

CREATE YOUR OWN MENU

Lunch: \$48 per person

Dinner: \$58 per person

Minimum prices per person.

Choose the salads, mains and desserts you would like.

SALADS

Caesar Salad - \$6

(This can be made vegan or gluten free upon request)

Romaine hearts and baby kale in traditional Caesar dressing finished with shaved Parmesan cheese and sea-salted croûtons. Light and elegant as the open water.

(NF)

Green Salad - \$5

A crisp deck of garden greens tossed with cool cucumber, tomato, onion in a light roasted pepper sea-breeze vinaigrette.

(GF | NF | VGN)

Crunchy Galley Classic Coleslaw - \$5

(This can be made vegan upon request)

Shredded cabbage, carrots, red onion and roasted sunflower seeds in a smooth creamy dressing, lightly seasoned and served chilled. Refreshing as the ocean breeze.

(GF | VG)

Baby Spinach & Goat Cheese Salad - \$6.5

(This can be made vegan upon request)

A coastal blend of baby spinach, soft goat cheese, candied pecans, red onion and fresh berries in a light vibrant thyme balsamic dressing.

(GF | VG)

Roasted Vegetable Quinoa Salad - \$7

(This can be made vegan upon request)

Roasted sweet potatoes, peppers, cherry tomatoes, red onion and zucchini folded through red and white quinoa. Finished with feta and red vine vinegar based vinaigrette. Warm and sun-touched like a coastal harvest!

(NF | VG)

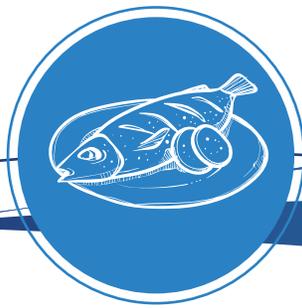
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Magic Yacht
CHARTERS

www.magicyachtcharters.com

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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SALADS

Cont.

Arugula, Farro & Roasted Pear Salad - \$7

Refreshing salad featuring peppery arugula, farro, roasted pears, gorgonzola cheese, sea-salted croûtons, candied pecans in a vibrant thyme balsamic dressing.

(VG)

Beets & Goat Cheese Salad - \$7

(This can be made vegan upon request)

A combination of roasted golden and red beets, creamy goat cheese, avocados, artisan greens, arugula and roasted walnuts in a sweet Dijon white balsamic vinaigrette.

(VG)

Captain's West Coast Seafood Pasta Salad - \$9

A crisp and refreshing mix of West Coast seafood including shrimp, crab and scallops. In a medley of cherry tomato, red onion, pasta and a light lemon herb mayonnaise.

(NF)

Mediterranean Chickpea Salad - \$7

(This can be made vegan upon request)

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

(GF | NF | VG)

Broccoli Salad - \$6.75

Crisp broccoli and juicy grapes with a creamy raw cashew dressing, topped with roasted almonds and dried cranberries. Light, flavourful and completely plant-based. Blend of crunch, sweetness and creamy goodness.

(GF | VGN)

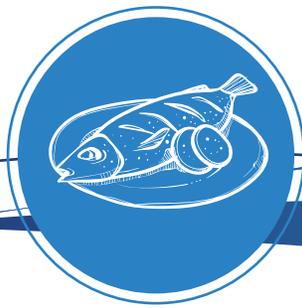
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MAINS MEAT

Whole Beef Tenderloin - \$23

Prime beef marinated tenderloin, expertly carved and served with our rich brandy creamy peppercorn sauce. Condiments: Dijon, grainy mustard and creamy horseradish.
(GF | NF)

Braised Beef Short Ribs - \$25

Slow-braised beef rich in flavour. Served with a savoury red wine demi jus.
(NF)

Maple Glazed Chicken - \$15

Roasted chicken breasts glazed with Canadian maple, gently caramelized and finished with natural jus. Served on a bed of roasted shallots and spinach.
(NF)

Magic Anchor Herb & Lemon Roasted Chicken Breasts - \$15

Herb-roasted chicken breast with a bright lemon finish, served over charred zucchini and bell peppers, finished with a rich chicken demi sauce.
(NF)

Marinated Seared Chicken Breast - \$15

Tender citrus-marinated chicken with rosemary and garlic, roasted to juicy perfection and finished with caramelized shallots and cherry tomatoes.
(NF)

FISH

Wild BC Salmon Fillet - \$18

Sustainably sourced, oven-roasted fillet topped with citrus-garlic herb butter and a light white wine sauce.
(NF)

Smoky Maple Glazed Oven Roasted BC Salmon - \$15

Maple citrus glaze and roasted to perfection. Served on a bed of roasted asparagus and shallots. Mustard dill demi sauce.
(GF | NF)

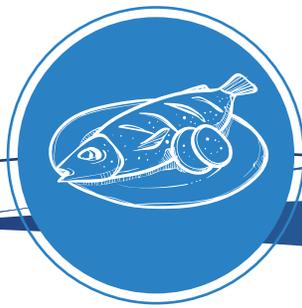
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FISH

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Pacific Coast Wild Salmon - \$18

Wild BC salmon gently roasted finished with dill cream sauce and grilled lemon.

