



MAGIC FOODS CATERING

RECEPTIONS

2023-2024



WINNISQUAM RECEPTION

Three Passed or Stationary Appetizers,
Display Boards or Combination of.

Choice of Salad

Entrée

Two Plated or Buffet Entrees

65.00

SQUAM RECEPTION

Three Passed or Stationary Appetizers,
Display Boards or Combination of.

Choice of Salad

Entrée

Two Plated or Buffet Entrees

75.00



WINNIPESAUKEE RECEPTION

Three Passed or Stationary Appetizers,
Display Boards or Combination of.

Choice of Plated Appetizer

Choice of Salad

Entrée

Two Plated or Three Buffet Entrees

85.00



RUBY RECEPTION

Four Passed or Stationary Appetizers,
Display Boards or Combination of.

Prosecco Toast

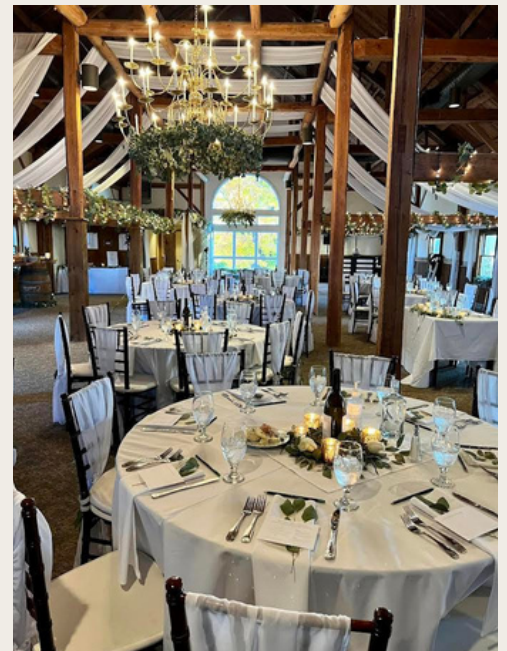
Choice of Plated Appetizer

Choice of Plated Salad

Entrée

Two Plated or Three Buffet Entrees

95.00



All receptions include a choice of salad, one starch and vegetable,
fresh bread (upon request), water service, coffee & tea.

Winnepesaukee & Ruby receptions may choose from any menu and substitute a carving
or pasta station for one buffet entrée.

PRICING DOES NOT INCLUDE NH TAX OR SERVICE FEE

Wedding Packages



SOUTHERN BBQ

BBQ Chicken, Smoked Ribs, BBQ Pulled Pork,
choice of two Salads, Mac & Cheese, Corn Bread, Baked
Beans, Iced Sweet Tea and Peach Cobbler
60.00

TEXAS STYLE BBQ

Smoked Sausage, Ribs, Brisket, Mac & Cheese,
choice of two Salads, Corn Bread, Baked Beans,
Iced Sweet Tea and Pecan Tarts
68.00

BBQ SIDES

Mac & Cheese
Baked Beans
Egg & Potato Salad
Creamy & Tangy Cole Slaw
Broccoli Salad
Tortellini Salad
Pickled Beets & Onions
Traditional Green Salad
Cucumber & Tomato Salad

ULTIMATE SMOKIN' BBQ

BBQ Chicken, Smoked Ribs, Brisket, Pulled Pork,
Sausage, Choice of Four Sides, Corn Bread,
Iced Sweet Tea and Red Velvet Cake
74.00

Cooked by our Pitmaster from Rubbin Butts BBQ
on site with our smoker

BBQ Receptions

BBQ Hors d'oeuvres

BBQ APPETIZERS

TEXAS "CAViAR" DIP W/ TORTILLA CHIPS
JALEPENO POPPERS
PEPPERJACK CORN NUGGETS
FRIED PICKLES
POBLANO, SPINACH & ARTICHOKE DIP
SANTE FE CHICKEN EGG ROLLS
CHICKEN OR BEEF EMPANADAS
SPICY SAUSAGE QUESO DIP W/ PRETZELS
TEXAS "SUSHI" CHIPOTLE-BACON PINWHEELS

A SELECTION OF THREE PASSED APPETIZERS IS
INCLUDED WITH YOUR BBQ RECEPTION. ITEMS FROM
THE "ALL RECEPTION HORS D'OEUVRES" MAY BE
SUBSTITUTED



