

ITALIA THEME

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

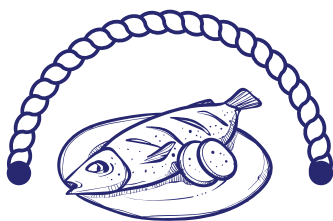
D - Dairy Free



- 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



ITALIA THEME

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.

ITALIA THEME: \$65 /person

Please choose 3 salads from our salad menu. Starch will be Italian roasted potatoes with lemon, garlic, and rosemary.
Please choose 2 of the following entrees (Add more entrees to your experience for \$5 /person).

Carved Lamb Shoulder

Chef carved, herbed and minted, seared and roasted to a nice medium, demi-glace and hot grainy mustard.
(GF, D)

Carved Porchetta

Chef carved, stuffed, tied and rolled pork belly, slow roasted, served with an apple demi-glace.
(GF, D)

Chicken Piccata

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

Meat Lasagna

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

Veggie Lasagna

Primavera and bechamel sauce, pasta sheets, grilled eggplant and zucchini, spinach, mozza and parmesan cheeses.
(V)

Spaghetti Bolognese

Thin capellini noodles, beef and pork meat sauce, basil, parmesan and pecorino cheeses.

Linguine Vongole

White wine and pancetta, clams, fresh basil, reduced in heavy cream, parmesan and pecorino cheeses.

Vegetarian Penne Primavera

Penne noodles, rich primavera, artichokes, peppers, and spinach.
(V, D)



Dessert Station

This station is included in your price.
Delectable Italian deserts such as tiramisu, and biscotti. A fruit platter and vanilla mint yogurt.
Herbal teas and brewed coffee station to accompany.

V - Vegetarian Ve - Vegan GF - Gluten Free D - Dairy Free  - Certified Ocean Wise

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