



# 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.

## Coffee & Teas

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

All menu items are subject to 18% 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

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