



APPETIZER MENU

A minimum of 4 dozen per item with a minimum of 3 pieces per person.

Classic Bruschetta	\$32
vine ripened tomatoes, red onion, fresh basil and parmesan, served on crustinis with a balsamic reduction. (V)	
Spicy Beef Bites	\$40
marinated beef tenderloin bites in a spicy sauce, seared medium rare. (G/F)	
Turkey Sliders	\$42
hand rolled turkey patties, grilled and topped with white cheddar cheese, lettuce and fresh roma tomatoes with our house-made burger sauce, on mini Brioche buns.	
Jumbo Prawn Cocktail	\$42
delicately poached prawns with our in-house cocktail sauce and lemon wedges. (G/F)	
Spring Rolls	\$34
vegetarian spring rolls served with plum sauce and scallions. (V)	
Crispy Cauliflower Bites	\$34
panko breaded, served with a Chipotle aioli. (V)	
Lemongrass Chicken Skewers	\$38
chicken skewers marinated with fresh lemongrass, soy sauce, sesame oil and garlic served with our house-made peanut sauce. (G/F)	
Charred Brussels Sprouts	\$32
Brussels sprouts topped with shaved grana padano, served with a garlic aioli. (V)	

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.



Magic Yacht
CHARTERS

www.magicyachtcharters.com



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Honey Garlic Meatballs	\$36
delicious sweet and tangy meatballs topped with toasted sesame seeds and spring onion. (G/F)	
Salmon Cakes	\$38
Chef Melissa's Great Grandmother's recipes that hails from Barbados. Wild Sockeye salmon, sautéed garlic, onions, peppers, fresh herbs mixed with potato, rolled in panko and pan fried. Served with a mango/cilantro relish.	
Veggie Gyoza	\$34
seared and served with soy sauce. (V)	
Potato & Leek Fritters	\$36
baked guilt-free potato & leek fritters served with a lemony tamari sauce. (V)	
Cucumber, Cream Cheese & Lox Rolls	\$42
thinly sliced cucumber, rolled up with a herb infused cream cheese and smoked salmon lox. (G/F)	
Arancini	\$42
arborio rice with a blend of fresh herbs and cheese, deep fried till golden and served with a garlic aioli. (V)	
Prosciutto & Parmesan Twists	\$38
prosciutto di parma and shaved parmesan cheese, wrapped with a flaky pastry.	

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