

# 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 wine vinegar based vinaigrette. Warm and sun-touched like a coastal harvest!

(NF | VG)

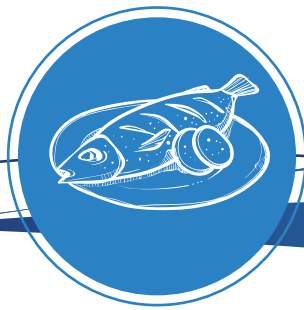
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**Magic Yacht**  
CHARTERS

[www.magicyachtcharters.com](http://www.magicyachtcharters.com)

All menu items are subject to 18% 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 )

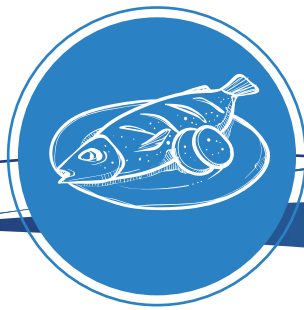
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## FISH

Cont.

### 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)

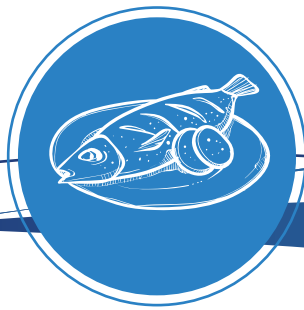
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## PASTA

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 )

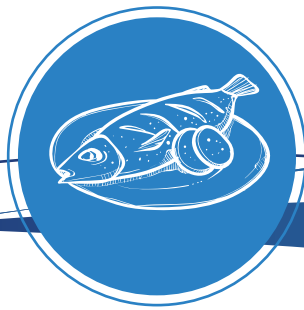
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## SIDES

### 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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