

# EASTER SUNDAY BRUNCH BUFFET

## COLD

- Easter Salad Bar includes:
  - **Heritage Greens Salad** - rainbow radish, heirloom tomato, baby cucumber, french beans, mix seeds, toasted pecans, kalamata olives, crumbled feta and blue cheese, capers with raspberry dressing, aged balsamic dressing
  - **Fingerling Potato Salad** - french beans, hard poached egg, dill leaves, dry cured olives, grain mustard vinaigrette
  - **Burrata Salad** - gem tomato, basil, balsamic pearls (individual servings)
  - **Albacore Tuna Niçoise Salad** - quail eggs, baby tomato, new potato, green beans, radish, olives, frisée (individual servings)
- **Mini Smoked Sablefish Bagels** - cream cheese, fresh baby cucumber, frisée, capers, lemon caviar
- **Antipasti Platter** - grilled artichokes, asparagus, marinated eggplants, roasted red peppers, pickled wild mushrooms, shaved aged parmesan cheese, extra virgin olive oil
- **Italian Cheese and Charcuterie Selection** - local artisan cured meats, served with bayshore honey roasted nuts, dried apricots, fig jam, quince pate, grapes, house pickled vegetables,
- french baguette, crispy lavash
- **Cured & Smoked Salmon** - shaved red onion, capers, lemon and lime cheeks, gherkins
- **Seasonal Sliced Fruits with Local Berries**

# ALL DAY BREAKFAST

- Freshly baked mini viennoiseries
- Selection of mini muffins
- Creamy scrambled eggs with wild mushrooms and chives
- Canadian Back Bacon Benedict - poached egg, hollandaise
- Fingerling Potato Hash - peppers, onion and chives
- British Style Banger Sausage
- Chicken Apple Sausages
- Smoked Bacon

# HOT ENTREES

- **Fraser Valley Chicken Marbella** - lemon and oregano marinated chicken breast, baby potatoes, prunes, green olives, capers, olive oil, veal jus (GF, DF, NF)
- **Mediterranean Seafood** - tomato basil sauce, clams, mussels, prawn, salmon, calamari, kalamata olives, onion, fennel, chili flakes, fresh herbs (GF, NF, DF)
- **Creamy Wild Mushroom Polenta** - mixed mushrooms, parmesan, crumbled feta, chives (GF, NF)
- **Eggplant Caponata** - sweet peppers, onion, celery, capers, olives, raisins (GF, DF, NF, Vegan)
- **Buttermilk Mashed Potatoes** - chives (GF)

# ACTION STATION

- **Local Salmon en Croûte** - served with classic lemon hollandaise
- **Carved Easter Ham** - baked with cloves and bayshore honey, mustard glaze, horseradish sauce and dijon sauce
- **Omelet Station** (with cage free whole eggs or egg whites) with your choice of filling: ham, sausage, green onion, tomatoes, onions, cheese, mushrooms, etc. Fried eggs upon request

# DESSERT

- Assorted Easter Cupcakes (Vanilla, Red Velvet & Chocolate)
- Mini Chocolate Macadamia Tarts
- Mini Tart Citron
- Assorted Cookies (Easter Butter Cookies, Chocolate Chip, Double Chocolate Chip, Shortbreads, Macaron de Paris)
- New York Style Cheesecake
- Lychee Mousse Cake
- Vanilla & Strawberry Cream Puffs
- Chocolate Eclairs
- Buttermilk Panna Cotta - honey caviar, fruit coulis & fresh berries (GF)
- Coconut & Passionfruit Dark Chocolate Cremeux - almond Streusel (Vegan, GF)
- Chocolate Fountain (Strawberries, Rice Krispies, Marshmallows, Butter Cake)

# KIDS

- Teriyaki Beef with Fresh Veggies - Japanese rice
- Crispy Hand Breaded Chicken Tenders - house sweet and sour sauce and crispy waffle fries
- Tomato and Cheese Pizza
- Chocolate Chip Pancakes - warm maple syrup