



MAGIC TOUCH CATERING

YOU DREAM IT, WE'LL CREATE IT!

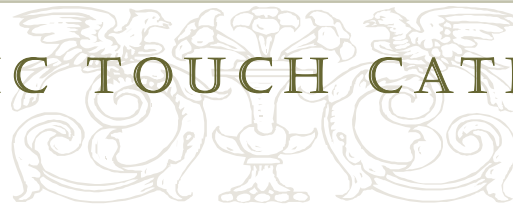


ELEGANT SIT DOWN DINNER

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MAGIC TOUCH CATERING



Elegant Sit-down Dinner in Three Courses

Butler Passed Hors D'oeuvres

Smoked Salmon Roses on a pumpernickel
Grilled Asparagus wrapped in prosciutto
Seared New York Strip on a marble rye square
Jamaican Shrimp on a cucumber base

First Course

Mixed greens on a parmesan cylinder, elegantly garnished with carrots, grape tomatoes and cucumbers drizzled with a raspberry vinaigrette dressing.

Second Course

Steak Diane with a Bordelaise Sauce
Filet Mignon served with a Cabernet and Rosemary Sauce
12 oz. Prime Rib of Beef with AuJus and creamy Horseradish
Beef Wellington with a mushroom Duxelle
Roast Pork Loin with an Apricot Glaze
BBQ Glazed Atlantic Salmon
Grilled Chicken with red pepper coulis and mango salsa
Chicken Marsala
Chicken Cordon Bleu
Chicken Parmesan topped with Marinara sauce

Served with your choice of starch and vegetables(select one of each)

- Château Potatoes, Dolphinese Potatoes, Yukon mashed potatoes, Fettuccini Italian Flan or Rice Pilaf
 - Marinated Grilled Asparagus decorated with a yellow squash ring, Baby Vegetables, Or Grilled Garden Vegetables
- Assorted Dinner Rolls and Sweet Butter

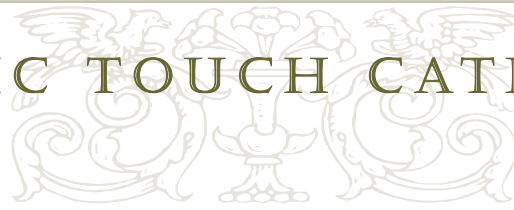
Third Course (select one)

Classic Cheesecake topped with fresh strawberries
Flourless Mocha Torte
Classic White Crème Brûlée

French Roast Coffee
Colombian Decaffeinated Coffee
Assorted Dark and Herbal Teas



MAGIC TOUCH CATERING



Elegant Sit-down Dinner in Four Courses

Butler Passed Hors D'oeuvres

Smoked Salmon Roses on a pumpernickel
Grilled Asparagus wrapped in prosciutto
Seared New York Strip on a marble rye square
Jamaican Shrimp on a cucumber base

First Course

Mixed greens on a parmesan cylinder, elegantly garnished with carrots, grape tomatoes and cucumbers drizzled with a raspberry vinaigrette dressing.

Second Course

Lemon Sorbet with fresh mint

Third Course (select two)

Steak Diane with a Bordelaise Sauce
Filet Mignon served with a Cabernet and Rosemary Sauce
12 oz. Prime Rib of Beef with Au Jus
Beef Wellington with a mushroom Duxelle
Roast Pork Loin with an Apricot Glaze
BBQ Glazed Atlantic Salmon
Grilled Chicken with red pepper coulis and mango/peach salsa
Chicken Marsala
Chicken Cordon Bleu
Chicken Parmesan topped with Marinara sauce

Served with your choice of starch and vegetables(select one of each)

- Château Potatoes, Dolphine Potatoes, Yukon mashed potatoes, Fettuccini Italian Flan or Rice Pilaf
- Marinated Grilled Asparagus decorated with a yellow squash ring, Baby Vegetables, Or Grilled Garden Vegetables

Assorted Dinner Rolls and Sweet Butter

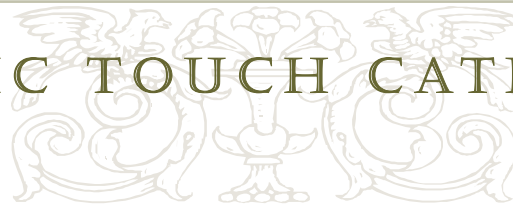
Fourth Course (select one)

Classic Cheesecake topped with fresh strawberries
Flourless Mocha Torte
Classic White Crème Brûlée

French Roast Coffee
Colombian Decaffeinated Coffee
Assorted Dark and Herbal Teas



MAGIC TOUCH CATERING



Elegant Sit-down Dinner in Five Courses

Butler Passed Appetizers

Smoked Salmon Roses on a pumpernickel
Grilled Asparagus wrapped in prosciutto
Seared New York Strip on a marble rye square
Jamaican Shrimp on a cucumber base

First Course (select one)

Lobster Bisque
New England Clam Chowder

Second Course (select one)

Mixed Green Salad with tomato balsamic vinaigrette
Classic Caesar Salad
Endive Salad with Blue Cheese

Third Course

Lemon Sorbet with fresh mint

Fourth Course

(Select one from each group)

