



EASTER BRUNCH BUFFET
SUNDAY, MARCH 27 | 10 AM - 2 PM
\$65 per adult, \$30 per child

SALADS

- GARDEN SALAD
selection of greens, dry fruits, nuts, dressings
- RED & GOLD QUINOA
artichokes, peas, citrus vinaigrette
- GOLDEN BEET
pickled red onion, shaved fennel, goat cheese
- ASSORTED CHEESES
fruit compote

BREAKFAST

- FREE RUN EGGS & OMELETTES
freshly created selections
- SAUSAGE
chicken apple
- EGGS BENEDICT
traditional, smoked salmon
- EGGG WHITE FRITTATA
asparagus, goat cheese
- LYONNAISE POTATO HASH
caramelized onions, chives

BAKERY

- BREAKFAST LOAVES
lemon, banana
- PASTRIES
cinnamon bun, maple danish, croissant

SEAFOOD

- CHILLED PRAWNS
cocktail sauce, lemon
- SMOKED & CANDIED SALMON
cream cheese, capers, shaved red onion
- COLD SMOKED TROUT
salsa verde

CARVERY

- SLOW ROASTED STRIP LOIN
red wine jus
- HONEY GLAZED HAM
assorted mustards

MAINS

- LOIS LAKE STEELHEAD SALMON
artichoke, lemon, parsley vinaigrette
- ROASTED MUSHROOM RAVIOLI
Boursin cream sauce
- PEMBERTON ROOT VEGETABLES
honey glazed

DIM SUM

- HAR GOW SHRIMP
- PORK SIU MAI
- VEGETABLE SPRING ROLL
- SAUCES
ginger soy, sweet chili

DESSERT

- CHOCOLATE FOUNTAIN
fresh fruit, marshmallow, biscuit
- EASTER CUPCAKES
chocolate, vanilla, red velvet
- CHEESECAKE
crème brûlée, chocolate, vanilla
- CARROT CAKE
cream cheese icing