



PROSPECT POINT HORIZON MENU

\$68 per person

Warm herb focaccia and butter.

Arugula, Farro & Roasted Pear Salad

Refreshing salad featuring peppery arugula, farro, roasted pears, gorgonzola cheese and candied pecans in a vibrant thyme balsamic dressing.
(VG)

Beets & Goat Cheese Salad

A combination of roasted golden and red beets, creamy goat cheese, avocado, artisan greens and roasted walnuts in a sweet Dijon white balsamic vinaigrette.
(VG)

Captain's West Coast Seafood Pasta Salad

A crisp and refreshing mix of West Coast seafood of shrimp, crab and scallops, in a medley of cherry tomato, red onion, pasta and a light lemon herb mayonnaise.
(NF)

Carved Marinated Beef Tenderloin

Prime beef tenderloin, expertly carved and served with our rich brandy creamy peppercorn sauce. Condiments: Dijon, grainy mustard and creamy horseradish.
(NF)

Smokey Maple Glazed Roasted BC Salmon

Maple citrus glaze and roasted to perfection. Served on a bed of roasted asparagus and shallots. Mustard dill sauce.
(NF)

Golden Baby Yukon Roasted Potatoes

Tossed in fresh herbs and a hint of sea salt.
(DF | NF | VGN)

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 cakes, cheesecakes and fruit.

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.



Magic Yacht
CHARTERS

www.magicyachtcharters.com