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# Hot Hors d'Oeuvres Selections

- BEEF OR CHICKEN TERIYAKI: Skewers of Marinated Beef or Chicken Served With Teriyaki Sauce
- MINI CRAB CAKES
- CHESE QUESADILLAS: Cheddar & Monterey Jack Cheeses With Sautéed Onions & Peppers in a Grilled Flour Tortilla
- PHYLLO TRIANGLES WITH SPINACH AND FETA CHEESE
- BACON WRAPPED WATER CHESTNUTS
- Sausage, Crabmeat, or Spinach Stuffed Mushrooms
- Cocktail Meatballs: Italian Style Meatballs in a Sweet and Tangy Glaze
- MINI EGG ROLLS: Served With Sweet and Sour Sauce
- MINI QUICHE
- ITALIAN SAUSAGE BROCHETTES WITH PEPPERS AND ONIONS
- Polish Sausage Brochettes With Bell Peppers
- Cocktail Sausage In Puff Pastry
- SPICY CHICKEN WINGS (HOT OR MILD)
- CRABMEAT DIP: Served With Assorted Crackers and Bread Cubes
- SWEDISH MEATBALLS
- DIJON CHICKEN SKEWERS: Strips of Chicken Breast Marinated in a Dijon Sauce
- Teriyaki Chicken Brochettes
- Sea Scallops (Market Price)

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# Cold Hors d'Oeuvres Selections

- Domestic Cheese Tray With Assorted Crackers
- Fresh Vegetable Display With Ranch Dressing
- Fresh Seasonal Fruit Platter
- Imported Cheese Tray With Assorted Crackers
- Vegetable Pastry Squares
- CHIVE CREAM CHEESE FILLED HAM ROLLS
- PINWHEEL SANDWICHES
- Assorted Tea Sandwiches
- Tomato Basil Bruschetta
- CHICKEN SALAD IN PASTRY CUPS
- Roasted Tenderloin With Tomatoes on a Toasted Baguette
- SMOKED SALMON
- SPINACH DIP WITH ASSORTED BREAD CUBES
- Deviled Eggs
- SALAMI CORNUCOPIAS
- MARINATED MUSHROOMS
- ICED COCKTAIL SHRIMP (MARKET PRICE)
- MINI CROISSANT SANDWICHES

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# Salad Selections

- **GARDEN SALAD:** Iceberg and Romaine lettuce, tomatoes, cucumbers, carrots, red onions, radishes, green peppers, and red cabbage. Served with your choice of 3 dressings.
- **CAESAR SALAD:** A classic Caesar made with crisp Romaine lettuce, garlic croutons, and fresh grated Parmesan cheese tossed in a traditional Caesar dressing.
- **MEDITERRANEAN SALAD:** Fresh tomatoes, black olives, green and red peppers, marinated mushrooms, red onions, and Feta cheese.
- **BROCCOLI SALAD:** Broccoli and cauliflower florets with cherry tomatoes, red onions, and bacon in a sweet dressing.
- **CUCUMBER AND TOMATO SALAD:** Sliced cucumbers, tomatoes, and onions tossed in a vinaigrette dressing.
- **ITALIAN PASTA SALAD:** Aldente spiral pasta with black olives, green peppers, onions, diced tomatoes, zucchini, and yellow squash in a light Italian dressing.
- POTATO SALAD: Traditional Potato Salad.

# Dressing Selections (available in low calorie as well):

Ranch
Raspberry Vinaigrette

BLEU CHEESE • BALSAMIC VINAIGRETTE

Thousand Island
French

Italian
Honey Mustard

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# Chicken Entrees

#### CHICKEN MARSALA

Tender boneless chicken breast lighted breaded and sautéed. Served with a sweet cream sauce made with mushrooms and Marsala Wine Sauce.

### LEMON PEPPER CHICKEN

Boneless chicken breast marinated with fresh lemon juice, black pepper, and select seasonings. Topped with a lemon pepper sauce.

