

## MEMPHIS BBQ 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

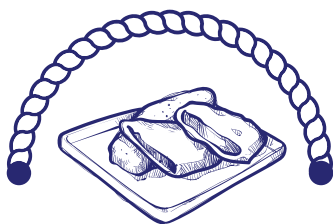
D - Dairy Free



- 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



## MEMPHIS BBQ 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.

### MEMPHIS BBQ THEME: \$70 /person

This theme is the Chefs favorite. With our in house smoker we can bring real love and flavor to our meats. This theme also includes slow roasted baked beans and a house made jalapeno cornbread and mini dinner buns.

**Please choose 3 salads from our salad menu. Starch will be a smooth Yukon gold mash (GF).**

**Please choose 2 of the following entrees (Add an additional entrée to your experience for \$8 /person).**

#### **Chef Carved**

##### **House Smoked Beef Brisket**

*Smoked and super slow roasted for an absolutely beautiful cut, hot grainy mustard to excel.*

(GF)

##### **Chef Carved BBQ Pork Shoulder**

*Chef's house rub, slow roasted, and BBQ sauce basted.*

(GF)

##### **Slow Braised Red Wine Short Rib**

*4 hour braise, sliced and served with pan jus and crispy shallots.*

(GF)

#### **Brined and Marinated**

##### **Baby Back Pork BBQ Ribs**

*Half racks, slow oven roasted in house made BBQ sauce, tender, and beautiful.*

(GF)

##### **Dry Rubbed 8 Cut Chicken**

*Full bird chickens dry rubbed with Chef's special rub and roasted, crispy skin and juicy, cut into 9 pieces and served.*

(GF)

##### **Smokehouse Vegetarian Chili**

*Beyond meat, tomato, chickpeas, kidney, white and pinto beans, peppers, and fresh herbs.*

(VE, GF, D)

### **Dessert Station**

This station is included in your price.

A fine array of deserts with a fruit and yoghurt platter. Herbal tea and brewed coffee station to follow.

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