

Magic Yacht Charters Captain's Dinner *Buffet*

Salads *(Select three) each additional salad \$3 per person*

- **Organic Baby Greens**
Signature roasted sweet red pepper vinaigrette
- **Classic Caesar Salad**
Crisp romaine lettuce tossed in house dressing finished with grated Parmesan and toasted herb croutons
- **Fraser Valley Red Nuggets Potato Salad**
With fresh chives and double smoked bacon
- **Penne Pasta Salad**
House vinaigrette, mixed sweet peppers, zucchini and artichokes hearts
- **Greek Salad**
A medley of vine ripened tomatoes cucumber, peppers, kalamata olives and feta cheese
- **Spicy Thai Noodle Salad**
Spicy chili, sesame dressing with mixed Asian vegetables
- **Vine Ripened Roma Tomatoes with Bocconcini**
Cold press olive oil, balsamic vinegar drizzle, fresh basil garnish
- **Roasted Vegetable Platter**
Assorted vegetables roasted with garlic served with fresh basil balsamic vinaigrette

Entrée

A combination of our two finest meals: Filet of "Wild" BC Salmon with a lemon maple glaze & a 6 OZ. Breast of Chicken 'Santa Fe'

Side Dishes *(Select One) each additional item \$3 per person*

- **Roasted Nugget Potatoes**
With fresh rosemary and spices
- **Penne Pasta Alfredo**
Penne pasta in a light cream sauce
- **Rice Pilaf**
A blend of long grain and wild rice with sweet peas

All meals served with seasonal vegetables & fresh assorted rolls and butter

Desserts *(Select one) each additional Dessert \$3 per person*

- **Fresh Fruit Platter (with mixed berry coulis)**
- **Chocolate Sacher Torte**
- **Brown Sugar carrot cake with cream cheese icing**

Specialty desserts are available for an additional charge

\$30 per person

Plus gratuities & GST