## MONTEREY CHICKEN

Grilled chicken breast topped with bacon and mushrooms then smothered in melted cheddar and Monterey jack cheeses.

# CHICKEN PARMESAN

Breaded boneless chicken breast covered in marinara sauce and melted mozzarella cheese, and then sprinkled with fresh grated Parmesan.

# CHICKEN CACCIATORE

Fresh basil, tomatoes, and tri-colored bell peppers

#### BAKED OREGANO CHICKEN

Boneless chicken breast baked with chopped tomatoes, fresh oregano, and onions.

### CHICKEN STIR-FRY

Strips of tender boneless chicken stir-fried with oriental vegetables in a teriyaki glaze.

#### SWEET AND SOUR CHICKEN

Bite sized pieces of tender chicken, carrots, onions, green peppers, and pineapple in a sweet and tangy sauce.

## CHICKEN PICCATA

Chicken breast sautéed in a white wine sauce with lemon, butter, and capers.

#### CHICKEN TUSCANY

Chicken sautéed in white wine with tomatoes, artichokes, and olives.

### HERB ROASTED CHICKEN BREAST

Topped with diced tomatoes, fresh basil, garlic, capers, and extra virgin olive oil.

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# Pork Entrees

# CAJUN PORK TENDERLOIN

Roasted pork loin rubbed with Cajun seasonings. Served Au Jus.

## MARINATED PORK TENDERLOIN

Roasted tender slices of seasoned pork tenderloin. Served with light gravy.

#### GLAZED HAM

Brushed with a brown sugar glaze and baked to perfection.

#### ROASTED PORK

Boneless pork roast seasoned with garlic, salt, and pepper.

# Beef Entrees

## **GRILLED BEEF SKEWERS**

Cubes of tender beef, onions, peppers, and mushrooms grilled to perfection.

#### **BEEF FAJITAS**

Sautéed strips of marinated beef served with flour tortillas and all of the extras.

## **BEEF STROGANOFF**

Beef strips, onions, and mushrooms in a cream sauce served over egg noodles.

# **BEEF TENDERLOIN**

Roasted Beef Tenderloin In Special Marinade (\$5.00pp++)

#### PRIME RIB

Roasted prime rib seasoned and expertly carved (\$5.00pp++ additional)

#### BEEF STIR-FRY

Strips of marinated beef stir-fried with oriental vegetables.

## SLICED ROAST BEEF

Served Au Jus

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# Seafood Entrees (Pricing May Vary With Market Price)

## TILAPIA FRA DIAVOLO

Tilapia Filet Covered In Our Home-Made Spicy Fra Diavolo Red Sauce (Choose Mild, Medium, Hot, or Extra Hot)

## TILAPIA LIMONE

Tilapia Filet Lightly Covered In Our Home-Made Lemon Wine Sauce

#### SALMON

Fresh Salmon Filet - Baked or Poached

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# Side Dish Selections

- CALIFORNIA MEDLEY: A blend of broccoli, cauliflower, and carrots steamed to perfection
- Peas and Pearl Onions
- CREAMED SPINACH
- GLAZED CARROTS: Baby carrots in a sweet brown sugar glaze
- RICE PILAF
- **RED BLISS POTATOES:** Red potatoes in a butter sauce, seasoned with rosemary, garlic, and parsley
- CORNBREAD STUFFING
- Mashed Potatoes: Creamy mashed potatoes served with gravy
- FETTUCCINI ALFREDO
- GREEN BEANS ALMANDINE: Fresh green beans in a light butter sauce topped with slivered almonds
- Niblet Corn
- Candied Sweet Potatoes
- MARINATED MUSHROOMS
- Yellow Rice
- TWICE BAKED POTATOES: Topped With Shredded Cheddar and Onions
- Pasta Salad (Cold)
- POTATO SALAD