PRICING DOES NOT INCLUDE NH TAX OR SERVICE FEE



Display Boards

CHEESE BOARDS

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

Assorted imported cheeses, grapes, candied nuts, berries

LOCAL CHEESE AND CHARCUTERIE

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

CRUDITÉ

Seasonal raw vegetables with our creamy garlic-peppercorn dip

BRUSCHETTA

Naan bread with marinated roasted tomatoes, sundried tomato, olives

TENDERLOIN CROSTINI BAR**

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

TAPENADES

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

MEDITERRANEAN DISPLAY**

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

BAKED BRIE

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

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

**additional for Squam & Winnisquam Receptions





ALL RECEPTIONS

Asian Chicken Dumpling
 Teriyaki Chicken Brochettes
 Mini Wild Mushroom Tartlets
 Raspberry & Brie in Phyllo
 Boneless Coconut Chicken
 Teriyaki Beef Brochettes
 Mini Falafel Bites
 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
 Beef or Chicken Empanada
 Fig Jam & Fontina in Phyllo
 Mini Rubeen Sandwiches
 Mini Philly Steak Bites
 Beef Shortrib & Gorgonzola in Puff Pastry
 Mini Wagyu Cheeseburgers
 Mini Grill Cheese

RUBY & WINNIPESAUKEE RECEPTIONS

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
 Andouille & Shrimp Kabobs
 Kobe Beef, Blue Cheese & Bacon Bites
 Lobster Sliders
 Shrimp Scampi Risotto Bites
 Asparagus & Fontina Arancini
 Smoked Salmon Crostini
 Crab Stuffed Mushroom Caps
 Lobster Pot Pie

These hors d'oeuvres are included with our Ruby & Winnepesaukee Reception packages and are available to our Winnisquam & Squam Packages for an additional fee.



Hors d'oeuvres

Salads and Plated Appetizers



TRADITIONAL CAESAR

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

CAPRESE

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

GREEK

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

SPINACH SALAD

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

HOUSE SALAD

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

THE WEDGE

Iceberg Lettuce, House Blue Cheese
Dressing, Applewood Smoked Bacon,
Tomato, Green Onion
& Blue Cheese Crumbles
(Plated Only)

BUTTERNUT SQUASH BISQUE

Cinnamon Croutons

TOMATO BISQUE

Parmesan Croutons

RUBY & WINNIPESAUKEE PLATED COURSE

WILD MUSHROOM TARTLET

Cognac Cream

BUTTERNUT SQUASH RAVIOLI

Maple Sage Cream

SLOW BRAISED PORK BELLY

Cider Aioli

BISTRO CRAB CAKE

Old Bay Remoulade

SMOKED BRISKET

Sweet Potato Puree

SHRIMP COCKTAIL

Three Jumbo Shrimp, Cocktail Sauce

NEW ENGLAND CLAM CHOWDER

BUTTERNUT SQUASH BISQUE

Cinnamon Croutons

TOMATO BISQUE

Mini Grill Cheese

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Main Courses

ALL RECEPTIONS

- MAC & CHEESE
- MISO GLAZED SALMON
- GRILLED TENDERLOIN TIPS
- ROAST PORK LOIN
- ROAST TURKEY
- BOURBON GLAZED HAM
- HERB CRUSTED HADDOCK
- CHICKEN, BROCCOLI, ZITI
- SPINACH & GARLIC RAVIOLI
- WILD MUSHROOM RAVIOLI
- CHICKEN MARSALA OR PICATTA
- SLOW ROASTED BEEF SHORT RIBS
- HERB ROAST CHICKEN BREAST
- CHICKEN PARMESAN
- BOURBON TURKEY TIPS
- TERIYAKI TOP SIRLOIN

RUBY & WINNIPESAUKEE RECEPTIONS

- SHRIMP SCAMPI
- JUMBO LUMP CRAB CAKES
- ROAST PRIME RIB OF BEEF
- FILET MIGNON (PLATED)
- SEA BASS (PLATED)
- LOBSTER MAC & CHEESE
- HALF RACK OF LAMB (PLATED)
- GRILLED NY STRIP (PLATED)
- PAN SEARED RARE AHI TUNA
- LOBSTER RAVIOLI
- SEAFOOD NEWBURGH
- ROAST WHOLE SIRLOIN
- TRADITIONAL PORCHETTA
- SMOKED BRISKET
- DUROC PORK CHOP (PLATED)
- SURF & TURF (PLATED)

Vegetables & Starches

- Oven Roasted Carrots
- Green Beans
- Broccolini
- Asparagus
- Assorted Summer Squashes
- Green Bean Casserole
- Broccoli Casserole
- Shaved Brussel Sprouts

