



ANCHORED FOOD STATIONS

Stations are built for stand up, cocktail style reception and roaming. Each station is a self-serve style and supplied with small plates and utensils. The prices are per person and any station can be upgraded.

Beef Carvery Station - \$28

This station comes with a grass-fed tenderloin, carved by one of our galley chefs. The Gathered Greens, Heirloom Potato Salad and artisan dinner rolls and butter, with the accompaniment of dijon and grainy mustard and horseradish.

Pasta Station - \$24

A choice of 2 items below and is accompanied by herb focaccia and a Caesar salad.

Choices:

- Mac & Cheese
- Meat Lasagna
- Veggie Lasagna
- Penne Primavera
- Baked Bowtie Bolognese

Sushi Station - \$36

Locally prepared sushi presented on an ice sculpture. An assortment of Vancouver's best sushi rolls with soy sauce, pickled ginger and wasabi.

(The ice sculpture can be personalized, such as your company logo, for an additional charge.)

Taste of Mexico - \$26

This station features build your own tacos. We set the table so it's easy for our guests to enjoy. Slow braised pulled pineapple El pastor pork shoulder and shredded chili lime chicken, warm tortillas, fresh cut pineapple pico-de-gallo, shredded cabbage and pickled onions and an array of hot sauces.

Dessert and Fruit Station - \$18

This station comes with a fine selection of locally baked goods, with gluten free and vegan options. Fresh brewed coffee and herbal tea, with flavoured syrups included.

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.

V|Vegetarian VE|Vegan GF|Gluten Free D|Dairy Free  Certified Ocean Wise

All menu items are subject to 15% service charge & 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
CHARTERS

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