



# SUMMER PICNIC MENU

\$48 per person

A choice of 2 entrees, 2 salad, 1 starch, and 1 bread. Chef selections of desserts, coffee, and teas.

## SALADS

### Golden Girl Salad with Sweet Corn Vinaigrette

crisp greens are complemented by the natural sweetness of roasted corn and cherry tomatoes. Tossed with cabbage, pepper and carrots with a house-made sweet corn vinaigrette, this salad is enhanced with a touch of sweetness and a mild, tangy finish. Light yet satisfying.

(VE, GF)

### Classic Potato Salad

timeless favourite, made with tender Yukon potatoes and enriched with creamy mayonnaise for a smooth, comforting texture. Chopped dill pickles add a delightful tang, while hard-boiled eggs bring a rich, satisfying finish.

A classic, crowd-pleasing side that's always a hit at any gathering.

(V)

### Watermelon, Strawberry, Cucumber Caprese Salad

refreshing and vibrant blend of summer's best flavours. Juicy, sweet watermelon and ripe strawberries pair beautifully with crisp cucumber, creating a light and hydrating base. Crumbled feta and fresh mint leaves add an aromatic touch, while a drizzle of tangy balsamic glaze elevates the entire dish. This salad offers the perfect balance of sweetness, freshness, and a hint of acidity.

(V, GF)

### Greek Salad

Mediterranean-inspired dish bursting with bold, fresh flavours. Crisp cucumbers, ripe tomatoes, and red onions are combined with briny Kalamata olives and feta cheese. Tossed with a simple yet flavourful olive oil and lemon dressing, this salad is enhanced with a hint of oregano for a true taste of Greece.

(V, GF)

## ENTREES

### Chili Rub Pork Ribs

bold, flavour-packed, perfect for any picnic. The tender, fall-off-the-bone pork ribs are generously coated with a smoky, spiced chili rub that adds a delightful kick. Slow-cooked to perfection and finished with a sweet and tangy BBQ glaze, each bite is a perfect balance of smoky, spicy, and slightly sweet flavours.

(GF)

### Rhubarb Apricot BBQ Chicken Drumsticks & Breasts

unique and flavourful twist on a classic favourite. Tender, juicy chicken is marinated in a vibrant rhubarb and apricot BBQ sauce, creating a perfect balance of sweet, tangy, and slightly tart flavours. The sauce caramelizes beautifully as the chicken grills, forming a deliciously sticky glaze that enhances every bite.

(GF)

\*Additional salad \$5 per person

\*Additional entrée \$10 per person

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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## ENTREES

Continue

### Pan-Seared Cod in White Wine Tomato Basil Sauce

the delicate cod fillets are expertly seared to a golden crisp and then simmered in a fragrant white wine, tomato, and basil sauce. The sauce brings a rich, aromatic depth with fresh tomatoes and the bright essence of basil, complementing the flaky fish beautifully. Light, yet satisfying.

## STARCH

roasted potatoes, rosemary and olive oil  
(VE, GF)

buttery, creamy mash potatoes  
(GF)

rice pilaf  
(VE, GF)

## BREAD

warm artisan rolls and butter

grilled herb focaccia and butter

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