- Red Bliss Mashed Potato
- Roasted Garlic Mashed
- Cheddar Mashed
- Sweet Potato Mashed
- Rice Pilaf
- Herbed Wild Rice
- Scalloped Potato
- Roasted Fingerling Potato's
- Rosemary & Thyme
- Roasted Potato





CARVED

ROAST LOIN OF PORK
Parmesan-Mustard Encrusted

ROAST PRIME RIB OF BEEF
Au Jus & Horseradish Cream Sauce

ROASTED TURKEY BREAST
Traditional Gravy, Cranberry Relish

MAPLE-CIDER GLAZED APPLEWOOD SMOKED HAM
Rum Raisin & Whole Grain Honey Mustard

PEPPER & GARLIC ROASTED BEEF TENDERLOIN
Horseradish Cream Sauce

PEPPER & GARLIC ROASTED NY SIRLOIN
Horseradish Cream Sauce

PASTA

SHRIMP PENNE PESTO
Traditional basil or sundried tomato pesto,
parmesan cheese, penne pasta

Wild Mushroom Tortellini
Porcini Mushroom Cream Sauce

LOBSTER MAC & CHEESE
Parmesan, Cheddar, Asiago

LOBSTER RAVIOLI
Sweet Chili Lobster Cream



Chef Stations

Chef Stations may be substituted for one buffet entrée with our Ruby & Winnepesaukee Reception packages, Chef stations are available at additional cost to all reception packages.



COFFEE & TEA SERVICE

FEATURING FAIR TRADE & ORGANIC SUMATRA
MANDHELING COFFEE. FRESH ROASTED & LOCAL FROM
WOODSHED ROASTING COMPANY

REGULAR & DECAFFINATED

ASSORTED CAFFINE FREE HERBAL TEA'S
FROM BIGELOW TEA COMPANY

DESSERTS

OUR IN HOUSE PASTRY CHEFS ARE HAPPY TO CREATE
YOUR WEDDING CAKE OR DESSERT BUFFET TO TANTALIZE
YOUR GUEST SWEET TOOTH

COUPLES MAY OUTSOURCE YOUR WEDDING CAKE AND
HAVE OUR STAFF CUT & SERVE YOUR DESSERT AT
NO ADDITIONAL FEE

Coffee, Desserts and Late Nite

LATE NITE BITES

MIN 50 PEICES

MINI PIZZAS

BISTRO WAGYU BEEF SLIDERS

PULLED PORK SLIDERS

SOUTHERN FRIED CHICKEN SLIDERS

MAC & CHEESE

PULLED PORK MAC & CHEESE

CHICKEN OR BUFFALO FINGERS

BAKESHOP COOKIES & BROWNIES

MINI ASSORTED CHOCOLATE BAR

LATEST SERVE TIME 60 MINUTES PRIOR TO
RECEPTION END TIME





BUONO MANGIA

THE SALADS- TRADITIONAL CAESAR OR CAPRESE
 THE BREADS- HOUSE FOCCACIA OR GARLIC BREAD
 THE PARMESANS-CHICKEN OR EGGPLANT
 THE LASAGNA'S- TRADITIONAL OR BOLOGNESE
 THE PENNE'S- CHICKEN & BROCOLLI OR SAUAGE & MEATBALL
 THE SIDES-MEATBALLS AND/OR SWEET SAUSAGE
 THE DESSERTS-CANOLLI, TIRAMISU, OR CHEESECAKE
 LOCAL ITALIAN PILSNER & ITALAIN WINES*

60.00

THE GRILL

THE BEGINNINGS-CHIPS, DIPS & SALSA'S
 THE MAINS-AMERICAN KOBE BEEF BURGERS & HOT DOGS, CHICKEN & KIELBASA
 THE SALADS-POTATO, MACCARONI & GREEN SALAD
 THE SWEETS-COOKIES, BROWNIES & WATERMELON
 LOCAL NEW ENGLAND IPA'S & HARD SELTZERS*

54.00

TACO TOUR

TAPA-TEXAS CAVIAR, FIVE LAYER & QUESO DIP
 TACO BAR- CARNITA'S, FISH, PULLED CHICKEN OR BEEF, GRILLED VEGGIES
 TOPS-CHEESE, SALSA, JALEPENO'S, GUACAMOLE, SOUR CREAM, SLAW
 SIDES-YELLOW RICE & BEANS, STREET CORN SALAD
 DESSERTS- LECHE'S CAKE, CHURROS OR MARGARITA KEY LIME SQUARES
 CERVEZAS & MARGARITA BAR*

