



Catering Menu



PAN PACIFIC
WHISTLER VILLAGE CENTRE

Snack Packs

Vegetable Platter (V) Carrot, cucumber, celery, red pepper, grape tomato, and your choice of Ranch Dressing or Vegan Lemon-Pepper aioli. Serves 5.	\$35
Roast Beef Sliders Slow-cooked beef, jalapeno havarti, horseradish cream, arugula, crispy onions, and brioche buns. Served in 9-sliders.	\$63
Warm Three Cheese Spinach Dip Artichokes, creamy garlic, chives, and toasted ciabatta. Serves 5.	\$65
Chicken Wings Platter Choose between Hot, BBQ, Buffalo and Salt and Pepper served with celery sticks and homemade Parmesan dip. Serves 5 (#lb Serving).	\$66
Sushi Platter Build platters with your choices of Sushi - each choice served in 24 pieces. Aburi Salmon Sushi Press Torched dashi salmon, jalapeno, pickled ginger, micro-cilantro, unagi. Spicy California Roll Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper. Wagyu Beef Oshi Press Flame-torched beef, truffle soy glaze, jalapeno. Mango Avocado Veggie Roll Cucumber, carrot, radish, sriracha aioli, sesame soy paper.	\$70

Family-style Lunch

Lunch delivery begins at noon. Choose one of the options below for a delicious and casual lunch experience. Selected menu items will be presented on platters for your attendees to serve themselves.

Option One Salad [choose one], Side [choose one], Sandwich/Burger [choose one]	\$39/person
Option Two Salad [choose one], Side [choose one], Entrée [choose one]	\$55/person

SALADS

Caesar Salad Crispy romaine, croutons, Parmesan, and creamy dressing.

Garden Greens Salad Mixed greens, watermelon radish, croutons, and Parmesan vinaigrette.

Garden Greens Salad (V) Mixed greens, watermelon radish, croutons, and lemon vinaigrette.

Sante Fe Salad (V) Peanut lime dressing, avocado, corn, black beans, and dates.

Cobb Salad Dry cured bacon, crumbled blue cheese, oven roasted tomatoes, avocado, and hard-boiled egg.

SIDES

French Fries With Ketchup.

Spring Rice (V)

Garlic Mashed Potatoes

Seasonal Vegetables (V) Broccolini with chilli, garlic oil and Grana Padano (remove Grana Padano for Vegan).

Truffle Tortellini Truffle cream, ricotta, spinach, seasonal vegetables, and Grana Padano.

SANDWICHES & BURGERS

Cajun Chicken Sandwich Cajun spiced chicken, cheese, lettuce, tomato, and mayonnaise.

Pulled Chicken Clubhouse Sandwich Avocado, bacon, jalapeño Havarti and grilled sourdough.

Bacon Cheddar Burger Chuck steak patty, bacon, cheese, lettuce, tomato, onion, pickle, mayonnaise, and mustard.

Garden Burger 100% plant- based patty, tomato, onion, lettuce, pickle, mayonnaise, and mustard.

ENTRÉES

Grilled Sirloin Steak Grilled medium rare to medium. Served sliced in half.

Roast Cajun Chicken Blackening spices, and garlic butter. 2 1/2 breasts per person.

Roast Feta Caper Dill Aoli Salmon Feta, caper, and fresh herbs. One individual filet per person.

Roast Cajun Salmon Blackening spices, and garlic butter. One individual filet per person.

Vegan Hunan Kung Pao Wok vegetables, ginger soy sauce, jasmine rice, and peanuts. Spice with 1-6 hunan peppers.

Dessert

Sticky Toffee Chocolate Pudding Warm pudding cake, chocolate and toffee sauces, vanilla ice cream, and maple crumble.	\$14/person
Caramelized Vanilla Cheesecake Basque style, almond Florentine, fresh berries, honey, and Chantilly cream.	\$14/person

Beverages

Assorted Fruit Juices [bottle] Orange, Apple, and Cranberry.	\$4.99
Assorted Soft Drinks [can]	\$4.99
Sparkling Mineral Water [San Pellegrino]	\$4.99
Coffee & selection of Teas Milk and creamer included. 20 cups.	\$76

Snacks

Assorted Mini Danishes Serves 12.	\$35
Snack Bite Mix 1kg, serves 12.	\$40
Assorted Muffins 12 Muffins.	\$50
Vegetable Platter Selection of seasonal vegetables served with Ranch and Humous dips.	\$62
Fruit Platter Fresh sliced seasonal fruit.	\$62