

POSEIDON'S TRIDENT 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

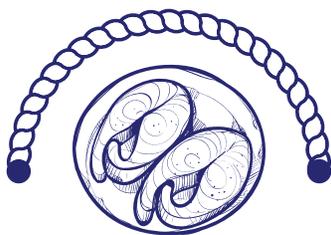
D - Dairy Free



- 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



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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.

POSEIDON'S TRIDENT THEME: \$75 /person

A true sea lovers bounty. This feast is the richest of all. The Chef will bring in certain items just for this theme.

This theme includes an ice sculpture to serve the chilled seafood dishes our guest chooses.

Please choose 3 salads from our salad menu.

Starch will be white cheddar and shaved truffle scalloped potatoes. (GF)

Please choose 2 chilled seafoods to be displayed on the ice:

- White Wine Braised Mussels with Fresh Herbs
- Local Clams Steamed with Cream and Fresh Pesto
- Butter Poached Jumbo Prawns
- Alaskan King Crab
- Lobster Tail Bites
- Chef's Choice Local Oysters with Mignonette (5 Dozen)

This theme includes a Chef carved station. Please choose your carvery:

- AAA Herbed and Seared Tenderloin with Demi-glace (GF)
- Tied and Slow Roasted Alberta Ribeye (GF)

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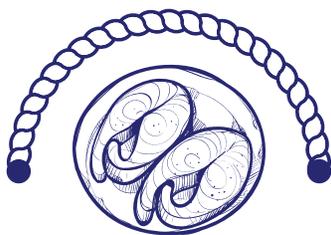
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Please choose 2 of the following entrees (Add an additional entrée to your experience for \$5 /person).

House Smoked Wild Salmon Filet

Served with a baby shrimp and lemon butter sauce.

(GF)

Miso and Soy Marinated Sablefish

Pan seared and beautifully baked.

Butter Poached Emperor Prawns with Qualicum Bay Scallops

A fine medley served with a chive beurre blanc.

(GF)

Seared Wild Caught Cod

Topped with a shallot, caper, and tomato sauce.

(GF)

Individual Lobster Tails

*Works out to 1.5 tail per guest. Baked and served with a
lemon pepper drawn butter.*

(GF)

Alaskan King Crab

*Between 5-10 pounds depending on the number of guests,
steamed and served with butter and fresh lemon.*

(GF)

Wild Foraged Mushroom Risotto

White and black truffles, cream, parmesan cheeses.

(V, GF)

Dessert Station

This station is included in your price.

The Chef will order higher end deserts to fulfil the evening. Along with an exotic fruit and yogurt platter.
Herbal teas and brewed coffee station to accompany.

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