

MAGIC FOODS CATERING

CANOE



STEAKS & SEAFOOD

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
Fraishe. 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

Hors D'oeuvres

Passed & stationary

Priced per 25 piece. Minimum 50 pieces

Jumbo Shrimp Cocktail
75. **

Chicken Brochettes,
Teriyaki or Thai Style
45.

Beef Brochettes,
Teriyaki or Thai Style
50.

Miniature Assorted Quiches
38.

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

Greek Spanakopita
38.

Grilled Sweet Chili Shrimp Skewers
50.

Miniature Cuban Sandwiches
45.

Miniature Crab Cakes
65.

Scallops Wrapped in Bacon
50.

Ahi Tuna, Cucumber Spaghetti,
Pickled Ginger
Market

Pork Potstickers
45.

Chilled Tenderloin Toast Points, Horseradish
Cream
55.

Asparagus Tips Wrapped in
Asiago Cheese Puff Pastry
45.

Miniature Beef Wellingtons
65.

Mini Vegetable or Pork Spring Rolls
40.

Boneless Buffalo Fingers
45.

New Zealand Lamb Pops
Market**

Mini Wild Mushroom Tartlets
40.

Boneless Chicken Fingers
38.

Shrimp, Lobster & Cream Cheese Puffs
68.

Maple cranberry Chicken Salad
in Phyllo Cups
38.

Coconut Shrimp, Mango Chutney
50.

Andouille & Shrimp Kabobs
45.

Gazpacho Shooters
50.

Candied Pork Belly Bites
38.

Smoked Gouda Risotto Croquettes
38.

Kobe Beef, Blue Chees & Bacon Bites
50.

Asian Chicken Dumplings
45.

Miniature Gourmet Grilled Cheese
38.

Shrimp Scampi Risotto Bites
50.

Sweet Potato, Braised Short rib Tartlets
45.

Chicken or Shepherds Pot Pie
45.

House Mac & Cheese Bites
38.

Mediterranean Antipasto Skewers
45.

Lobster Sliders
75.

Porcini Mushroom & Parmesan Risotto Bites
50.

Smoked Salmon Crostini's
55.

Raspberry & Brie in Phyla Cups
38.

****additional charges apply to reception packages****

Suggested Servings Per Person: 5-7 pieces with a meal, 10-12 pieces as a meal

WINNISQUAM RECEPTION

Choose Up To Three Butler Passed or Stationary Appetizers, Display
Platters or Combination of
from category A

Salad
Choice of salad

Entrée
Two Plated Entrees May Be Ordered
or
Two Buffet Entrée May Be Ordered
From category A

Coffee & Tea Station

52.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable,
fresh bread and water service.*

SQUAM RECEPTION

Choose Up To Three Butler Passed or Stationary Appetizers, Display
Platters or Combination of
Two from category A and One from B

Salad
Choice of salad

Entrée
Two Plated Entrees May Be Ordered
or
Two Buffet Entrée May Be Ordered
One from category A & B

Coffee & Tea Station

62.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable,
fresh bread and water service.*

WINNIPESAUKEE RECEPTION

Choose Up To Three Butler Passed or Stationary Appetizers, Display
Platters or Combination of
Two from category A and one from B

Appetizer
Choice of plated appetizer

Salad
Choice of salad

Entrée
Two Plated Entrees May Be Ordered
or
Three Buffet Entrée May Be Ordered
Two from category A & One from B

Coffee & Tea Station

72.00

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable,
fresh bread and water service.*

RUBY RECEPTION

Cocktail Reception

Features Your Selection of :

Four Butler Passed Hors D' oeuvres, Stationary Platters or Combination of

Appetizer

Choice of plated Appetizer

Salad

Choice of Salad

Entrée

Two Plated Entrees May Be Ordered

or

Three Buffet Entrée May Be Ordered

Coffee & Tea Service

Please choose from category A or B

Coffee & tea Station

79.00 pp

*All entrees & buffet dinner come with a choice of salad, one starch and one vegetable,
fresh bread and water service.*

CHEF ATTENDED STATIONS

A Dinner Station May be Replaced in Lieu of a Dinner Entrée.
There will be a \$75.00 Chef Fee per Station

PASTA STATION

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
Lobster Mac & Cheese, Parmesan, Cheddar, Asiago**
Fresh Julienne Vegetables, Penne Pasta, Garlic, White Wine & Fresh Herbs

