

- Prime Rib with AuJus & Horseradish \$8_pp
- Roast Beef/AuJus & Horseradish \$7pp Spiral Ham with honey glaze \$6 pp
- Turkey with cranberry sauce \$6 pp

Fajita Station \$7 Per Person

- Your choice of chicken, beef, or vegetable fajitas served with Jack Cheese Cheddar cheese, sour cream, guacamole, Pico de Gallo and salsa.
- Served with flour tortillas, tortilla chips and our very own salsa.

Chips & Dips \$4 per person

• Corn chips and potato chips with assorted dips

Assorted Hors d'oeuvres Display \$10per person

- Choose from four Fresh canapés
- Additional canapés \$2 pp

Butler Passed Hors d'oeuvres \$8.50pp

- Choose from four Fresh canapés
- Additional canapés \$2 pp

Themed Stations \$10 pp

four different hot appetizers displayed in a station decorated according to theme

- American
- Italian
- Oriental
- European
- Mediterranean \$12pp

Cocktail Greeting Station \$6 pp

Cocktail olives, pretzels, cocktail nuts, parmesan & artichoke dip with crackers displayed at a station

Dessert Station starting at \$4

- Mini Pastries: Petit Fors, Pecan Chunkies, Lemon Bites, Eclairs, Cream Puffs
- Add Chocolate Covered Fruits **\$1.50 pp** Strawberries, Apples, Bananas

Chocolate Fountain \$4.50 and up

Choose from 5 different items

Candy Bar - \$6 and up per person

Assorted candies displayed in beautiful jars

Champagne Bar \$5 per person

Served in Colored Sugar rimmed glasses

Bruchetta Stations \$5.50 per person:

includes an assortment of different toppings:

- · artichoke and tomato,
- red and yellow tomato with basil,
- · heirloom tomato with basil,
- · kalamta olives with tomato,
- · fresh mozzarella and tomato / fresh basil
- served on toasted French baguettes

Caprese station \$5.50 per person:

- Freshly sliced mozzarella
- Fresh sliced tomatoes
- Fresh basil
- Balsamic vinaigrette and olive oil
- Salt, pepper and crushed red pepper
- Toasted French baguettes



Magic Touch Catering



Fresh Fruit Display \$3.50

 An assortment of seasonal fruits and summer fruits.

Cheese Display \$4 per person

Domestic and imported cheese

Vegetable Crudite Station

 Julienned vegetables artfully displayed in a shot glass

Shrimp Cocktail Station \$4 per person

• Jumbo shrimp in a shot glass with cocktail sauce and a lemon wedge

Satays/Kabos \$10 Per Person choice of two items:

- Beef Kabobs with green & red bell peppers and onions
- Chicken kabobs
- Chili Lime Salmon Satay

Antipasto Station \$8 per person:

A selection of imported and domestic cheeses, salami, pepperoni,& ham marinated Grilled vegetables, artichoke hearts, mixed olives and roasted peppers served with assorted artisan breads.

Bar \$4 Per Person:

 Corn Chips ,Three Different Salsas, Avocado Dip

Sushi Bar- station \$7 Per Person

 California Rolls and Nigiri Sushi, Smoked Salmon, Spicy Tuna Roll, Philly Roll & Vegetable Roll

Dips with assorted breads \$4 pp: choice of two:

- Pita Chips and mini baguette bread with red bell pepper Hummus or cilantro lime hummus.
- Spinach parmesan Artichoke Dip with pita chips and mini baguette bread
- Vegetables & ranch or blue cheese dip
- Potato Chips with Dips

Paella Station One meat \$16 pp \$3 pp Additional Meats

- Paella Station Choice of one meat \$16 per person, two meats \$19 pp
- Saffron Rice and Chorizo with Meats: Shrimp, Scallops, Mussels and/or Chicken

Oriental Stir Fry \$6 Per Person

- Your choice of beef, chicken, shrimp or pork.
- Accompanied with a variety of crisp Chinese vegetables, steamed rice and Chinese fortune cookies.

<u>Asian Tempura Vegetables \$4 Per</u> Person:

- Broccoli, Cauliflower, Sweet Potatoes, Zucchini, Mushrooms, Carrots
- Fried in a Light Tempura Batter, served with a Plum Sauce, Sweet Garlic Chili Sauce.



Seafood Bar (served cold) \$10 with one item \$4 additional items:

- Shrimp cocktail, little neck clams or oysters on the ½ shell, & seasonal crab legs accompaniments: lemon wedges, cocktail sauce and hot butter
- Optional Ice Sculpture \$350

Pasta Station \$7 Per Person

- Penne, Fussilli and Three Cheese Tortellini
 Pasta
- Sauces: Marinara, Alfredo and Pesto
- Accompaniments: Italian Sausage, Sweet Peppers, Parmesan Cheese Mushrooms, Black olives, garlic and onions! Garlic Bread

Martini Mashed Potato Station \$5.50

Per Person

- Mashed potatoes served in a Martini Glass
- Accompaniments: Grated age Cheddar cheese, bacon bits, scallions, chives Sour cream. Burgundy mushroom gravy, Lobster Cream Sauce.

Quesadilla Station \$6 Per Person

- **Fillings:** Chicken, Beef, Duck, Vegetable, Chorizo, Double Cheese Portobello Mushroom, Black beans & Jack Cheese
- Accompaniments: Sour cream, guacamole, crème fraiche.
- **Salsas**: Pico de Gallo, Roasted Chile, Tomatillo & Chile de Arbol Salsas