

STANLEY PARK LUNCHEON

\$48 per person

This menu includes a choice of 2 salads, 1 entrée, seasonal vegetables, 1 starch and 1 type of bread, assortment of dessert bars, fresh brewed coffee and tea.

SALADS

Classic Caesar

romaine hearts, garlic croutons and shaved grana padano, tossed in our house-made classic Caesar dressing.

Vegan Caesar

baby kale, garlic croutons, tossed in our Vegan Caesar dressing with nutritional yeast.
(VE)

Gathered Greens

leafy greens, heirloom cherry tomatoes, toasted pumpkin seeds, fresh arugula and dried cranberries.
(VE)

Heirloom Potato Salad

heirloom potatoes, pickles, celery, spring onion, fresh herbs mixed with a dill vinaigrette.
(VE)

Asian Noodle Salad

rice noodles with shredded carrots, baby bok choy, snap peas, bell peppers, red onion, and cilantro, finished with a sesame ginger dressing.
(VE)

Mediterranean Chickpea Salad

cucumber, cherry heirloom tomatoes, red onion, chickpeas, kalamata olives, bell peppers topped with feta cheese and a lemon/thyme vinaigrette.
(V)

Broccoli Salad

blend of crunch, sweetness, and creamy goodness. Crisp, fresh broccoli florets are paired with juicy grapes for a burst of natural sweetness, while a luscious raw cashew dressing ties it all together with a rich, dairy-free creaminess. A sprinkle of sliced roasted almonds & dried cranberries adds the perfect touch of texture. Light, flavourful and completely plant-based
(VE)

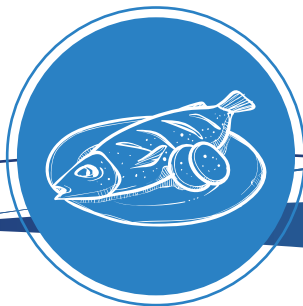
V|Vegetarian VE|Vegan GF|Gluten Free

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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STANLEY PARK LUNCHEON

ENTREES

Grass Fed Beef Tenderloin

with a demi glace.

Seared Chicken Breast

marinated in olive oil, lemon juice, garlic and fresh rosemary.

Wild BC Salmon Fillets

served in a beurre blanc sauce with fresh dill and capers.

Atlantic Cod

lightly floured, seasoned and pan seared and accompanied with our house-made tartar sauce and lemon.

VEGETARIAN OPTIONS

Quinoa Stuffed Bell Peppers

each colourful bell pepper is carefully filled with a savoury blend of protein-packed quinoa, fresh vegetables, and aromatic herbs, creating a satisfying and nourishing bite. Topped with Mozzarella and baked with a balsamic cream, this dish is a deliciously healthy choice that's both hearty and refreshing.

(V, GF)

Sesame Tofu & Broccoli

crispy, golden tofu cubes are perfectly glazed in a savoury sesame sauce, creating a rich umami flavour that's complemented by the subtle sweetness of toasted sesame seeds. Paired with vibrant, tender broccoli, each bite offers a perfect balance of crunchy, savoury, and slightly nutty flavours. Plant-based option for anyone craving a healthy, flavourful meal.

(VE)

Mac & Cheese, Elbow Macaroni

our Mac & Cheese with Panko Crust is the ultimate comfort food, elevated to a new level. Creamy, rich macaroni is enveloped in a velvety, cheesy sauce, made with the perfect blend of premium cheeses. Topped with a golden, crunchy panko crust. Comforting yet refined.

(V)

Cauliflower Steaks

cauliflower steaks in a marinade of olive oil, lemon juice, cumin, garlic and onions topped with nutritional yeast.

(VE)

Starches - select 1 of the following:

- Roasted potatoes with fresh rosemary and olive oil.
- Mash potatoes with butter and cream.
- Wild rice medley.

Breads - select 1 of the following:

- Artisan rolls and butter.
- Cheddar and jalapeno cornbread with honey butter.

***Additional salad \$5 per person**

***Additional entrée \$10 per person**

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