



ITALIA MENU

\$58 per person

A choice of 2 salads, 2 entrees, 1 pasta, focaccia bread, with our house-made Tiramisu, fresh brewed coffee and tea.

SALADS

Panzanella Salad

cubes of Tuscan bread with roma tomatoes, red onion, fresh basil, cucumber, bell peppers served with a honey/thyme dressing.

(V)

Classic Caesar

romaine hearts, garlic croutons and shaved grana padano, tossed in our house-made classic Caesar dressing.

Mediterranean Chickpea Salad

cucumber, cherry heirloom tomatoes, red onion, chickpeas, kalamata olives, bell peppers topped with feta cheese and a lemon/thyme vinaigrette.

(V)

Tuscan Kale and Farro

purple kale, fresh mint, red onion, dates, cherry heirloom tomatoes, cucumber, Farro and goat cheese, tossed in our tangy lemon dressing with nutritional yeast.

PASTAS

Meat Lasagna

bolognese sauce, layered with fresh sheet of pasta, ricotta cheese, garlic, fresh basil, finished with mozzarella and parmesan.

Veggie Lasagna

primavera sauce, layered with fresh pasta sheets, ricotta cheese, garlic, fresh basil, topped with mozzarella and parmesan.

(V)

Baked Bowtie Bolognese

beef meat sauce, fresh basil, baked with a combo of parmesan and pecorino cheese served atop bowtie noodles.

Penne Primavera

penne noodles, topped with our primavera sauce for our vegan guests.

(Can substitute for G/F noodles upon request. VE)

Mac & Cheese

classic mac & cheese with a blend of cheeses and fresh herbs, atop a shell pasta.

(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.
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

www.magicyachtcharters.com



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ENTREES

Chicken Piccata

chicken breasts, lightly floured, seasoned and seared with a lemon caper sauce.

Gnocchi with Scallops

seared Bay scallops garlic and butter in a light lemon cream sauce atop fresh gnocchi with fresh thyme.

MARKET PRICE

Eggplant Parmesan

panko breaded slices of eggplant, layered with mozzarella cheese and our primavera sauce.

(V)

Lamb Shoulder

lamb shoulder carved tableside and served with a rosemary/apple sauce.

(G/F) MARKET PRICE

BREADS

- Herb focaccia.

DESSERT

Tiramisu

Our house-made Tiramisu, is a delicious Italian custard like dessert with layers of ladyfingers, soaked in espresso and a blend of ricotta and cream cheese.

(V)

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