

## FRESH CUT FRUIT & SMOOTHIE STATION

ASSORTED MELONS, PINEAPPLE & BERRIES ☺☺

STRAWBERRY & BANANA ☺

*vanilla yogurt, maple syrup, hemp seeds*

GLOWING GREEN ☺☺

*mango, pineapple, spinach, coconut yogurt*

STRAWBERRY RHUBARB PARFAITS ☺

*Greek yogurt, almond streusel, wildflower honey, mint*

## FROM THE PASTRY SHOP

*butter croissants, pain au chocolat, fruit danishes*

*Earl Grey tea cake, hot cross buns*

## HOUSE MADE BREADS & SPREADS

BRIOCHE ROLLS, FARRO & FLAX, ARTISANAL SLICED LOAVES

*whipped cultured butter, plant-based butter, assorted fruit preserves  
balsamic vinegar & extra virgin olive oil*

## FARMHOUSE CHEESE & ARTISANAL CHARCUTERIE

COMOX BRIE, LITTLE QUALICUM BLEU CLAIRE, NATURAL PASTURES  
COURTNEY CHEDDAR, KOOTENAY MEADOWS CAVE-AGED ALPINDON

WHOLE BEAST BRESAOLA, GRAND MARNIER COPPA, GARLIC COIL  
PROSCIUTTO DI PARMA

*cornichons, pickled red onion, pickled mustard seed, Empress honey  
apricot preserve, candied nuts, assorted crackers*

## LIÈGE SUGAR WAFFLES

*vanilla chantilly, Quebec maple syrup, strawberry & rhubarb compote*

*salted caramel sauce, crumbled mini eggs, rainbow sprinkles*

*mini marshmallows*

## EGGS BENEDICT

TRADITIONAL BACK BACON

SMOKED SALMON AND AVOCADO

ASPARAGUS AND ROASTED MUSHROOMS

## EGGS A LA MINUTE

CHOICE OF FRIED, POACHED, SCRAMBLED OR OMELETS

COOKED TO ORDER

*free range eggs, egg whites, bell peppers, sautéed mushrooms, scallions*

*tomato, wilted spinach, grandfather ham, baby shrimp, crumbled chorizo*

*aged cheddar, feta*

## SALADS

MASON STREET GREENS ☺☺

*spring radishes, shaved baby beets, rhubarb & white balsamic vinaigrette*

SPRING PANZANELLA ☺

*asparagus, cherry tomatoes, cucumbers, torn focaccia croutons*

*extra virgin olive oil*

ICEBERG WEDGE ☺

*blue cheese, pickled red onion, bacon lardons, buttermilk dressing*

ROASTED RAINBOW CARROTS & TOASTED FARRO ☺

*toasted almonds, wild arugula, citrus and herb vinaigrette*

## FISHERMAN'S WHARF OCEAN WISE SEAFOOD STATION

VANCOUVER ISLAND OYSTERS ON THE HALF SHELL

*red wine-shallot mignonette, local hot sauces*

CANDIED SABLEFISH, SESAME SEARED ALBACORE

HOT & COLD SMOKED SALMON, POACHED PRAWNS

*lemon, fresh horseradish, kimchi cocktail sauce*

## CHEF ATTENDED CARVING STATIONS

PEPPER & HERB CRUSTED PRIME RIB

*red wine jus, horseradish, dijon mustards, Yorkshire pudding*

MAPLE & WHISKEY GLAZED HAM ☺

*apple sauce, cider jus, dijon and English mustards*

## HOT

HERB ROASTED LEG OF LAMB ☺

*kalamata olive jus, fresh mint*

HAIDA GWAI HALIBUT ☺

*confit fennel, tarragon emulsion*

WILD MUSHROOM ORECCHIETTE PASTA ☺

*morels, English peas, garlic cream sauce, calabrian chile, shaved pecorino*

SCALLOPED POTATOES ☺

*Yukon gold potatoes, aged cheddar, fresh thyme*

LOCAL SPRING VEGETABLES ☺☺

*Tokyo turnips, field carrots, romanesco, extra virgin olive oil, fresh herbs*

## DESSERT

CHOCOLATE BABKA

BERRY AND CREAM PAVLOVA

STRAWBERRIES AND CREAM SHORTCAKE

MINI ECLAIRS

LEMON MERINGUE CUPCAKES

CARROT WALNUT CAKE

ALMOND FRANGIPANE TARTS

RASPBERRY SWIRL CHEESECAKE

BANANA PECAN COOKIES

WARM BLUEBERRY PEACH CRUMBLE

SPRING MACARONS

MILK CHOCOLATE CREMEUX CUPS

LEMON LAVENDER POSSET

## CHILDRENS BUFFET

GLUTEN FREE CHICKEN FINGERS

ANGUS BEEF SLIDERS

CRISPY TATER TOTS

THREE CHEESE BAKED TORTELLINI

MINI CRUDITÉS JARS WITH BUTTERMILK RANCH DIP

EASTER EGG CUPCAKES

CHEESECAKE POPS

JELL-O

CHOCOLATE PUDDING

MERINGUE COOKIES

RICE KRISPIES TREATS