

\$60  
per person

2026

Magic Yacht  
CHARTERS

# Holiday Menu

## Passed Hors D'oeuvres

Choose two hors d'oeuvres. One per person.

### Blue Lagoon Crostini

Whipped goat cheese on crisp crostini. Drizzled with blueberry honey and topped with toasted walnuts. Creamy waves meet sparkling blueberry currents.

### Santa Sleigh Salmon Blinis

Golden mini blinis topped with delicate Canadian smoked salmon and a swirl of dill crème fraîche. A festive ride from the northern seas.

### Enchanted Forest Reef Aranchini

Golden mushroom and truffle risotto balls. Light and crisp, topped with tomato basil ragu and Parmesan. Little pleasure from the deep forest and hidden reefs.

## Salads

Three salads per buffet. Could be modified to accommodate Gluten Free and Vegan dietary requirement.

### Captain's Festive Harvest Grain Salad

Pearl couscous, roasted golden squash, sun-dried cranberries, crisp cucumber, roasted cherry tomato and baby spinach, sprinkled with toasted pecans and crumbled feta cheese. Drenched in a glistening orange maple thyme sleigh vinaigrette.

### Golden & Crimson Reef Salad

Dive into the sea of golden and ruby beets, topped with creamy whipped goat cheese, buttery avocado and crisp red onion. Nestled on a bed of arugula and mixed green crowned with toasted walnuts. All bathed in a sweet Dijon balsamic dressing.

### Brussels Sprout Christmas Schooner

Shaved Brussels sprouts set sail with dried cherries, toasted almonds and shaved Parmesan. Red onion, baby spinach and yellow bell peppers. Tossed in a lemon Dijon mustard and Parmesan vinaigrette.

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

Our dishes do contain dairy, egg, and nuts. If there are dietary needs, we can definitely accommodate requests or custom menu items. 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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## Mains

Choose two mains. Each additional main is \$10 extra per person.

### North Star Roast Coho Salmon

Sail the sea with tender Canadian coho salmon glazed in herb butter and adorned with fresh dill, pomegranate jewels and charred lemon wheels. Anchored in a white wine dill cream current.

### Captain's Herb-Crusted Beef Tenderloin

Chart a course for flavour with carved beef tenderloin crusted in garlic, rosemary and thyme. Accompanied by a rich black peppercorn demi sauce with side sails of Dijon, grainy mustard and creamy horseradish to navigate the waves of holiday taste.

### Maple-Glazed Christmas Ham Ahoy!

Our bone-in ham slow-roast in a dark maple syrup and Dijon clove glaze. Served with grilled pineapple and pomegranate beacons guiding every bite.

### Sage & Cranberry Turkey Breast

Roast turkey breast infused with sage, garlic and herb butter, sailing atop a cranberry-orange gastrique current. Accompanied by our traditional cranberry sauce and turkey gravy for a merry voyage.

### Plant Powered Green Lentil & Pea Protein Lasagna

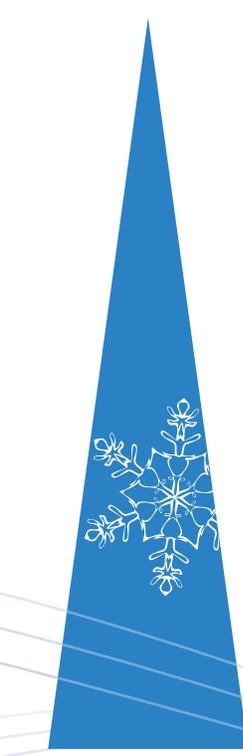
A hearty galley treasure with layers of green lentils, pea protein crumble in a rich tomato ragu and tender tofu ricotta, all crowned with a creamy chickpea béchamel that bubbles like a winter tide.

**VGN**

### Gnocchi with Roasted Winter Vegetables

Tender potato pillow sailing through a harbour of golden roasted bell pepper, red onion and cherry tomatoes, kissed with garlic and guided by fresh basil.

**VG**



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## Side Dishes

Choose two side dishes. Each additional side dish is \$5 extra per person.

### Gratin Dauphinois

Thinly charred potatoes layered in a garlic cream and baked to a golden brown. Perfect for your Christmas table.

### Creamy Yukon Gold Mashed Potatoes

Whipped to a silken tide with butter and cream.

### Baby White Roasted Herb Potatoes

Golden little deckhands tossed in winter herbs and roasted crisp as a frosty dawn at sea.

### Roasted Root Herb Vegetables

A hearty cargo of carrots, parsnip and beetroots charred with thyme and rosemary. Slow roasted in the oven and glazy with honey like treasure from a distant shore.

### Cauliflower Cheese

Tender florets anchored beneath a rich cheddar tide baked until golden brown. Crowned with a gooey mozzarella melt.

### Brussels Sprout, Bacon

Tiny green sentinels roasted with crispy bacon. Leaves crackling like sails in a winter gale.

### Holiday Stuffing

A savoury treasure of carrot, celery, cranberries and fragrant sage. Baked golden as a Christmas sunrise over the galley.

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## Breads

Choose two breads All served with whipped butter.

### Honey & Walnut Homemade Bread

A cozy baked golden loaf from the galley, sweetened with a drift of honey and studded with toasted walnut.

### Sweet Potato Loaf

A tender spiced treasure from the galley, woven with nutmeg, cinnamon and ginger. Its golden crumb glowing like a Christmas sunrise.

### Fresh Baguette

A long crusty vessel cooked in the galley. Its golden hull crackling under gentle pressure with a soft interior.

### Soft Dinner Rolls

Fluffy little deckhands golden brown on top and tender inside, perfect for gathering.

### Focaccia with Herbs

A golden warm bread studded with rosemary and thyme like tiny Christmas stars on a winter sea.

## Desserts

Choose two desserts.

### Mini Yule Logs/ Bûche De Noël

Chocolate creamed vessels from the galley. Rolled with spiced cream.

### Tarts & Pies

Golden treasures from the galley some filled with spiced pumpkin, apples or custard and fruit.

### Christmas Pudding

A rich spiced treasure from the galley packed with dried fruits and nuts steamed to a golden harbour glow, creamy brandy and fragrant with winter spice.

### Profiteroles & Eclairs

Delicate golden puffs and glossy chocolate eclairs filled with creamy vanilla, chocolate or coffee treasures for a light airy sailing across the Christmas buffet.