

EASTER BRUNCH BUFFET MENU

THE BAKER'S BASKET

A selection of freshly baked danishes, croissants, assorted muffins and scones

FARMER'S GARDEN

Organic greens with assorted dressings

Greek yogurt, granola, seeds and berries

Super green smoothie shots

Nicoise Salad – tuna, green bean, boiled egg, tomato, smoked bacon, olive

Baby Red Potato Salad – bell pepper, scallion and grainy dijon dressing

Crisp romaine – creamy caesar dressing, herb crouton, parmesan

Quinoa and Pumpkin Seed Salad – arugula, grape tomato, dried cranberry

Pickled Cucumber Salad

VANCOUVER ISLAND SEAFOOD BAR

Citrus poached prawns, sweet chili mussels, sesame tossed manila clams,
smoked mackerel, candied wild sockeye salmon

WEST COAST SUSHI STATION

Nigiri and maki and assorted rolls

Pickled ginger, wasabi, gluten free soy sauce



THE BUTCHER'S BLOCK

Slow roasted AAA Prime Rib with Yorkshire pudding,
gourmet mustards, charred onion demi
Traditional cured meats and air-dried sausage, house pickled vegetables,
marinated olives, sliced baguette

EGGS BENEDICT STATION

House vine ripe tomato, Canadian back bacon or alderwood smoked brisket

CHEF'S HOT SELECTION

Roasted Herb Rubbed Chicken Thigh, Tarragon cream sauce, Kalamata olive
Baked Kuterra Salmon, pea puree, foraged and cultivated mushroom
Vegetarian Penne, San Marzano tomato sauce, roasted garlic, parmesan
Steamed Dim Sum – har gow, sui mai
Steamed Vegetables, olive oil, garlic
Double Smoked Bacon
Baked English Banger Sausage
Crispy Hash Browns
Scrambled Cage Free Eggs
Belgian Waffles, berry and rhubarb compotes

DESSERT SELECTIONS

Gourmet Cakes
Individual tarts and squares
Assorted cheesecake squares and French pastries
Fresh fruit selection

