



# THE SIWASH ROCK CHEF'S MENU

\$60 per person

Fresh warm artisan buns and butter. Salads can be made vegan.

## 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 | VG)

## Green Salad

A crisp blend of garden greens tossed with cool cucumber, tomato and onion in a light roasted pepper sea-breeze vinaigrette.

(DF | GF | NF | VGN)

## Crunchy Galley Coleslaw

Shredded cabbage, carrots, red onion and roasted sunflower seeds in a smooth creamy dressing, lightly seasoned and served chilled. Refreshing as the ocean breeze!

(DF | VG)

## Magic Anchor Herb & Lemon Roasted Chicken Breasts

Tender chicken breasts roasted to perfection, infused with fresh coastal herbs in a zesty lemon finish served over charred zucchini and bell peppers with chicken demi.

(NF)

## Herb & Spice Baked Cod

Delicate wild caught BC cod roasted to perfection and served with lemon butter.

(NF)

## Long Grain Rice & Orzo Pilaf

Herbs and spices alongside vegetables for this perfect medley at sea.

(DF | NF | VGN)

## Seasonal Vegetables

Fresh selection of vegetables lightly roasted to highlight their natural flavours.

(DF | NF | VGN)

## Desserts

Assortment of mini desserts and fruit.

(VG)

## 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.



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CHARTERS

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