



SUMMER PICNIC MENU

\$48 per person

A choice of 2 entrees, includes 2 salads, seasonal vegetables, 1 starch and 1 type of bread.
Chef's selection of desserts, fresh brewed coffee and tea.

SALADS

Fresh Broccoli &

Grape Salad with Bacon

green seedless grapes, broccoli crowns, crisp Applewood Smoked Bacon with fresh scallions tossed in a sweet and tangy curried yoghurt dressing.
(G/F)

Heirloom Potato Salad

heirloom potatoes, pickles, celery, spring onion, fresh herbs mixed with a dill vinaigrette.
(VE)

ENTREES

Dry Ribs

baby back ribs, marinated for 2 days, then slow cooked and smothered in our sweet and spicy sauce.
(G/F)

Chicken

seared chicken breasts marinated with fresh rosemary, olive oil, garlic and lemon juice.
(G/F)

Fish

cod fillets seasoned, lightly floured and seared, served with our house-made tartar sauce.

Select 1

- Roasted potatoes with fresh rosemary and olive oil.
- Mash potatoes with butter and cream.
- Wild rice medley.

Select 1

- Artisan rolls and butter.
- Cheddar and jalapeno cornbread with honey butter.

***Additional salad \$5 per person *Additional entrée \$10 per person**

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