

Easter Sunday Brunch

Cafe Pacifica

Sunday, March 31st, 2013; 11:00am – 2:30pm
\$71 per person; \$67 seniors, \$35 children age 6-12
Complimentary for children age 5 & under
(17% service charge & applicable taxes additional)

INSPIRING SALADS

White & green asparagus salad with chopped egg, double-smoked bacon garnish
Fried tofu with bean sprouts and crispy pea shoots, soy ginger dressing
Glass noodle & baby shrimp salad, rice wine vinaigrette
White and red quinoa, dried blueberries and cranberries with a mandarin orange dressing
Traditional Waldorf salad with chantilly cream and watercress
Watermelon, rocket greens & feta cheese tossed in mint vinaigrette
Moroccan-style chickpea salad with bell peppers, onions, tomatoes, cilantro, green chili
Gingered snap peas, and pickled vegetables
Golden and red beets with artisan goat cheese crumble
Sunshine valley spring greens with choice of dressings:
Grapefruit kiwi, late harvest ice wine dressing, ranch & Italian dressing

CHARCUTERIE STATION

European cold cuts, peppered salami, smoked meats
Assorted olives and pickles
Free range chicken Ballantine with prosciutto, cedar jelly

SEASONAL FRESH FRUITS & CHEESE

Sliced fresh fruits, seasonal berries
Local artisan & international cheese presentation, assorted crackers

FROM THE BAKERY

Freshly baked hot cross buns, lemon brioche, almond croissants,
butter croissants, assorted muffins, Danish & scones
Honey, preserves & sweet butter

JUICE STATION

Chilled orange, grapefruit, apple juice

OYSTERS

Drunken West Coast oysters dressed with tequila, lime and cilantro

COLD SEAFOOD

Wild shrimp terrine wrapped in savoy cabbage
Smoked Steelhead Salmon, peppered mackerel Indian BBQ salmon
served with capers, red onion & pickled lemon
Alaskan snow crab legs, jumbo prawns on a beautiful ice sculpture
Traditional cocktail sauce and horseradish shavings



Easter Brunch Menu Continued...

SUSHI ACTION STATION

Fresh made Nigiri sushi & sushi rolls, traditional condiments

FROM THE FAR EAST

Mini BBQ pork buns, pork & shrimp dumplings, hot sauce, chili sauce

Vegetable pot stickers

Vegetable spring rolls, plum sauce

BBQ suckling Easter pig, steamed gai lan, lotus root & almonds

Hunan fried rice

Stir fried bean curd with Asian greens

Shanghai black bean noodles with shrimp and spring onions

CARVING STATION

Horseradish crusted prime rib of beef, Okanagan vintner's jus and traditional condiments

Pineapple-glazed Easter ham, honey mustard and clove au jus

OMELETTE STATION

Fillings to include: shrimp, smoked salmon, ham, mushrooms, peppers, tomatoes, cheese & scallions

HOT SOUP

Spring pea nage with ginger and lemon ricotta

HOT ENTREÉS

Sesame seared Skuna Bay Atlantic salmon, carrot, and lime beurre blanc

Pan seared breast of duck marinated in achiote peppers, Asian pear chutney, espresso and honey infused duck essence

Slow roasted herb-crusted lamb sirloin, roma tomatoes stuffed with quinoa & niçoise olives

Paella with saffron risotto in a Mediterranean style broth

Spicy merguez, free range chicken, mussels, weathervane scallops and jumbo prawns

Spring medley of seasonal market vegetables

Home-made nine herb ravioli, meyer lemon butter emulsion

Gratin potatoes with smoked aged cheddar cheese

Vancouver Island eggs Benedict and eggs Florentine

Double-smoked bacon and maple-wood smoked sausage

CHILDREN'S BUFFET

Chicken fingers and curly fries

Mini beef sliders, mini hot dogs

Macaroni and cheese

Vegetable crudity with assorted dips

Giggly Jell-O, fruit and marshmallow skewers

Nanaimo bars, mohrenkopf

DESSERT BUFFET

Decadent Callebaut chocolate fountain with assorted fruit, lady fingers, biscotti, angel food cake & marshmallows

Morello cherry & cranberry mousse cake, caramelized kiwi chocolate mousse, Napoleon chiboust, pistachio sour cherry pie, fresh fruit flan, Gianduia cointreau torte, orange mousse with mango gelée, apricot galette,

New York style cheesecake, crème caramel, crème brûlée, chocolate raspberry mousse cake, carrot cake, assorted custard pies

Miniature dessert tower including: gourmet mini cupcakes, éclairs, Esterhazy squares, pineapple upside-down tart, lemon meringue tarts, pecan tarts and chocolate covered tuxedo strawberries