

# 2025 Holiday Menu

\$58  
per person

Magic Yacht  
CHARTERS

## Canapés

Three Dozen Minimum  
Choose Two Canapés

## Salads

Choose Three Salads

## Entrées

Choose Two Entrée  
Extra Entrée \$10 per person

### Gratin Dauphinois Ham Stack **GF**

Scalloped potatoes, cheddar cheese and ham baked. Served hot.

### Christmas Tree Skewer Spinach & Artichokes **V**

Flavourful canapé of puff pastry folded like a christmas tree, cheesy spinach and artichokes filling. Provolone star.

### Merry Mozzarella Bites **V | GF**

Bocconcini cheese marinated in olive oil, basil and red chili, drizzle of cream of white balsamic.

### Roasted Beets & Goat Cheese Salad **V | GF**

Creamy goat cheese, avocado, arugula, toasted walnut in a sweet Dijon vinaigrette.

### Broccoli Bacon Salad **GF**

Tender broccoli fleurets with crispy bacon, cranberries, sliced roasted almonds, dark grapes in a apple cider creamy dressing.

### Roasted Cauliflower Salad **VE | GF**

Marinated and roasted cauliflower fleurets, romaine, spinach, roasted shallots, grape tomatoes, parmesan, and pumpkin seeds served with an avocado dressing.

### Copypat Baked Honey Ham **GF**

Roasted and marinated bone-in baked ham. Served sliced drizzled with our honey mustard glaze.

### Roasted Turkey Breast **GF**

Marinated and brined turkey breast served sliced with our turkey gravy and cranberry sauce.

### Beef Tenderloin **GF**

Marinated and spiced beef tenderloin fillet, carved on site and served with our demi-glace, horseradish, Dijon, and grainy mustard.

### Oven Baked Salmon **GF**

Roasted marinated whole coho BC salmon fillet, served on a lemon and spinach bed.

**V** | Vegetarian

**VE** | Vegan

**GF** | Gluten Free

**DF** | Dairy Free

Our dishes do contain dairy, egg, and nuts. If there are dietary needs, we can definitely accommodate requests or custom menu items.  
Menu prices are based on a 50 guest minimum. There will be a labour charge, if charters are less than 50 guest.

# 2025 Holiday Menu

## Vegetarian / Vegan Entrée

## Side Dishes

Choose Two Side Dishes  
Add Extra Side Dish for \$5 per person

## Breads

## Desserts

Choose Two Desserts

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### Vegan Lasagna **VE** | **GF**

Hearty green lentils & pea protein crumble ragu, creamy tofu ricotta with a velvety chickpea béchamel.

### Creamy Spinach & Artichoke Gnocchi **V**

Cheesy provolone, Fontina, Asiago in a creamy sauce served with our homemade gnocchi and topped with parmesan.

### Gratin Dauphinois **V** | **GF**

Scalloped potatoes.

### Creamy Buttery Mashed Yukon Potatoes **V** | **GF**

### Roasted Root Vegetables, Honey Sage Glaze **V** | **GF**

### Roasted Brussels Sprout Served with Crispy Bacon **GF**

### Holiday Stuffing **V**

Classic stuffing, onion, celery, carrots, sage and cranberries.

### Bread Roll **V**

Served warm with butter.

### Homemade Sweet Potato Buns **V**

Served warm with butter.

### Spiced Pumpkin Pie **V** (can be made vegan if requested)

Served with our maple whipped.

### Homemade Profiteroles **V**

Filled with crème chantilly.

### Hot Bread Pudding **V**

Served with our caramel sauce.

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