

MAGIC FOODS CATERING



CANOE

STEAKS & SEAFOOD

Cocktail Receptions

Display Appetizers

Cheese Boards

Assorted Domestic Cheeses with Carr's Crackers Fresh Grapes & Berries 3.50

Assorted Imported Cheeses, Grapes, Candied Nuts, Berries, Dried Sausages 5.50

Crudités

Seasonal Raw Vegetables with our Creamy Garlic- Peppercorn Dip 3.25

Bruschetta

Grilled Italian Bread with Marinated Roasted Tomatoes, Sundried Tomato, Calamata Olives, Marinated Mushrooms
3.25

Baked Brie

*Imported Brie Cheese in Puff Pastry with Your choice of Raspberry or
Orange Marmalade Preserves* 3.25

Smoked Salmon**

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

Pate**

*Choice of Country Pork, Chicken or Foie Gras Pate with Traditional Accompaniments of Cornichons, Whole Grain
Mustard and Toast Points* 6.50

Fruit Display

Assorted Fresh Seasonal Fruits with a Honey-Yogurt Dipping Sauce 3.50

Raw Bar**

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

Mediterranean Tapanades

*Traditional Hummus, Baba Ghanoush & Mixed Olives, Chopped Red Onion
and Pita Bread* 4.00

Spinach & Artichoke Dip

Warm Crab, Artichoke & Cream Cheese Dip Served in a Bread Boule, Carr's Crackers
3.25 w/ crab 4.25

****Additional charges apply to reception packages****

APPETIZERS

Seafood Offerings

Tangerine Dipping Sauce Baby Shrimp & Chorizo Skewers, Sweet Chili Sauce

Traditional Jumbo Gulf Shrimp Cocktail with Horseradish Cocktail Sauce

Tuna Tartar & Cucumber Salad on A Crispy Wonton

Petite Maine Lobster Salad Roll

Duck Trap Farm Smoked Salmon on A Potato Galette With Dilled Sour Cream

Sesame Seared Ahi Tuna and Wasabi Mayonnaise on A Sticky Rice Cake

Maine Lobster Salad Tossed With Lemon Aioli Served on A Belgian Endive Leaf

Mini Cod Cakes with Chipotle Rémoûlade

Sweet And Spicy Raspberry Habero Glazed Grilled Shrimp Skewers

Chilled Grilled Jumbo Shrimp with Bloody Mary Dipping Sauce

Mini Maine Lump Crab Cakes With Chipotle Rémoûlade Black & White Sesame Seared Ahi Tuna with Asian Slaw on A Crispy Wonton

Nantucket Sea Scallops Wrapped In Apple Wood Smoked Bacon

Maine Lobster Salad Crostini's

Seared Lobster on A Lemon Thyme Risotto Cake

Chilled Spicy Lime Shrimp Ceviche Spoons

Caviar Filled Roasted Bliss Potatoes with Sour Cream

Thai Shrimp Lettuce Wraps with Soy Ginger Dipping Sauce

Sesame Seared Diver Scallops on A Crispy Wonton Skin Topped With Asian Slaw

Mini Yellowfin Tuna Tartar Taco's, Asian Slaw, Saracha Aioli

Crispy Lobster and Corn Quesadillas Served With Avocado Salsa

Poultry Hors D'oeuvres

East Asian Chilled Chicken Roulade with Pickled Red Ginger and Scallions

Curried Chicken Salad with Flame Red Grapes on A Crispy Pita Chip

Chinese Seared Duck Breast with Hoisin Mayonnaise on A Crostini

Smoked Turkey Breast with Cranberry Orange Chutney on A Multigrain Crostini

Southwestern Chicken Empanadas, Sour Cream Lime Aioli

Mini Tostada Topped With Lime Marinated Chicken and Avocado Salsa

Double Crispy Sweet Soy Glazed Chicken Wings

Crispy Coconut Chicken Bites with Costa Rican Golden Pineapple Ketchup

Chicken Sate Skewers with Spicy Thai Peanut Sauce

Greek Grilled Chicken, Spinach and Feta Cheese in A Phyllo Tartlet

Chicken Shu Mi Shooters (Chinese Steamed Dumpling) With Soy Dipping Sauce

Long Island Duck Confit & Scallion Min Pancakes

Grilled Jamaican Jerk Chicken Skewers with Creamy Mango Sauce

Sliced Smoked Duck on Cranberry Crostini with Kumquat Chutney

Sweet & Spicy Raspberry Habanero Glazed Chicken Skewers

Hickory Smoked Chicken with Black Bean & Corn Salsa in A Corn Tortilla Cup

Thai Chicken Lettuce Wraps with Spicy Peanut Dipping Sauce

Meat Hors D'oeuvres

Candied Maple & Black Pepper Bacon Skewers

Braised Pork Belly & Watermelon

Beef Short Rib & Sweet Potato Puree Spoons

Worstershire, Brown Sugar & Cracked Pepper Marinated Beef Skewers

Peppered Beef Tenderloin with Stilton Bleu Cheese on Sour Dough Crostini

Beef Sliders, Gorgonzola, Caramelized Onions & Roasted Tomato Ketchup

Mini Cheeseburgers In Paradise Complete With Mini Gherkins

Thai Beef Salad Served on A Cucumber Cup

Beef Carpaccio and Shaved Reggiano Parmesan Cheese on A Crostini

Mongolian Beef Sticks with Asian Pork & Vegetable Lettuce Wraps Served Thai Peanut Sauce

