

That's Amore! Valentine's Opera Buffet

SATURDAY, FEBRUARY 14TH, 2015 | CAFÉ PACIFICA | 6:00PM – 9:00PM

Soup

West Coast inspired seafood cioppino



Salads & Antipasti

Sunshine Valley winter baby greens, selection of dressings & vinaigrettes
Grilled asparagus salad with crispy pancetta & roasted shallots
Salad of grilled prawns, grapefruit, yellow peppers, Spanish onions & olives
Seared albacore tuna with anchovy, spiced pinto beans & chorizo
Italian artichoke & heirloom bean salad with roasted red peppers
Rock melon martini with octopus, scallops, baby shrimp & Taggiasca olives
Roasted acorn squash with candy cane beets, snow goat cheese & pumpkin seed dressing
Quinoa & tabbouleh salad with vine ripened tomatoes
Vine ripened cherry tomato & baby bocconcini salad
Northern & Southern olive selection
Wild mushroom bruschetta
Padano pesto crostini



Cold Selection

Carpaccio of beef tenderloin
Shaved truffles, Parmigiano-Reggiano cheese
Calabrese salami & mortadella salami
Assorted olives, pickles & peppers
Tuscan schiacciata à la Romarino



Hot Entrées

Black peppercorn seared beef tenderloin with wild mushroom compote,
roasted cipollini onions, parsnip crisps
Slow roasted lamb sirloin, nicoise olive jus, fondant vegetables
West Coast seafood inspiration: Pacific B.C. salmon, red snapper, bay scallops
& tiger prawns, smoked tomato beurre blanc
Homemade wild mushroom ravioli with citrus infused sauce, balsamic reduction
Herb & black pepper gnocchi with four cheese sauce
Fresh homemade Italian flat bread pizza
Margherita with tomato, fresh basil & bocconcini, spicy Italian with capicola, pepperoni &
chorizo



Action Station ~ Pasta Made-to-Order

Farfalle, penne, rotini, linguine
Select your sauce: tomato basil, marinara, Alfredo
Variety of toppings include: scallops, baby shrimp, ham, clams, chicken,
pepperoni, artichokes, mushrooms, peppers, capers, pesto, oregano, parmesan, olives



Sweet Endings

Berry clafoutis, pistachio panna cotta, cherry brûlée, "red hot" raspberry mousse
Passion amoré (raspberry chocolate mousse cake)
Tiramisu sweetheart, lemon meringue tarts, Valentine's crème caramel
Cupid's mango mousse, chocolate lover decadent chocolate mousse cake
Fresh fruit salad, Italian cheese selection
Callebaut chocolate fountain display with fresh fruits,
lady fingers, pound cake & marshmallows

\$75 PER PERSON | \$71 SENIORS

TAXES & 17% SERVICE CHARGE ADDITIONAL