



# **New Year's Day Brunch**

Café Pacifica & Cascades Lounge  
Friday, January 1<sup>st</sup>, 2016  
10:30am – 2:30pm

## **Soup**

New Orleans style seafood gumbo



## **Inspiring Salads**

Sunshine Valley winter baby greens, selection of dressings & vinaigrettes  
Fraser Valley golden and red beet salad with pumpkin seed, scented champagne vinegar dressing  
Heirloom tomato and bocconcini salad with fresh cracked pepper olive oil  
Marinated fried tofu salad with julienne of bell pepper, bean sprout & crispy pea shoots with sesame soy vinaigrette  
Grilled tiger prawn, salad Niçoise green beans, red bliss potato, hardboiled eggs, olives  
Mini shell pasta salad with capers, peppers, artichokes, sundried tomatoes, pesto dressing  
Local harvested mushroom salad, caper, scallions & white balsamic vinaigrette  
Hearts of romaine Caesar salad, focaccia 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 favorite fillings



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## **Charcuterie**

Prosciuttini, Montreal smoked meat, peppered Italian salami  
Marinated Fraser Valley duck breast with Cumberland sauce



## **Asian Station**

Shu mai, har gau, hot sauce & chili sauce  
Pan seared vegetarian pot stickers  
Vegetarian spring rolls, sweet plum sauce  
Vegetarian samosas with tamarind chutney  
Spicy tiger prawn stir-fry with oriental vegetables  
Singapore noodles  
Shanghai 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**

White wine poached medallion of salmon with caper chive sauce  
Alaskan snow crab legs, jumbo tiger prawns  
Cold smoked steelhead trout and peppered mackerel  
Traditional condiments, lemons, cocktail sauce, brandy sauce



## **Hot Buffet Selections**

Slow roasted lamb sirloin with red wine jus  
Haida Gwaii sablefish, maple soy marinated, quinoa shiso & citrus infused goji berries  
lemongrass & lime leaf beurre blanc  
Kale and artichoke stuffed breast of Fraser Valley chicken, Okanagan cherry jus  
Butternut squash ravioli with brown butter sauce  
Eggs Benedict  
Eggs Florentine  
Lean double-smoked bacon & maple country sausages  
Yukon gold potato gratin  
Herb tossed seasonal baby vegetables



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## From The Carvery

B.C. salmon Wellington with mushroom duxelles,  
citrus olive oil hollandaise sauce  
Slow roasted herb crusted Alberta beef striploin,  
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,  
lemon meringue tarts, hazelnut cream filled éclair, cake lollipops & cupcakes,  
assorted cakes & pies including crunchy chocolate mousse, baked cheese cakes,  
alizé, mango mousse, tiramisu, cherry clafoutis 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 Jell-O

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)