Dijon Encrusted Baby Denver Lamb Chops

Crispy Grissini (Italian Bread Stick) with Gorgonzola Wrapped In Prosciutto

Mini Lamb Kebobs Rubbed with Rosemary and Dijon Mustard

Fresh Figs with Gorgonzola Spread Wrapped With Prosciutto

Sweet Italian Sausage Stuffed Mushroom Caps

Southwestern Egg Roll with Black Beans & Pork

Cocktail "Pigs" In A Blanket

Smokey North Carolina Bbq Pork & Sweet Onion Marmalade on A Crostini

Moroccan Curried Mini Lamb Kebobs with Tzatziki (Cucumber Yogurt Sauce)

Mini Asian Beef Roulade with Red Pepper & Asparagus

Lamb Sliders with Chipotle Aioli and Baby Greens

Pork Shu Mi (Chinese Steamed Dumpling) With Soy Dipping Sauce

Crispy Fried Pork Spring Rolls with Mi Ploy Sweet Chili Dip

Kobe Beef Pops, Blue Cheese & Bacon, Chipotle Aioli

Vegetarian Hors D'oeuvres

Fresh Mozzarella, Grape Tomato, Artichokes & Mushroom Skewers

Vietnamese Fresh Spring Rolls with Spicy Dipping Sauce

Traditional Potato Latkes Served with Apple Sauce

Crispy Pita Triangles with Roasted Red Pepper Hummus and Baba Ghanoush

Wild & Domestic Mushroom Ragu Tartlets

Roasted Garlic Spinach & Feta Cheese Pie Bites

Bruschetta in Phyllo Cups

Smoked Gouda Risotto Croquettes

Grilled Flat Bread with Fresh Mozzarella, Sliced Plum Tomatoes, Fresh Basil

Asparagus Spears Wrapped With Asiago & Phyllo

Gazpacho Shooter

Spinach & Feta Phyllo Spanakopita

Grilled Vegetable Quesadilla with Monterey Jack Cheese and Creamy Salsa

Baked Stuffed Mushroom Caps

Southern Style Scallion & Jalapeño Hush Puppy with Maple Cream

Crispy Fried Spring Rolls with Mi Ploy Sweet Chili Dip

Spinach and Boursin Stuffed Mushroom Caps

Wild Mushroom & Boursin Cheese Phyllo Tart

Sweet Potato Pancakes Served With Vermont Maple Cream

Baked Figs Topped With Crumbled Gorgonzola Cheese

Soups-Hors D'oeuvres - Served In Demitasse Cups

Strawberry and Cantaloupe Melon With Fresh Mint

Cream of Wild Mushroom

Fresh Summer Garden Gazpacho

Chilled Avocado with Cucumber Coulis

Lobster Bisque with Roasted Corn Garnish

Cream of Asparagus with Roasted Red Pepper Coulis

Roasted Butternut Squash Bisque with Black Thai Rice

Creamy Yukon Gold Potato with Bacon Crackles

Salad Stations

Traditional Caesar

Traditional Caesar Salad with Shaved Pecorino Romano and Herbed Croutons

Caprese

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

Mediterranean Pasta

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

Spinach Salad

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

House Salad

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

The Wedge

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

Antipasto

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

Italian Bread Salad

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

Vegetables & Starch Choices

Red Bliss Mashed Potato

Roasted Garlic Mashed

Cheddar Mashed

Sweet Potato Mashed

Rosemary & Thyme Roasted Potato

Rice Pilaf

Herbed Wild Rice

Wild Mushroom Risotto

Vegetable Risotto

Scalloped Potato

Maple Glazed Carrots

Green Beans

Brocollini

Asparagus

Assorted Summer Squashes

Green Bean Cassarole

Broccoli Cassarole

Additional Carving Stations Available to Enhance your Reception

<i>Roast Tenderloin of Beef</i>	<i>12.00pp</i>
<i>Prime Rib Of Beef</i>	<i>10.00 pp</i>
<i>Coca Cola Glazed Ham</i>	<i>5.00 pp</i>
<i>Parmesan Crusted Pork Loin</i>	<i>3.75 pp</i>
<i>Roast Turkey Breast</i>	<i>4.50 pp</i>
<i>Traditional Beef Wellington</i>	<i>12.00 pp</i>
<i>Roast New Zealand Rack of Lamb</i>	<i>14.00 pp</i>
<i>Porchetta</i>	<i>9.00 pp</i>

Additional Pasta Stations ***6.00 pp***

Wild Mushroom Tortellini, Porcini Mushroom Cream Sauce
Penne Pasta, Grilled Chicken, Basil Pesto Sauce, Toasted Pine Nuts
Four Cheese Ravioli, House Marinara or Creamy Alfredo Sauce
House Mac & Cheese, Parmesan, Cheddar, Asiago
Fresh Julienne Vegetables, Penne Pasta, Garlic, White Wine & Fresh Herbs
Butternut Squash Ravioli, Maple Sage Cream
Lobster Mac & Cheese (add \$3.pp)

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 \$25.00/hour, chefs @ \$30.00/hour and bartenders @ \$30.00/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.**