CARVING STATION

Maple & Cider Glazed Ham, Rum Raisin, Honey Mustard
Roast Loin of Pork, Parmesan-Mustard Encrusted
Slow Roasted Boneless Turkey Breast, Giblet Gravy
Roast Prime Rib of Beef, Natural Au Jus & Horseradish Cream Sauce
Pepper & Garlic Roasted Whole Tenderloin of Beef, Horseradish Cream Sauce**

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Additional charge of 4.00 pp for all dinner packages except Ruby Reception

SPECIALTY THEME DINNERS

New England Clam Bake

New England Clam Chowder
Pasta, Potato or Garden Salad, Cole Slaw
Maine Steamers, Whole Lobster (one per person), BBQ Chicken,
Corn on the Cob, Drawn Butter
Sliced Watermelon, Cookies & Brownies
Market

Southern BBQ

Cole Slaw & Potato Salad, Corn Bread
BBQ Chicken & Ribs, BBQ Pulled Pork, Baked Beans
Iced Sweet Tea and Peach Cobbler
40.00

Tailgate Party

On The Grill, Hamburgers, Hot Dogs, BBQ Chicken, Italian sausages, Peppers & Onions, Egg-
Potato Salad, Macaroni Salad, Corn on the Cob, Watermelon & Cookies
36.00

Cattleman's Dream

Fresh Garden Salad, Caprese Salad,
Grilled NY Strip Steak & Jumbo Grilled Shrimp
Roasted Red Potato's, Vegetables and NY Style Cheesecake
Market

All Theme Dinners Include Coffee Station

Buffet & Plated Salad Choices
Additional salad 3.50pp

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(plated only)

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

Buffet & Platted Vegetables & Starch Choices
Additional choice 3.00pp

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

Stationary and/or Passed Appetizer Choices

Category A

Asian Chicken Dumpling
Chicken Brochettes, Teriyaki or Thai Style
Mini Wild Mushroom Tartlets
Boneless Chicken Fingers
Beef Brochettes, Teriyaki or Thai Style
Maple cranberry Chicken Salad Cups
Miniature Assorted Quiches
Stuffed Mushroom Caps
Greek Spanakopita
Miniature Cuban Sandwiches
Pork Potstickers
Gazpacho Shooters
Asparagus Tips Wrapped in
Asiago Cheese Puff Pastry
Mini Vegetable or Pork Spring Rolls
Boneless Buffalo Fingers
Smoked Gouda Risotto Croquettes
Chicken or Shepherds Pot Pie
Mediterranean Antipasto Skewers
Miniature Gourmet Grilled Cheese

Category B

Scallops Wrapped in Bacon
Ahi Tuna, Cucumber Spaghetti,
Grilled Sweet Chili Shrimp Skewers
Miniature Crab Cakes
Chilled Tenderloin Toast Points,
Coconut Shrimp, Mango Chutney
Jumbo Shrimp Cocktail (2)
Miniature Beef Wellingtons
Candied Pork Belly Bites
Mac & Cheese Bites
Andouille & Shrimp Kabobs
Kobe Beef, Blue Chees & Bacon Bites
Lobster Sliders
Shrimp Scampi Risotto Bites
Porcini Mushroom & Parmesan Risotto Bites
Smoked Salmon Crostini's
Sweet Potato, Braised Short rib Tartlets
Raspberry & Brie in Phyllo Cups
Stuffed Mushroom Crab Stuffed

Stationary Displays

Category A

Domestic Cheese, Fruit & Crackers
Vegetable Crudités
Bruschetta Platter
Fresh Fruit Display
Mediterranean Tapenades, Toast Points

Category B

Imported Cheeses, Candied Nuts, Fruit
Baked Brie
Smoked Salmon
Spinach & Artichoke Dip
Shrimp Cocktail (2pp)
Pate Display

Entrée Choices

Category A

Mac & Cheese
Herb Roast Chicken Breast
Miso Glazed Salmon
Grilled Tenderloin Tips
Roast Pork Loin
Roast Turkey
Bourbon Glazed Ham
Baked Haddock
Chicken Broccoli & Ziti
Spinach & Garlic Ravioli
Wild Mushroom Ravioli
Roast Whole Sirloin
Slow Roasted Beef Short Ribs
Pork Tenderloin

Category B

Seafood Linguini
Jumbo Lump Crab Cakes
Roast Prime Rib of Beef
6oz Filet Mignon (plated only)
Pan Seared Sea Bass (plated only)
Lobster Mac & Cheese
Veal Osso Buco
Grilled NY Strip
Pan Seared Rare Ahi Tuna
Lobster Ravioli
Seafood Newburgh
Roast Whole Sirloin

Additional Carving Stations Available to Enhance your Reception

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

Additional Pasta Stations 8.00 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

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.**