\$

Coconut Shrimp  
60.

Figs & Gorgonzola Wrapped In Prosciutto  
45.

Grilled Sweet Chili Shrimp Skewer  
75.

*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  
Small 25. Large 45.

## **Caprese**

Fresh Buffalo Mozzarella, Vine Ripe Red & Yellow tomatoes, Basil and Olive Oil  
Small 35. Large 65.

## **Mediterranean Pasta**

Kalamata Olive, Tomatoes, Feta Cheese, Cucumbers, Red Onion and Carrots in  
Light Balsamic Vinaigrette  
Small 45. Large 75.

## **Spinach Salad**

Fresh Baby Spinach with Chopped Egg, Bacon, Tomato and Goat Cheese with a Warmed  
Balsamic Vinaigrette  
Small 25. Large 45.

## **House Salad**

Fresh Field Greens, Balsamic Vinaigrette, Candied Walnuts & Dried Cranberries  
Small 25. Large 45.

## **The Wedge (plated or served only)**

Iceberg Lettuce, House Blue Cheese Dressing, Applewood Smoked Bacon, Tomatoes,  
Green Onion & Blue Cheese Crumbles  
Small 35. Large 65.

## **Antipasto**

Fresh Mozzarella, Marinated Artichoke Hearts, Mushrooms & Tomato's,  
Olives and Pepperoncini's  
Small 50. Large 95.

## **Italian Bread Salad**

Marinated Tomato's, Fresh Mozzarella, Shaved Pecorino Romano, Italian Bread, Red Onion,  
Extra Virgin Olive Oil & Aged Balsamic  
Small 45. Large 75.

## **Garlic Bread**

Full 12.

## **Focaccia Bread**

1/2 sheet 20. Full Sheet 35.

## FROM THE CARVER

Roast Tenderloin of Beef (5-7lb avg)	29.00 lb
Prime Rib Of Beef (6-15 lb avg)	26.00 lb
Root Beer Glazed Ham (9-11lb avg)	9.00 lb
Parmesan Crusted Pork Loin (7-9 lb avg)	12.00 lb
Roast Turkey Breast (9-11 lb avg)	12.00 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)	26.00 lb
Grilled Tenderloin Tips (by the pound)	22.00 lb

## STARCHES & VEGETABLES

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

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

## PASTA'S

	Half pan Serves 4-6	Full Pan serves 8-10
Penne & Sauce	45.	90.
Penne a la Bolognese	45.	90
Veal Parmesan, Piccata or Marsala	70.	125.
Chicken Parmesan, Piccata 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. \*\***