

Magic Yacht Charters 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 *(Select one) each addition entree \$7 per person*

- **Carved seasoned Beef Tenderloin**
Served with red wine au jus, horseradish and Dijon mustard

- **Wild B.C. Salmon Fillet**
Glazed with drawn butter, lemon zest & fresh dill accompanied by homemade chive tartar sauce and fresh lemon wedges

- **Breast of Chicken "Santa Fe"**

Seasoned in chef's own secret spices & cooked to perfection

- **Carved Roast Pork Loin "Dijon"**

Herb crusted with grainy Dijon mustard served with sweet onion relish

- **Salt Spring Island grilled Lamb Chops (market price for single entree)**

Perfectly grilled marinated lamb chops accompanied with a pan glazed sauce & spicy fruit chutney

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 European 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**

\$26 per person

Plus gratuity & GST