

Cafe Pacifica

Sunday, April 5th, 2015; 11:00am – 3:00pm

\$74 per person | \$70 seniors | \$37 children age 6-12 |

Complimentary for children age 5 & under

Featuring balloon artistry, face painting, live music & the Easter Bunny himself!

INSPIRING SALADS

White & green asparagus salad with chopped egg, double-smoked bacon, garnished with a citrus segment vinaigrette

Fried tofu with bean sprouts & crispy pea shoots, soy ginger dressing

Lychee & Asian pear salad with snap peas, endive & toasted pecans

Mediterranean spiced couscous with dried blueberries & pomegranate

Asian long bean salad with carrots, daikon & roasted garlic chips

Watermelon, rocket greens & feta cheese tossed in mint vinaigrette

Moroccan style chickpeas with hot house peppers, vine ripened tomatoes & olive dressing

Baby octopus, wild baby shrimp, stuffed Roma tomatoes, fine herbs

Roasted acorn squash with candy cane beets, snow goat cheese & pumpkin seed dressing

Sunshine Valley spring greens with choice of dressings:

Grapefruit kiwi, late harvest ice wine vinaigrette, ranch & Italian

CHARCUTERIE STATION

European cold cuts, peppered salami, smoked meats

Assorted olives & pickles

Tandoori marinated roast breast of Fraser Valley chicken

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 juices

COLD SEAFOOD

3 peppercorn marinated salmon gravlax with dill & Dijon mustard dressing

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 display

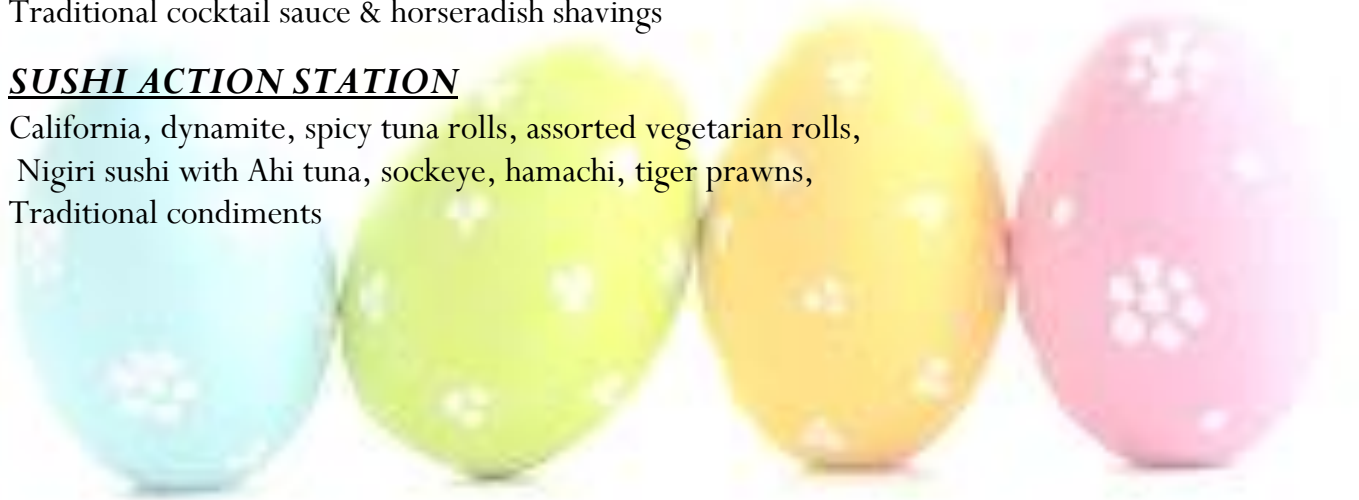
Traditional cocktail sauce & horseradish shavings

SUSHI ACTION STATION

California, dynamite, spicy tuna rolls, assorted vegetarian rolls,

Nigiri sushi with Ahi tuna, sockeye, hamachi, tiger prawns,

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 with hoi sin sauce

Shrimp fried rice

Stir fried bean curd with Asian greens

Singapore style noodles with ginger fried vegetables

CARVING STATION

Horseradish crusted Canadian prime rib, Okanagan vintner's jus & traditional condiments

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

OMELETTE STATION

Fillings to include: shrimp, smoked salmon, ham, mushrooms,

peppers, tomatoes, cheese & scallions

HOT SOUP

Shrimp and scallop hot sour soup

HOT ENTREÉS

Maple soy marinated Haida Gwaii black cod, quinoa,

shiso & citrus infused goji berries, yuzu sauce

Five spiced breast of duck, confit leg, glazed baby beets, honey, sherry gastrique

Australian lamb sirloin with rosemary crust, balsamic eggplant purée, kale chips

Paella with saffron risotto in a Mediterranean style broth

Spicy Merguez, free range chicken, mussels, scallops & jumbo prawns

Seasonal garden spring market vegetables

Wild mushroom ravioli with mascarpone cheese,

lemon butter sauce & fresh sorrel

Cambozola potato gratin

Vegetable chickpea and cottage cheese "Jalfrezi," tomato curry sauce

Peameal bacon Benedict & eggs Florentine

Double-smoked bacon & maple-wood smoked sausage

CHILDREN'S BUFFET

Chicken fingers & curly fries

Mini beef sliders

Macaroni & cheese

Vegetable crudité's with assorted dips

Jiggly Jell-O, fruit & marshmallow skewers

Nanaimo bars, brownies

DESSERT BUFFET

Callebaut chocolate fountain display with fresh fruits, lady fingers,

pound cake & marshmallows

raspberry Mousse cake, Mango Mousse Cake,

chocolate mousse glasses, pistachio sour cherry pie,

fresh fruit flan, Hazelnut torte, Vanilla panna cotta & mango coulis,

pear galette, New York style cheesecake, crème caramel, crème brûlée,

chocolate raspberry mousse cake, carrot cake, custard pies.

Miniature dessert including: gourmet mini cupcakes, éclairs, Esterhazy squares,

mini chocolate cherry cakes, lemon meringue tarts, pecan tarts &

chocolate covered strawberries

(17% service charge & applicable taxes additional)