

MAGIC FOODS CATERING...

PARTY PLATTERS



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

www.magicfoodsrestaurantgroup.com email: catering@magicfoodsnh.com

T. 603-707-6929

Display Platters

Cheese Platters

Assorted Domestic Cheeses with Carr's Crackers Fresh Grapes & Berries
Small 10-15 guest 25. Large 15-25 guest 50.

Assorted Imported Cheeses, Grapes, Candied Nuts, Berries, Dried Sausages
Small 10-15 guest 55. Large 15-25 guest 95.

Crudités

Seasonal Raw Vegetables with our Creamy Garlic- Peppercorn Dip
Small 10-15 guest 25. Large 15-25 guest 50.

Bruschetta

Grilled Italian Bread and Flat Bread with Marinated Roasted Tomatoes
Small 10-15 guest 35. Large 15-25 guest 65.

Baked Brie

Imported Brie Cheese in Puff Pastry with your choice of Raspberry or
Orange Marmalade Preserves
Small 10-15 guest 40 Large 15-25 guest 65.

Smoked Salmon

House Cured Salmon, 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
Small 10-15 guest 75. Large 15-25 guest 135.

Fruit Display

Assorted Fresh Seasonal Fruits with a Honey-Yogurt Dipping Sauce
Small 10-15 guest 35. Large 15-25 guest 70.

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 40. Large 15-25 guest 75.

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 65. Large 15-25 guest 95.

Hors D'oeuvres

Based on 25 peices

Jumbo Shrimp Cocktail Sauce
75.

Chicken or Beef Brochettes,
Teriyaki or Thai Style
45.

Miniature Assorted Quiches
38.

Stuffed Mushroom Caps
Choice of Herb or Seafood Stuffed
25. / 50.

Miniature Beef Wellingtons
65.

Mini Vegetable or Pork Spring Rolls
38.

Greek Spanakopita
38.

Miniature Crab Cakes
75.

Scallops Wrapped in Bacon
50.

Pork Potstickers
45.

Chilled Tenderloin, Toast Points,
Horseradish Cream
55.

Boneless Buffalo Fingers
45.

New Zealand Lamb Pops
85.

Mini Wild Mushroom Tartlets
38.

Mini Brie Bites with Raspberry Preserves
45.

Italian Fontina Risotto Cakes
38.

Boneless Chicken Fingers
38.

Shrimp, Lobster & Cream Cheese Tartlets
65.

Shrimp Potstickers
45.

Hors D' oeuvres

Based on 25 pieces

Candied Bacon Skewers
38.

Kobe Beef Pops
38.

Vegetables Tapenades w/ Toast Points
35.

Antipasto Skewers
38.

Lobster Salad Sliders
Market\$

Crab Stuffed Mushroom Tartlets
65.

Coconut Shrimp
50.

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. 30. Lrg 55.

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. 40. Lrg 75.

Italian Bread Salad

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

Sm. 35. Lrg 65.

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

9.pp

Sandwich/Wrap Platter

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

10.50 pp

Salad Platter (choose two)

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

8. pp

(Shrimp and Lobster Salad) Market

A la Carte

Soup du Jour 2.50 pp

Clam Chowder 3.00 pp

Lobster Bisque 5.00 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)	19.00 lb
Prime Rib Of Beef (6-15 lb avg)	12.00 lb
Coca Cola Glazed Ham (9-11lb avg)	5.00 lb
Parmesan Crusted Pork Loin (7-9 lb avg)	5.75 lb
Roast Turkey Breast (9-11 lb avg)	4.75 lb
Traditional Beef Wellington (8-10 lb avg)	22.00 lb
Roast New Zealand Rack of Lamb (1.5 lb avg)	20.00 lb
Miso Glazed Half Salmon (3-4 lb avg)	10.50 lb
Grilled Tenderloin Tips (by the pound)	9.00 lb

STARCHES & VEGETABLES

Sm. 10-12 guest 25. Large 12-15 guest 45.

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 Cassarole

Pasta's	Half pan	Full Pan
	Serves 4-6	serves 8-10
Spaghetti & Sauce	16.	32.
Spaghetti A La Bolognese .	22.	40.
Veal Parmesan , Picatta or Marsala	40.	80.
Chicken Parmesan , Picatta or Marsala	30.	60.
Eggplant Parmesan	35.	75.
Casserole A La Pauli Bolognese sauce, mushroom, penne, four cheese blend	30.	60.
Cheese Lasagna	45.	90.
Meat Lasagna	55.	110.
Lobster Ravioli, lobster cream sauce	60.	120.
Lobster Mac & Cheese	75.	150.
Mac & Cheese	35.	75.
Chicken, Broccoli, Penne	45.	90.
Spinach & Garlic Ravioli	45.	90.
Wild Mushroom Ravioli	45.	90.
Meatballs or Italian Sausage	20.	45.

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