

MARSELS



Winter 2009

MagicKitchen.com's Seasonal Newsletter for the Best in Home Delivered Gourmet Food

Menu Updates

Whether you're a devoted MagicKitchen.com customer or a newcomer to our meal delivery service, you'll welcome the diversity found in our new menu items. We've added winter-appropriate sides, impressive entrees and one very cheesy side dish. Read on for a taste of our newest offerings.

Enticing Entrees

You'll be wowed when you slice into our ready-to-cook, grain fed Filet Mignon. This elegant entrée will be melt-in-your-mouth tender in minutes. Serve it with a second meal we're quite proud of – rich and flavorful Portabella & Shiitake Mushroom Ravioli. Or, opt for a vegetarian-friendly meal in our new Vegetable Lasagna. This savory, garden fresh pasta main is sure to please a crowd. Still to come this winter: Filet of Beef Encroute Wellington, Chicken Wellington, Beef Brisket and Magic Meatloaf!

Wintery Accompaniments

Winter weather conjures cravings for hearty sides like our tender Brussels Sprouts and classic Rosemary Potatoes. The sprouts are tender and slightly crispy, with a delicate taste that pairs perfectly with a scattering of chopped bacon; to create our potatoes, our chefs sear roasted red potatoes in olive oil with rosemary to make a star side that will complement any main course. Finally, don't let the winter pass you by without trying our new Cheezzee Corn. We cook fresh corn niblets in rich cream and two cheeses to create an indulgent dish you'll eat once and then want forever.

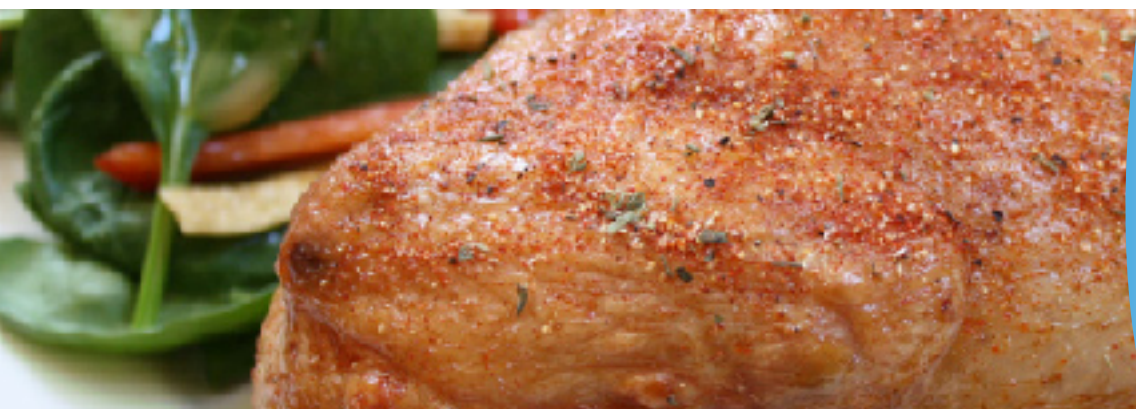
Stovetop Surprises

Customers have long enjoyed our lineup of smooth soups and hearty stews. Our newest stovetop creation introduces customers to a healthy, heart-friendly Vegetable Stew. Our chefs have created this fine medley from garden fresh ingredients and outdone themselves in creating a low-calorie yet still hearty dish.



*Never are voices so
beautiful as on a
winter's evening, when
dusk almost hides the body,
and they seem to issue from
nothingness with a note of
intimacy seldom heard by day..*

~Virginia Woolf



www.magickitchen.com



Holiday Meal Solutions

This year take holiday fare beyond traditional turkey and hickory smoked ham with an array of options from MagicKitchen.com. Whether you're looking for an elegant, quick-to-prepare main course to serve your family on New Year's Eve or a ready-made side dish to bring along to an office party, we have you covered with holiday dishes for every situation.

A Remote Thanksgiving

These days it's rare that everyone makes it home for Thanksgiving dinner. Fortunately, MagicKitchen.com allows you to ship a special holiday meal to any loved ones who couldn't be there in person. MagicKitchen.com customers have sent their college-age kids orders of Turkey Breast with Gravy, and ordered sumptuous sides like Apple and Sage Stuffing to help parents or aging grandparents round out their holiday spread. Thanks to MagicKitchen.com, even if your family and friends can't join you at the table, you'll know they ate well this year.



The Office Party

Cubicle-dwellers and polished professionals will find plenty of MagicKitchen.com possibilities for their holiday potluck. If the party planning committee assigns you a side dish, wow your coworkers with our new 100% blue crab meat Crab Cakes, our deeply smoky BBQ Baked Beans with Hickory Beef or slivers of our fancy Fire-Roasted Vegetables en Croûte. If it's entrées your coworkers are after, surprise them with a slow-cooked Half Smoked Chicken or a plate of herb-laced Pan Seared Tiger Prawns. Need a dessert? Introduce your officemates to the joys of eating our sweet-tart "Bada-Bing" Cherry Bread Pudding. Just be warned: this rich, creamy dessert will steal the show.