54.00

THE LAND MEETS THE SEA

THE SEA- JUMBO SHRIMP COCKTAIL & MINI LOBSTER SLIDERS
 THE SALAD-BABY LETTUCES, CRANBERRIES, SUNFLOWER SEEDS
 THE LAND- GRILLED TENDERLOIN & TURKEY TIPS
 THE SIDES-PARSLEY & BUTTER FINGERLINGS & ROASTED CARROTS
 THE DESSERTS- SEASONAL COBBLER OR INDIVIDUAL CREAM PIES
 CRAFT MADE COCKTAIL & MOCKTAILS*

75.00

*ALL ALCOHOL CHARGED ON CONSUMPTION.
 BEVERAGES ARE NOT INCLUDED WITH ANY MEAL

75 GUEST MIN FOR REHEARSAL DINNERS



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Rehearsal Dinner's



COCKTAIL BAR

WINES BY THE GLASS \$10-15.00

BUBBLES BY THE GLASS \$10.00-15.00

WINE BY THE BOTTLE \$34-135.00

COCKTAILS \$10-15.00

DOMESTIC & IMPORT CRAFT BEER & CIDERS \$4-9.00

SIGNATURE COCKTAILS \$TBD

MOCKTAILS \$3.50

SPARKLING WINE TOAST \$3.50-5.00

SHOTS ARE NOT PERMITTED

Please consult our wedding specialist for all of your cocktail needs. Clients may opt for a host bar, hosted beer & wine, pre-set spending limit, cash bar or combination of.

A 20% gratuity will be added to all host bars.

Wine, Beer & Cocktails



SAMPLE SPIRITS

ABSOLUT, TITO'S, TANQUERAY, BOMBAY, CAPT. MORGAN, BACARDI, MALIBU, JIM BEAM, JACK DANIELS, CROWN ROYAL, MICAMPO & MILAGRO TEQUILLA, DEWAR'S, JAMESON, KAHLUA

SAMPLE DOMESTIC, IMPORT & CRAFT BEER & CIDERS

BUD, BUD LIGHT, COORS LIGHT, MICHELOB ULTRA, HEINEKEN, CORONA, BLUE MOON, SAM ADAMS LAGER & SEASONAL, 603, TUCKERMAN, TWIN BARN, GREAT NORTH

SAMPLE WINES & BUBBLES

J LOHR, SILVERADO, CAMBRIA, KJ, WENTE, KIM CRAWFORD, VILLA MARIA, CATENA, MEIOMI, JOSH, THE PRISONER, TRIBUTE, ROBERT MONDAVI



MAGIC FOODS CATERING

PAYMENTS / DEPOSITS / REQUIREMENTS.

DEPOSIT & CANCELLATION POLICY:

A deposit of \$500.00 (five-hundred) is required at the time of booking/Signing of contract to confirm your event. Deposit refunds on cancellations are handled as follows.

- NOTICE OVER 120 DAYS PRIOR TO EVENT: 50% REFUND OF DEPOSIT
- NOTICE LESS THAN 120 DAYS PRIOR TO EVENT: NO REFUND OF DEPOSIT

FIRST PAYMENT-FOOD & BEVERAGE:

A 50% Food & Beverage deposit on estimated guest count is due 30 days prior to your event.

FINAL PAYMENT-FOOD & BEVERAGE:

Balance of final guarantee/invoice amount is Seven (7) days prior to event. All other charges (host bar, additional time, etc.) must be paid at the conclusion of event if no cc is on file.

Payment may be made by check payable to "O Bistro" or by credit card:

MC/VISA/AMEX/DISCOVER. For all credit card payments, please contact our business office at (603) 677-7170. A 4% transaction fee will be applied to all payments in excess of \$10,000.00 (Ten Thousand). I authorize O Bistro/Inn on Main to charge my credit card for any outstanding balances.

COCKTAIL BAR SERVICE

BAR SERVICE CANNOT BE PROVIDED IN PRIVATE HOMES OR A NHSLC LISCENCED FACILITY.

OUTDOOR EVENT REQUIREMENTS

ALL OUTDOOR EVENTS OR FACILITIES THAT DO NOT HAVE A DEDICATED KITCHEN/COOKING FACILITY WILL REQUIRE A "COOKS TENT" AS WELL AS ANY EQUIPMENT NECESSARY TO FACILITATE THE EVENT. COOKS TENTS MUST BE SET UP ADJACENT TO THE RECEPTION TENT. RUNNING WATER AND ELECTRICITY MUST ALSO BE AVAILABLE UNDER THE TENT.