



MARINER'S RECEPTION

\$44 per person

This menu was designed by our Chef for an evening cocktail reception with passed hot & cold canapés and stationed platters.

PASSED CANAPÉS

Spring Rolls

served with plum sauce, garnished with scallions.
(V)

Bacon Jam beef Sliders

juicy beef patties topped with a sweet and smoky bacon jam. Perfect party snack.

Cucumber, Dill Cream Cheese, Smoked Salmon

fresh cucumber, dill cream cheese, topped with delicate Canadian smoked salmon—refreshing, luxurious, and irresistibly flavorful!
(GF)

Vegetable Samosas with Chutney

vegetable samosas, Vancouver-made, bursting with flavorful fillings, served with a tangy, refreshing chutney—perfectly spiced and satisfying!
(VE)

PLATTERS

Cheeseboard

European and Canadian cheeses, served with dried fruit, pickles, and fruit. Crackers and crostinis.

Roasted Vegetable Platter

assortment of grilled vegetables served with cream of balsamic and herb baguette crostinis.
(VE)

Charcuterie Platter

selection of cured meats, pickles, breadsticks, and crackers.

PASTA STATION

Penne Primavera

penne noodle with our house-made roasted vegetables, tomato primavera sauce.
(VE)

Mac & Cheese

macaroni pasta with our blends of cheeses and fresh herbs with side topping.
(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.



Magic Yacht
CHARTERS

www.magicyachtcharters.com