Poultry

- Grilled Breast of chicken with red pepper coulis and mango salsa
- Airline Breast of chicken Florentine
- Chicken Marsala,
- Chicken Cordon Bleu

Beef

- 8oz. Filet Mignon prepared medium rare
- 8 oz. Prime Rib of Beef with AuJus and horseradish
- 10oz. New York Steak
- Rack of lamb, rosemary and Dijon mustard crust

Seafood

- Jumbo Lump Crab Cakes
- Grilled Salmon with Lemon butter sauce
- Shrimp & Pineapple Kabobs
- King Crab Legs

Served with your choice of starch and vegetables(select one of each)

- Château Potatoes, Dolphinese Potatoes, Yukon mashed potatoes, Fettuccini Italian Flan or Rice Pilaf
- Marinated Grilled Asparagus decorated with a yellow squash ring, Baby Vegetables, Or Grilled Garden Vegetables

Assorted Dinner Rolls and Sweet Butter

Fifth Course (select one)

Classic Cheesecake topped with fresh strawberries
Flourless Mocha Torte
Classic White Crème Brûlée

French Roast Coffee

Colombian Decaffeinated Coffee
Assorted Dark and Herbal Teas



MAGIC TOUCH CATERING

HOT & COLD APPETIZERS

Cold Canapes

- *Adobo Chicken Barquettes*
- *Ahi Stacks with Wasabi Tobeko Caviar*
- *Antipasto on French Baguette*
- *Arizona Shrimp on a Jicama Tart*
- *Artichoke bottom stuffed with crab salad*
- *Artichoke bottom stuffed with scallop ceviche*
- *Ahi Tuna on a wonton Cone*
- *Asian Chicken Salad in wonton cup*
- *Beef Carpachio, fresh mozzarella & basil pinwheel*
- *Beef Tenderloin with Inoki mushroom & parmesan crisp*
- *Brie with Spicy Apple salsa and walnuts*
- *Brie with Peach salsa on a wheat brioche*
- *Chipotle Beef Cambesola Roulad on sweet cornbread*
- *Chipotle Pepper Fruit Tarts*
- *Cocktail Filet Mignon with horseradish on a Rockefeller crust*
- *Cilantro Chicken on a wonton cone*
- *Ham Pinwheels*
- *Jamaican Shrimp on a cucumber coin*
- *Miso Shrimp*
- *New York Strip with horseradish cream cheese*
- *Pear & Bleu Cheese Truffle*
- *Prosciutto & Mozzarella Pinwheel*
- *Prosciutto melon beggars purse*
- *Prosciutto wrapped asparagus*
- *Prosciutto melon balls*
- *Red & Yellow tomato bruschetta*
- *Seared Lamb with red onion marmalade*
- *Salami Coronets*
- *Sonoran Springrolls*
- *Smoked Salmon Rose on a Pita coin*
- *Smoked Salmon Rose on a Pumpernickel*
- *Smoked Salmon with apple and avocado julienne relish*
- *Smoked Salmon Pinwheel*
- *Smoked Duck cheesecake*
- *Smoked Duck Pinwheel on Lahvash*

Hot Appetizers

- *Sirloin & Gorgonzola wrapped in Bacon*
- *Chicken Satay(Cajun , Thai, BBQ or Tandori style)*
- *Mediterranean Chicken Kabob*
- *Chipotle Steak Churrasco*
- *Beef & Bell Peppers Kabob*
- *Chili Lime Salmon Satays*
- *Chili Lime Chicken Kabob*
- *Shrimp & Andouille Sausage Kabob*
- *Chicken Satays without sauce*
- *Bacon wrapped Scallops*
- *Coconut Lobster Tails on a Skewer*
- *Butter Main Lobster Brochettes*
- *Citrus Infused Jumbo Lump Crabcakes*
- *Southwest Chicken*
- *Assorted Mini Tamales(Beef, chicken, pork or corn)*
- *Reuben Puffs*
- *Rumaki*
- *Assorted Stuffed Mushrooms*
- *Egg Rolls with dipping sauce*
- *Brie & Raspberry in Puff Pastry*
- *Mini Calzone(Italian Sausage or Vegetarian)*
- *Cordon Bleu Bites*
- *Mini Quiche Assortment*
- *Asparagus & Asiago in Phyllo*
- *Breaded Parmesan Artichoke Hearts*
- *Spanakopitas*
- *Spicy Meatballs with Tomato Wine Broth*
- *Wellingtons (Beef, Chicken or Vegan)*
- *Beef, Chicken or Vegan Satays with dipping sauce*
- *Sesame Chicken Tenders*
- *Coconut Shrimp*
- *Empanadas(Beef & Manchego, Chicken or Vegetable)*
- *Artichoke & Parmesan Purse*
- *Quesadilla Horns (Chicken Poblano,Shrimp Rocky Point or Vegetable)*
- *Mini Chimis (Carne Asada or Chicken)*
- *Crab & Jack Taquitos*
- *Kobe Beef & Potato Cigars*
- *Buffalo Chicken Cigars*
- *Springrolls(Southwestern, vegetable, buffalo style)*
- *Pecan Chicken Tenders*
- *Coconut Chicken Tenders*
- *Potato Knish*
- *Mini Burritos(Beef, chicken or vegetarian)*
- *Cashew Chicken Springrolls*
- *Duck A L'Orange*