(NF)

Canadian Cod, Herb Caper Crust - \$16

Flaky cod topped with a golden herb and caper crust, finished with house-made tartar sauce.

(NF)

Pan Seared Tilapia, Lemon Cream Sauce - \$16

Light, flaky tilapia served with a velvety lemon cream sauce and a touch of fresh herbs.

(NF)

PASTA

Bosun's Meat Lasagna - \$16

A hearty classic of slow-simmered beef ragu, semolina pasta, silky béchamel and golden baked mozzarella.

(NF)

Mariner's Garden Lasagna - \$14

A lighter course from the galley, layered with care and balance. Pasta sheets stacked with roasted vegetables, herb ricotta, a silky béchamel and baked until golden.

(NF | VG)

Plant-Based Lasagna Del Mare - \$14

A favourite, re-engineered plant-forward. Layered sheets of pasta with our slow simmered green lentil and pea protein crumble and tomato ragu, a smooth chickpea béchamel and tofu ricotta. Baked until set and golden.

(NF | VGN)

Mac & Cheese with Panko Crust - \$14

Macaroni is cooked and finished by our chef at the buffet. Cooked in our velvety creamy blend of premium cheeses and topped with crunchy panko and green onion.

(NF | VG)

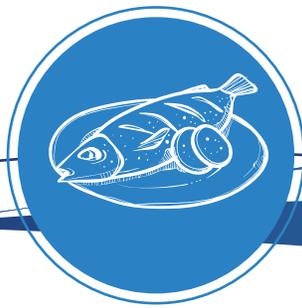
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PASTA

Cont.

Penne Primavera - \$14

Penne tossed in our roasted vegetables tomato primavera sauce, light, vibrant and topped with fresh basil.
(NF | VGN)

Pesto Cavatappi Pasta - \$14

Pasta tossed in a vibrant basil pesto and white wine cream sauce, finished with roasted cherry tomatoes, mushrooms, zucchini and Parmesan.
(NF | VG)

VEGETARIAN / VEGAN

Quinoa Stuffed Bell Pepper - \$14

(This can be made vegan upon request)

Roasted red peppers filled with a blend of protein rich quinoa, fresh vegetables and herbs. Topped with melted mozzarella and a cream of balsamic.
(GF | NF | VG)

Cauliflower Steak - \$14

Thick cauliflower steaks, roasted to golden and seasoned with aromatic garlic, smoked paprika and cumin for a rich savoury crust with a tender inside. Finished with our hearty tahini dressing.

(GF | NF | VGN)

Sesame Tofu & Broccoli - \$14

Crispy tofu cubes glazed in a rich savoury sesame sauce paired with vibrant broccoli, red onion, bok choy and sesame seeds.

(NF | VGN)

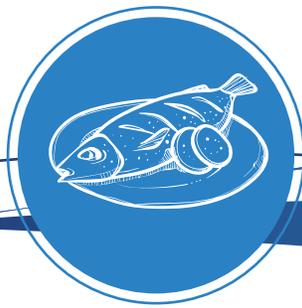
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SIDES

Long Grain Rice & Orzo Pilaf - \$6.5

Herbs and spices alongside sautéed vegetables for this perfect medley at sea. Topped with fresh aromatic herbs.
(NF | VGN)

Vegetable Rice - \$6.5

A hearty galley favourite. Fluffy long grain rice gently cooked and tossed with a colourful cargo of garden vegetables, seasoned with aromatic spices and herbs. Sailing light, yet satisfying!
(GF | NF | VGN)

Seasonal Vegetables - \$6

Fresh selection of vegetables lightly roasted to highlight their natural flavours.
(GF | NF | VGN)

Calm Sea Creamy Mashed Potatoes - \$7

Yukon Gold, garlic and fresh parsley.
(GF | NF | VG)

Sun-Kissed Vegetables - \$7.5

Asparagus, cherry tomatoes, red onion, broccoli, mushrooms and carrots, oven finished to bring out natural sweetness. Served with fresh herbs.
(GF | NF | VGN)

Golden Baby Yukon Roasted Potatoes - \$7.5

Tossed in fresh herbs and a hint of sea salt.
(GF | NF | VGN)

DESSERTS

Assortment of Mini Desserts & Fruits - \$5

(VG)

Assortment of Mini Desserts, Fruits & Cakes - \$7

(VG)

Assortment of Desserts, Fruits & Cheesecakes - \$9

(VG)

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