



New Year's Day Brunch

Café Pacifica & Cascades Lounge
Thursday, January 1st, 2014
11:00am – 3:00pm

Soup

New Orleans style seafood gumbo



Inspiring Salads

Sunshine Valley winter baby greens, selection of dressings & vinaigrettes
Fraser Valley golden beet salad with pumpkin seed, scented champagne vinegar dressing
Quinoa and kale salad with sundried cranberry and stone fruits
Grilled tiger prawns, grapefruit, yellow peppers, Spanish onions & olives with
lime citrus vinaigrette dressing
Classic Greek salad with feta cheese & olives
Orzo salad with prosciutto, sundried tomatoes & Italian olives
Moroccan style chickpeas with hot house peppers, tomatoes, green chilies
Grilled Portobello and local harvested mushroom salad, caper, scallions & white balsamic vinaigrette
Hearts of romaine Caesar salad, foccacia croutons & Parmigiano Reggiano



Seasonal Fresh Fruits & Cheese

Fresh fruits
International & Canadian cheese selection
Assorted crackers, French baguettes, caramelized nuts & dried fruits



From the Bakery

Freshly baked croissants, assorted mini muffins, & Danish pastries
Scones & Lemon brioche
Honey, preserves & sweet butter




Juice

Chilled orange, apple or grapefruit juice



Omelette Station

Freshly made-to-order, with any or all of your favourite fillings





Charcuterie

Prosciuttini, Montreal smoked meat, peppered Italian salami
Asian spiced marinated Fraser Valley duck breast with lemongrass kaffir lime jelly
Fraser Valley pheasant & pistachio terrine, loganberry compote
Gherkin pickles, olives & pickled peppers



Asian Station

BBQ pork buns, har gau, hot sauce & chili sauce
Pan seared vegetarian pot stickers
Vegetarian spring rolls, sweet plum sauce
Tandoori chicken with tamarind chutney
Spicy tiger prawn stir-fry with oriental vegetables
Shanghai noodles, Chinese mushroom selection
Chicken fried rice



Sushi Chef Action Station

California, dynamite, spicy tuna rolls, assorted vegetarian rolls
Nigiri sushi with Ahi tuna, sockeye, hamachi, tiger prawns,
Traditional condiments




Decorative Seafood Displays

Beet root marinated salmon gravlax, candied Indian salmon
Alaskan snow crab legs, jumbo tiger prawns
Cold smoked steelhead trout and peppered mackerel
Traditional condiments, lemons, cocktail sauce, brandy sauce



Hot Buffet Selections

Medallions of beef tenderloin Oscar “West Coast Dungeness crab”
Haida Gwaii sablefish, maple soy marinated, quinoa shiso & citrus infused goji berries
lemongrass & lime leaf beurre blanc
Sakura farm Pork tenderloin with wild mushroom ragout paprika sauce
Roasted winter squash ravioli with goat cheese, brown butter sauce
Eggs Benedict
Eggs Florentine
Lean double-smoked bacon & maple country sausages
Yukon gold potato gratin
Herb tossed seasonal baby vegetables
Maple syrup roasted root vegetables



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From The Carvery

Skuna Bay salmon Wellington with mushroom duxelle,
Tobiko caviar sauce
Slow roasted grain mustard crusted whole beef rib-eye,
Black sage jus



Dessert Temptations

Callebaut chocolate fountain display with fresh fruits, lady fingers, pound cake & marshmallows
Crème brûlée torching action station

Display of French pastries, petit fours, chocolate dipped strawberries, macaroons, lemon meringue tarts, hazelnut cream filled éclair, cake lollipops & cupcakes, assorted cakes & pies including crunchy chocolate mousse, baked cheese cakes, pistachio alizé, mango mousse, tiramisu, cherry clafouti pie, lemon coconut tart, apple pie, warm bread pudding, crème caramel, crème brûlée, chocolate mousse glasses



Kids are Special!

We have all the kids' favorites on their own festive buffet!
Garden fresh vegetable crudités with assorted dips
Crispy chicken fingers with sweet plum sauce
Mini beef sliders
Classic mac & cheese
Wedge fries
Jiggly jello
Heavenly chocolate brownies
Assorted cookies

Entertainment by the Goby Catt Trio

\$90 per person

\$86 Seniors

\$48 Children age 6-12

Complimentary - Children age 5 and under
(5% GST & 17% Service Charge applicable)