



ANCHORED FOOD STATIONS

Our stations are ideal for a standing, cocktail-style reception with roaming service. All stations, except the carved beef station, are self-serve and include small plates and utensils. Pricing is per person, with customization and upgrades available.

Beef Carvery Station - \$34

Grass-fed marinated beef tenderloin carved tableside and paired with our brandy peppercorn demi sauce. A fresh mixed green salad and crunchy galley coleslaw, fresh warm artisan buns and butter. Condiments: Dijon, grainy mustard and creamy horseradish.

Pasta Station - \$28

- A choice of two items below. Accompanied by warm herb focaccia and a Caesar salad. Choices:
- Meat Lasagna
 - Vegetarian Lasagna (VG)
 - Vegan Lasagna (VGN)
 - Penne Pasta Bolognese Gratin
 - Pesto Cavatappi Pasta (VG)
 - Pasta All'Arrabbiata (VGN)

Mac & Cheese - \$25

Macaroni cooked and finished by our chef at the buffet. Offering our homemade creamy blend of premium cheeses. Topping offered: roasted herb panko, crispy bacon, spicy sausage, green onion, bell pepper, mozzarella and aged cheddar cheese.

Sushi Station - \$38

Locally prepared sushi. An assortment of Vancouver's best sushi rolls with soy sauce, pickled ginger and wasabi. Calculated at five sushi per person. To help us prepare, we kindly ask that all vegan and vegetarian sushi requests and quantities be shared at least 72 hours prior to sailing.

Taco Bar-Taste of Mexico - \$30

This station features build your own tacos. Warm corn and flour tortillas, pulled pork and shredded chili lime chicken, pineapple pico de gallo, chipotle mayo, cilantro, jalapeños, sour cream, cotija cheese, grated cheese, lime wedges, shredded pickled cabbage, red onions and an array of hot sauces.

Burger Station - \$34

Montreal spiced beef patties and BBQ chicken breast. Warm brioche buns, sliced cheddar cheese, shredded lettuce, red onion, tomato, sliced pickles, maple bacon, sautéed mushrooms. Condiments: ketchup, mustard, relish, mayo and BBQ sauce. Served with crunchy galley coleslaw and Caesar salad.

Dessert and Fruit Station - \$20

Drift over to our fruit and dessert station. A sweet harbour of bite size squares and bars alongside our seasonal fruit platter containing melons, pineapple, berries, kiwis and grapes.

Coffee & Tea Station - \$4

Drop anchor and warm your hands at our freshly brewed coffee and tea station. From our freshly brewed coffee to our selection of classic herbal teas. This station keeps spirits steady and energy on course.

Stations are meant to be add ons or enhancements to your menu. When a food station is ordered as a stand alone item, prices are subject to change.

DF | Dairy Free GF | Gluten Free NF | Nut Free VG | Vegetarian VGN | Vegan

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
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