



ITALIA DINING

\$58 per person

A choice of 2 salads, 2 entrees, and 1 pasta. Grilled focaccia bread and Tiramisu.

Dinner includes our seasonal vegetables and our rosemary roasted potatoes.

SALADS

Classic Caesar Salad

crisp romaine lettuce tossed in a creamy, tangy Caesar dressing, topped with crunchy croûtons, freshly grated parmesan, and a sprinkle of fresh black pepper and a hint of citrus. Simple, satisfying and full of flavour!

(V)

Caprese Salad

a refreshing Italian combination of ripe, juicy tomatoes, creamy mozzarella, and fragrant basil, drizzled with rich balsamic glaze and olive oil. Simple, elegant, and bursting with fresh taste.

(V, GF)

Mediterranean Chickpea Salad

a vibrant mix of tender chickpeas, crisp cucumbers, juicy tomatoes, red onion, Kalamata olives, and feta, tossed in a zesty lemon-oregano dressing—refreshing, colourful, and full of Mediterranean flair.

(GF)

Italian Bistro Salad

a delightful blend of crisp mixed greens and romaine, cherry tomatoes, thinly sliced red onions, Kalamata olives, crispy hot pepperoncini, fresh herbs, and all tossed in a tangy red wine vinaigrette—fresh, vibrant, and packed with classic Italian tang.

(VE, GF)

PASTAS

Meat Lasagna

layers of rich, savoury ground beef, melted mozzarella, and creamy ricotta, all nestled between perfectly cooked pasta and smothered in a hearty tomato ragu. Topped with Béchamel. Comforting, indulgent, and packed with classic Italian flavours.

Vegan Lasagna

wholesome, plant-based twist on a classic! Layers of hearty whole Canadian green lentils, savoury pea protein crumble, and creamy tofu ricotta, all nestled between tender pasta sheets and smothered in a rich, velvety chickpea Béchamel. Comforting, flavourful, and entirely vegan!

(VE)

Pesto Cavatappi Pasta

tender cavatappi pasta tossed in a vibrant, house-made basil pesto, with a touch of white wine cream for a luscious finish. Packed with fresh flavours, roasted cherry tomatoes, mushrooms, and topped with parmesan, it's a simple yet irresistible Italian classic.

(V)

Vegetarian Lasagna

hearty layers of fresh, roasted vegetables, creamy ricotta, and tender lasagna pasta, all wrapped in a savoury tomato sauce and melted mozzarella—light yet satisfying, and bursting with vibrant flavours.

(V)

Pasta Penne Bolognese Gratinata

a rich and hearty penne Bolognese, slow-simmered with savoury ground beef, aromatic herbs, and a robust tomato sauce, then topped with melted mozzarella, and baked to golden, bubbly perfection. Comfort food at its finest!

(V)

Pasta All'Arrabbiata

a bold and zesty Italian classic! Al dente penne pasta tossed in a spicy, garlicky tomato sauce with a hint of chili, finished with fresh herbs, roasted cherry tomato, fresh basil, and parmesan. Fiery, flavourful, and utterly satisfying.

(V)

V | Vegetarian VE | Vegan GF | Gluten Free

All menu items are subject to 15% service charge and applicable taxes. See Catering Practices for more detail.

Menu prices are based on a 50 guest minimum. There will be a labour charge, if charters are less than 50 guest.



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ITALIA DINING

ENTREES

Braciola

Braciola is a delicious Italian specialty featuring flank steak & prosciutto, rolled with a savoury filling of garlic, herbs, breadcrumbs, and cheese, then slow-simmered in a rich tomato sauce until tender. Bursting with flavour and paired perfectly with our grilled focaccia, it's a comforting, old-world classic.

Braised Chicken All'Arrabbiata

tender, slow-braised chicken, infused with the bold flavours of a spicy Arrabbiata sauce, made with ripe tomatoes, garlic, and chili peppers. Simmered to perfection, this dish is rich, hearty, and bursting with Italian flair.

(GF)

Agnelo Alla Caciatore

a rustic Italian classic! Tender lamb, slow-braised with tomatoes, garlic, onions, and fragrant herbs, creating a rich, hearty sauce infused with deep, savoury flavours. Perfectly comforting and bursting with authentic countryside charm!

(GF)

Italian Pork Loin

succulent, herb-crusted pork loin, slow-roasted to perfection for a tender, juicy bite. Infused with garlic, rosemary, and aromatic spices, then finished with a rich pan jus and served with roasted mushrooms and rapini —an Italian classic that's both comforting and full of flavour.

Italian Short Ribs

succulent, melt-in-your-mouth short ribs slow-braised in a rich, savoury sauce with aromatic herbs, garlic, and a touch of red wine. The result is tender, flavourful meat that falls off the bone, offering a comforting, hearty taste of Italy with every bite!

(GF)

Melanzane Alla Parmigiana

a plant-based twist on an Italian favourite! Roasted eggplant, rich tomato sauce, and creamy dairy-free cheese, baked to golden perfection. Bursting with Mediterranean flavours, it's a hearty, comforting dish that's completely vegan yet utterly indulgent!

(VE)

BREAD

Grilled Herb Focaccia

a beautifully grilled focaccia, crisp on the outside, and soft inside, infused with fragrant herbs, and drizzled with extra virgin olive oil. Served warm. Perfectly golden, and bursting with rustic Italian flavour. Ideal for dipping or enjoying on its own!

(VE)

DESSERT

Tiramisu

a luscious Italian classic! Layers of delicate espresso-soaked ladyfingers, rich mascarpone cream, and a dusting of cocoa powder create a perfectly balanced dessert—light, creamy, and irresistibly indulgent!

(V)

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