



MARINER'S RECEPTION

\$42 per person

This menu was designed by our Chef, for an evening cocktail reception with passed appetizers, hot and cold appetizers and platters. Please note that we don't accept substitutions or modifications, as the menu has been designed to accommodate every guest's dietary needs.

PASSED APPETIZERS

Spring Rolls

vegetarian spring rolls served with plum sauce and scallions.

(V)

Cucumber/Lox Rolls

thinly sliced cucumbers rolled up with a herb infused cream cheese and smoked salmon lox.

(G/F)

Turkey Sliders

hand-made turkey patties with lettuce, fresh roma tomatoes and white cheddar with our in-house burger sauce atop a mini Brioche bun.

Cauliflower Bites

breaded, seasoned, and served golden with our Chipotle aioli.

PLATTERS

Grilled Vegetable Platter

grilled artichoke, asparagus, mushrooms, red onion, zucchini, peppers and eggplant, drizzle of balsamic reduction.

(VE)

Cheeseboard

a selection of European and domestic cheeses with dried fruits, pickles, crustinis and crackers.

(V)

Charcuterie Board

an assortment of cured meats with preserves.

PASTA STATION

Penne Primavera

penne noodles with our house-made primavera sauce.

(VE)

Mac & Cheese

shell noodles with a blend of cheeses and fresh herbs.

(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