



# LIONS GATE BRIDGE DECK MENU

\$63 per person

Fresh warm artisan buns and butter.

## Caesar Salad

Romaine hearts and baby kale in traditional Caesar dressing finished with shaved Parmesan cheese and sea-salted croûtons. Light and elegant as the open water.

(NF)

## Baby Spinach & Goat Cheese Salad

A coastal blend of baby spinach, soft goat cheese, candied pecans, red onion and fresh berries in a light vibrant thyme balsamic dressing.

(VG)

## Roasted Vegetable Quinoa Salad

Roasted sweet potatoes, peppers, cherry tomatoes, red onion and zucchini folded through red and white quinoa. Finished with feta and red wine vinegar based vinaigrette. Warm and sun-touched like a coastal harvest!

(NF | VG)

## Maple Glazed Chicken

Roasted chicken breasts glazed with Canadian maple, gently caramelized and finished with natural jus. Served on a bed of roasted shallots and spinach.

(NF)

## Pacific Coast Wild Salmon

Wild BC salmon gently roasted and finished with dill cream sauce and grilled lemon.

(NF)

## Creamy Mashed Potatoes

Yukon Gold potatoes, garlic and fresh parsley.

(NF | VG)

## Sun-Kissed Vegetables

Asparagus, cherry tomatoes, red onion, broccoli, mushrooms and carrots oven finished to bring out natural sweetness. Served with fresh herbs.

(DF | NF | VGN)

## Desserts

Assortment of mini desserts, fruit and cakes.

## Coffee & Teas

DF | Dairy Free   GF | Gluten Free   NF | Nut Free   VG | Vegetarian   VGN | Vegan

All menu items are subject to 15% service charge and 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.



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