The Dessert Buffet

There's nothing like a table teeming with sweets to tempt you during the holidays. But making all those treats from scratch is often too time consuming for harried holiday hosts. MagicKitchen.com can free you from your baking duties by providing the necessary dishes for a party centered on our favorite course: dessert. Guests will love dishes like the aromatic U-Bake Apple-Raisin Strudel and our velvety Chocolate Ganache Cake. We say, go all out and order our Sweets for the Sweet meal bundle. You'll get five ready-to-serve treats including bite-sized Rugelach pastries and our heavenly Tiramisu.



Customer of the Week

We found this unsolicited review on epinions.com:

Having prepared frozen meals shipped to your home over the internet is a sign of the times- just click for convenience, right? Well MagicKitchen.com, in my experience, had been more than just convenient. I stumbled upon them when some co-workers and I wanted to help out another coworker who's family was in and out of the hospital taking care of a sick relative. None of us had time to do a lot of cooking and we had very short notice to set anything up. I had heard about these services and went out searching for a few factors: shipping lead time, product value, quality, and ease of preparation.

I chose MagicKitchen.com for a couple of reasons. 1. They would be able to ship my order the next day and get it there overnight. 2. The new customer special offered a decent price for a large amount of food. 3. They were the only ones that literally instructed- x minutes in the microwave. No ovens or grills or putting anything in pans. 4. When I emailed and then called to ask questions, the person who called me back (very quickly btw), was the same one that was checking the emails.

I really lucked out in picking them. Really.

We heard from our co-worker as soon as the food arrived- it was right on time btw- and he raved about how much there was and how great everything tasted. They thought it was such a good idea for their situation in lieu of flowers or the standard "we're thinking of you" gift. They also appreciated the incredible ease of preparation. As mentioned- defrost and microwave- so simple and very fast. When he returned to the office he brought in some of the leftovers for us to share.

The taste was even more impressive than I expected. For frozen microwaved meals, everything was so unbelievably fresh and so delicious. Enough so that I signed up for epinions that day to be able to come out here and tell you all about them. Not filled with preservatives like frozen food you buy at the store, and reading the clearly posted nutritional information showed that they were healthy balanced meals to boot!

In summary (sorry folks, when I write I get carried away), outstanding personalized customer service, great selection, delicious, nutritious, easy and fast prep time, quick shipping. I recommend the idea if you know of someone that could use a hand either recovering from surgery or illness, going through a busy time, elderly loved ones that could use easy and nutritious meals, etc.- makes a great gift that almost anyone could appreciate. I highly recommend doing business with this company. I know I'll be ordering from them again!



Yes, Chef!

Mexican Black Bean Salad

Serves 8

- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 2-serving order of MagicKitchen.com Corn Medley, thawed
- 1-15 oz can black beans drained
- 1/2 red onion, chopped
- 1/2 cup olive oil
- 1/2 cup red wine vinegar
- 2 tablespoons fresh lime juice
- 1 tablespoon lemon juice
- 2 tablespoons white sugar
- 1 tablespoon salt
- 1 clove crushed garlic
- 1/4 cup chopped fresh cilantro
- 1/2 tablespoon ground cumin
- 1/2 tablespoon ground black pepper
- 1 dash hot pepper sauce
- 1/2 teaspoon chili powder

In a large bowl, mix the beans, peppers, corn and onion together. Toss until well combined.

To make the dressing, whisk together the remaining ingredients in a small bowl.

Pour the dressing over the vegetables, and mix until the dressing is evenly distributed. Put the salad in the fridge to chill for 2 hours. Mix a final time before serving.



Feeding Those Special Needs Guests

With the growing number of vegans, vegetarians and special needs diners among us, it's become hard to invite guests to a holiday party and meet everyone's dietary needs. For that very reason, MagicKitchen.com has created meal options for everyone from diabetics to guests who are allergic to gluten or dairy. Folks with food allergies will love our dairy free meals like our Verdura Gourmet Artisan Flatbread with Kalamata Olives and gluten-free dishes like our silky Broccoli, Mushroom & Zucchini Soup; vegetarians will enjoy the authentic flavors of our Mushroom Rigatoni Bolognese with Gardein Protein. We've got a dish for every diet, and we guarantee that your guests without special needs will love these picks too.



Giving the Gift of Good Food

Everyone has a few challenging individuals to shop for on their list, whether that person is a spouse, a parent, a teacher or a distant relative. What better way to please these individuals than to give them a gift certificate to MagicKitchen.com? Gift certificates allow those tough-to-buy-for people to satisfy their culinary cravings on your dollar, and still show that you are thinking about them (and their bellies) this holiday. Once the certificate arrives, they'll thank you for giving them a break from the kitchen and a delivery of delicious meals from MagicKitchen.com.

If you want to give a more personal gift, you can purchase a food gift package at www.magickitchen.com/food-gifts.html. Why not give your closest friends our Thank You gift package to say you appreciate their friendship? Or purchase the Corporate Gift package for your clients or staff. We're happy to work with you and create gifts to suit your needs and budget, and we will even include corporate branding if you wish. Dishes of Shrimp Fettuccine Alfredo and Beef Ribeye Steak say "I appreciate your service" better than a card ever could.