

MAGIC FOODS CATERING



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PARTY PLATTERS ARE FOR PICK UP AND OR DELIVERY ONLY

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 35. Large 25 guest 75.

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

Small 10-15 guest 55. Large 25 guest 125.

Crudités

Seasonal Raw Vegetables with our Creamy Garlic- Peppercorn Dip

Small 10-15 guest 25. Large 25 guest 75.

Bruschetta

Grilled Italian Bread and Flat Bread with Marinated Roasted Tomatoes

Small 10-15 guest 40. Large 15-25 guest 75.

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 75.

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 50. Large 15-25 guest 95.

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 125.

Hors D'oeuvres

Based on 25 peices

Jumbo Shrimp Cocktail Sauce
75.

Chicken or Beef Brochettes,
Teriyaki or Thai Style
55.

Miniature Assorted Quiches
50.

Stuffed Mushroom Caps
Choice of Herb or Seafood Stuffed
35. / 60.

Miniature Beef Wellingtons
75.

Mini Vegetable or Pork Spring Rolls
45.

Greek Spanakopita
45.

Miniature Crab Cakes
75.

Scallops Wrapped in Bacon
75.

Pork Potstickers
45.

Chilled Tenderloin, Toast Points,
Horseradish Cream
65.

Boneless Buffalo Fingers
45.

New Zealand Lamb Pops
95.

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

45.

Kobe Beef Pops

45.

Vegetables Tapenades w/ Toast Points

35.

Antipasto Skewers

38.

Lobster Salad Sliders

Market\$

Crab Stuffed Mushroom Tartlets

75.

Coconut Shrimp

60.

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. 35. Lrg 65.

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. 45. Lrg 75.

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

12. pp

Sandwich/Wrap Platter

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

12. pp

Salad Platter (choose two)

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

10. 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)	25.00 lb
Prime Rib Of Beef (6-15 lb avg)	16.00 lb
Coca Cola Glazed Ham (9-11lb avg)	7.00 lb
Parmesan Crusted Pork Loin (7-9 lb avg)	7.00 lb
Roast Turkey Breast (9-11 lb avg)	6.00 lb
Traditional Beef Wellington (8-10 lb avg)	28.00 lb
Roast New Zealand Rack of Lamb (1.5 lb avg)	24.00 lb
Miso Glazed Half Salmon (3-4 lb avg)	13.50 lb
Grilled Tenderloin Tips (by the pound)	12.00 lb

STARCHES & VEGETABLES

Sm. 10-12 guest 30. Large 12-15 guest 55.

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	25.	50.
Spaghetti A La Bolognese .	30.	60.
Veal Parmesan , Picatta or Marsala	60.	90.
Chicken Parmesan , Picatta or Marsala	40.	75.
Eggplant Parmesan	35.	60.
Casserole A La Pauli Bolognese sauce, mushroom, penne, four cheese blend	40.	75.
Cheese Lasagna	45.	90.
Meat Lasagna	55.	110.
Lobster Ravioli, lobster cream sauce	70.	130.
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	30.	55.

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