



MAGIC FOODS CATERING

PARTY PLATTERS

882 WHITTIER HWY MOULTONBORO NH

603.707.6929



Boards Display



SMALL / LARGE

FEEDS 8 14+

CHEESE BOARDS 45 / 85

Assorted domestic cheeses with Carr's crackers, fresh grapes, berries

Assorted imported cheeses, grapes, candied nuts, berries 55 / 95

LOCAL CHEESE AND CHARCUTERIE 65 / 125

Assorted imported cheeses, dried salumi's, olives, hummus, assorted peppers, pickled vegetables, grapes, naan bread, candied nuts, berries, crackers

CRUDITÉ 40 / 75

Seasonal raw vegetables with our creamy garlic-peppercorn dip

BRUSCHETTA 45 / 80

Naan bread with marinated roasted tomatoes, sundried tomato, olives

TENDERLOIN CROSTINI BAR** 70 / 135

Shaved tenderloin, crostini, cornichons, red onion, grain mustard, horseradish cream sauce

TAPENADES 50 / 90

Traditional hummus, artichoke-spinach & tomato and mixed olive tapenades, pita bread

MEDITERRANEAN DISPLAY** 75 / 135

Imported cheeses, grapes, candied nuts, berries, traditional hummus, assorted olives, roasted tomatoes, tabbouleh, marinated peppers, mini naan breads

BAKED BRIE 90

Imported brie cheese in puff pastry with your choice of raspberry or orange marmalade preserves

SMOKED SALMON** MARKET \$\$

Norwegian smoked salmon, traditional accompaniments of capers, red onion, chopped eggs, dill cream

RAW BAR** MARKET \$\$

Oysters, little neck clams and/or jumbo shrimp, cocktail sauce, horseradish, lemons, tabasco & red wine mignonette

SPINACH & ARTICHOKE DIP 65 / 125

Warm spinach, artichoke & cheese dip served with assorted crackers and naan bread



50 Piece Min Order
\$3.25 each

Asian Chicken Dumpling
 Teriyaki Chicken Brochettes
 Mini Wild Mushroom Tartlets
 Raspberry & Brie in Phyllo
 Boneless Coconut Chicken Skewer
 Teriyaki Beef Brochettes
 Stuffed Mushroom Caps
 Greek Spanakopita
 Pork Potstickers
 Asparagus Tips in Phyllo
 Mini Vegetable Spring Rolls
 Boneless Buffalo Fingers
 Smoked Gouda Arancini
 Chicken Pot Pie
 Candied Bacon Skewers
 Antipasto Skewers
 Chicken Empanada
 Manchego & Quince Tarts
 Mini Philly Steak Bites
 Beef Shortrib & Gorgonzola in Puff Pastry
 Mini Wagyu Cheeseburgers
 Beef Empanada
 Mini Grilled Cheese
 Nashville Chicken & Waffle Skewer
 Goat Cheese & Honey Triangles

50 Piece Min Order
\$5-8 each

Scallops Wrapped in Bacon
 Grilled Sweet Chili Shrimp Skewers
 Miniature Crab Cakes
 Chilled Tenderloin Toast Points
 Coconut Shrimp, Mango Chutney
 Jumbo Shrimp Cocktail (2pp)
 Miniature Beef Wellingtons
 Candied Pork Belly Bites
 Kobe Beef, Blue Cheese & Bacon Bites
 Shrimp Scampi Risotto Bites
 Asparagus & Fontina Arancini
 Smoked Salmon Crostini
 Crab Stuffed Mushroom Caps
 Miniature Lobster Pot Pie
 Tempura Shrimp
 Ahi Tuna Poke Spoons

Some hors d'oeuvres are par cooked for your convenience.
 Reheating instructions are labeled and are packaged in oven
 safe containers.



Hors d'oeuvres



SMALL 4-5 / LARGE 10 +

MEDITERRANEAN PASTA

Tri-Colored Cheese Tortellini, Kalamata Olive, Tomatoes, Feta Cheese, Capers, Red Onion, Artichoke Hearts, Pepperoncini's, Italian Vinaigrette

60 \ 100

SMALL 4-5 / LARGE 10+

TRADITIONAL CAESAR

Traditional Caesar Salad with Shaved Parmesan, Asiago & Romano Cheese, Herbed Croutons

35 \ 60

CAPRESE

Fresh Buffalo Mozzarella, Vine Ripe Red & Roasted Tomato, Basil, Olive Oil, Balsamic Glaze

45 \ 80

GREEK

Kalamata Olive, Tomato, Feta Cheese, Cucumbers, Red Onion, Garlic Croutons, Greek Dressing

45 \ 85

SPINACH SALAD

Fresh Baby Spinach with Chopped Egg, Bacon, Tomato, Red Onion, Goat Cheese, Balsamic Vinaigrette

35 \ 65

HOUSE SALAD

Fresh Field Greens, Dried Cranberries, Roasted Sunflower Seeds, Balsamic Vinaigrette

30 \ 55

THE WEDGE

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

45 \ 85

FINGERLING SALAD

Fingerling Potatoes, Artichoke Hearts, Roasted -Marinated Tomatoes, Asparagus, Shitake Mushrooms, White Balsamic & Lemon Vinaigrette

55 \ 95

CUCUMBER-TOMATO

Chopped English Cucumbers, Red Onion, Tri-Color Grape Tomatoes, Olive Oil, Red Wine Vinegar, Fresh Parsley, Cilantro.

