

CAPTAIN'S FAVOURITE FEAST



Our salads are served with our new themes and feasts. There is a choice of 3 salads per theme and feast. Any salad is customizable to accommodate any dietary needs. Any salad can be added to any menu or added on to any choices our guests make.

HOUSE CRAFTED SALADS

Please choose 3 salads from our salad menu.

Accompanied by Valley Bakery artisanal rolls & butter.

Classic Greek

Heirloom cherry tomatoes, English cucumbers, mixed peppers, purple onion, kalamata olives, feta cheese.

(V, GF)

Classic Caesar

Romaine hearts, housemade dressing, garlic croutons, shaved Romano cheese.

(V, GF)

Harvest Potato

Yukon gold potatoes, roasted sweet corn, crisp bacon, egg, celery, Dijon mayo dressing.

(GF)

Gathered Greens

Leafy greens, heirloom tomatoes, pumpkin seeds, candied walnuts, arugula, dried cranberries, white balsamic dressing.

(VE, GF, D)

Caprese Avocado

Heirloom cherry tomatoes, bocconcini, arugula, fresh basil, avocado, white balsamic dressing.

(V, GF)

Golden Beet

Roasted golden beets, goat cheese, kale, oranges, apples, citrus vinaigrette.

(V, GF)

Marinated Mushroom

Local foraged mushrooms, herbs, caramelized onion, kale, reduced balsamic dressing.

(VE, GF, D)

Roasted Veggie and Couscous

Israeli couscous, zucchini, peppers, corn, chickpeas, celery, tomatoes, herbs and mint, light olive oil dressing.

(VE, GF)

V - Vegetarian

Ve - Vegan

GF - Gluten Free

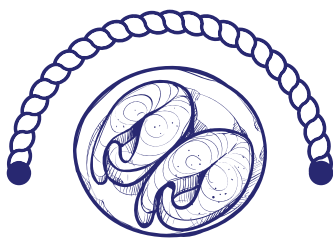
D - Dairy Free



- Certified Ocean Wise

Menu prices are based on a 25 guest minimum

*All menu items are subject to 15% service charge & applicable taxes
See Catering Practices for more detail



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We at Magic Yacht Charters are proud to present our dedication to culinary with the feasts and themes that follow. And, of course we can accommodate any dietary needs within reason. Our seafood is always Ocean Wise and we always bring in the highest quality.

Each feast or theme buffet is served with mini artisan dinner rolls and warm baguette. Seasonal veggies of broccolini, baby heirloom carrots, and zucchini. Along with a starch of potato that matches your choice of buffet which will be described. Substitute white and forbidden rice for your starch at no extra cost or add for an additional \$2 /person.

CLASSIC CAPTAINS FEAST: \$54 /person

Please choose 3 salads from our salad menu. Starch will be Yukon gold roast potato with herbs.
Please choose 2 of the following entrees (Add an additional entrée to your experience for \$8 /person).

Wild Seasonal Salmon

The best quality salmon that is skinned, and light baked to a medium and served with a lemon and dill beurre blanc.



Herbed & Seared AAA Tenderloin

Carved by a trained galley chef served with demiglace, hot mustard, and horseradish.

(GF, D)

Seared Wild Caught Cod

Pan seared and topped with a shallot, garlic, heirloom tomato, and caper butter sauce.



Meat Lasagna

Ground beef and pork tomato sauce, bechamel, layered with pasta sheets, spinach, and mozza cheese.

Chicken Piccata

Free range chicken breast filets floured and seared served with a lemon and caper beurre blanc.

Veggie Lasagna

Vegetarian tomato sauce, grilled zucchini, eggplant, and spinach, mozza cheese.

(V)

Sweet Chili Tofu

Crisp fried tofu tossed in a sweet chili sauce and served atop a bed of Asian vegetables.

(V, VE, GF, D)

Dessert Station

This station is included in your price.

We offer a fine selection of cakes, pies and bars, which will have gluten and dairy free options.

A fresh fruit tray of local fruits and berries with a vanilla mint yoghurt will accompany.

Coffee and tea station with fine syrup flavors to finish the evening.

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