Cracked Pepper

40 \ 70

SALADS WITH ACCOMPANIMENTS / TOPPINGS AND DRESSINGS ARE PACKAGED SEPERATELY TO ENSURE FRESHNESS



Salads



FOR THE CARVER

ROAST TENDERLOIN OF BEEF (5-7LB AVG)	38.00 LB
PRIME RIB OF BEEF (12-15 LB AVG)	30.00 LB
ROOT BEER GLAZED HAM (9-11LB AVG)	9.00 LB
PARMESAN CRUSTED PORK LOIN (9 LB AVG)	12.00 LB
ROAST TURKEY BREAST (9-11 LB AVG)	12.00 LB
BEEF WELLINGTON (5-6 LB AVG)	40.00 LB
ROAST NEW ZEALAND RACK OF LAMB	42.00 LB
MISO GLAZED HALF SALMON (3-4 LB AVG)	32.00 LB
TRADITIONAL PORCHETTA (15 LB AVG)	22.00 LB
ROAST WHOLE SIRLOIN (9-12 LB AVG)	26.00 LB
SMOKED BRISKET (7-9 LB AVG)	26.00 LB

BY THE POUND OR EACH

JUMBO LUMP CRAB CAKE (4 oz ea,)	18.00
GRILLED BOURBON CHICKEN TIPS	16.00
GRILLED TENDERLOIN TIPS	25.00
HERB CRUSTED HADDOCK FILETS	18.00
HERB ROAST HALF CHICKEN (EA)	18.00
GRILLED ITALIAN SAUSAGE	14.00
PORK TENDERLOIN (1LB ea.)	15.00

Entree's & Vegetables

Oven Roasted Carrots	Red Bliss Mashed Potato
Green Beans	Roasted Garlic Mashed
Broccolini	Cheddar Mashed
Asparagus	Sweet Potato Mashed
Assorted Summer Squashes	Rice Pilaf
Green Bean Casserole	Herbed Wild Rice
Broccoli Casserole	Scalloped Potato
Shaved Brussel Sprouts	Roasted Fingerling Potato's
Grilled Seasonal Vegetables	Rosemary & Thyme
	Roasted Potato

SMALL 4-6 GUEST 45

LARGE 12+ GUEST 80





Pasta's and Sides

	<u>SM</u>	<u>LRG</u>
PENNE & SAUCE	45.	85.
CHICKEN	55.	95.
PARMESAN, PICCATA OR MARSALA		
EGGPLANT PARMESAN	45.	80.
CASSEROLE A LA PAULI	60.	105.
BOLOGNESE SAUCE, PENNE, FOUR CHEESE		
CHEESE LASAGNA	60.	110.
MEAT LASAGNA	70.	135.
LOBSTER MAC & CHEESE	95.	180.
MAC & CHEESE	55.	95.
CHICKEN, BROCCOLI, PENNE	65.	125.
SPINACH & GARLIC RAVIOLI	55.	100.
WILD MUSHROOM RAVIOLI	55.	100.
LOBSTER RAVIOLI	95.	180.
BUTTERNUT SQUASH RAVIOLI	55.	100.
MEATBALLS AND/OR SAUSAGE	65.	125.

	<u>SM</u>	<u>LRG</u>
GARLIC BREAD	8	
FRENCH BAGUETTE	4	
FOCCACIA BREAD	8	
GARLIC KNOTS 6 pcs	12	18
<u>SAUCES & EXTRA'S</u>	<u>16 oz</u>	<u>32 oz</u>
PARMESAN CHEESE	8	14
SCAMPI BUTTER	12	22
PEPPERS & ONIONS	10	18
ALFREDO SAUCE	12	22
HOUSE MARINARA	12	22
LOBSTER CREAM SAUCE	18	28
MAPLE CREAM SAUCE	12	22
GARLIC CREAM SAUCE	12	22
MARSALA SAUCE	12	22
PICCATA SAUCE	12	22
MEAT SAUCE	12	22



MAGIC FOODS CATERING

PARTY PLATTER INFORMATION

MOST ITEMS MUST BE ORDERED 72 HOURS PRIOR TO PICK UP.

ALL PARTY PLATTERS/DISPLAYS DEPENDING ON THE ITEM WILL BE PACKAGED IN OVEN SAFE ALUMINUM CONTAINERS OR PLASTIC DISPOSABLE CONTAINERS.

ALL ITEMS THAT REQUIRE SAUCES OR TOPPINGS WILL BE PACKAGED SEPARATELY TO GUARANTEE FRESHNESS. EXAMPLE-DRESSING & CROUTONS FOR SALADS

ALL "HOT" ITEMS WILL BE PAR COOKED AND READY TO BE REHEATED UNLESS PICKING UP READY TO EAT (RTE). REHEATED ITEMS WILL HAVE INSTRUCTIONS-TIME & TEMP

CAMBRO INSULATED FOOD BOXES ARE AVAILABLE TO TRANSPORT RTE FOODS. THEY WILL HOLD FOOD FOR UP TO 2 HOURS. THERE IS A 150.00 DEPOSIT PER UNIT.

CHAFING DISHES, CHAFING FUEL (2HR) & SERVING UTENSILS ARE AVAILABLE FOR RENTAL AT \$30.00 PER SET UP.

ALL RENTALS MUST BE RETURNED THE WAY THEY WERE RENTED. CLEANED NO FOOD IN PANS OR FOOD BOXES.

ALL PARTY PLATTER CAN BE PICKED UP AT OUR FACILITY AT 882 WHITTIER HIGHWAY, MOULTONBORO, UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE.



CHAFING DISHES



INSULATED FOOD CARRIER