

# Big City Night New Years Eve 2009

Café Pacifica & Cascades Lounge

Thursday, December 31<sup>st</sup>, 2009

from 8:00pm



## **Festive Salads**

Shiso crusted ahi tuna with marinated sunomono salad  
Southwest blackened steak salad, roast corn & black bean salsa  
Roast chicken salad with avocado, mango & Dungeness crab  
Fire roasted winter squash salad with palm hearts & sweet onions  
Fine French green bean salad, quail egg, foie gras paté, truffled vinaigrette  
Baby candy cane beet salad, snow goat cheese, candied pecans, sherry vinaigrette  
Marinated tofu salad, snap pea tendrils, edamame, sesame soya vinaigrette  
Gourmet salad greens, selection of dressings & vinaigrettes



## **Seasonal Fresh Fruits & Cheese**

Fresh fruit platter, International cheese selection  
Rainforest crackers & sliced French baguette



## **Asian Station**

Shu mai, har gau, hot sauce & chile sauce  
Vegetarian spring rolls, sweet plum sauce,  
Peking duck rolls, Roast suckling pig  
Hunnan fried rice



### **Live (Action) Sushi Station**

assortment of sushi & maki rolls, traditional condiments



### **Tandoori (Action) Station**

Chicken "tikka" sticks  
papadams, chapatis, assortment of curries & chutneys



## **Charcuterie**

Fraser Valley pheasant & pistachio terrine, spiced apple & gewurztraminer jelly  
Muscovey duck & foie gras ballotine, Turkish fig & walnut compote  
Wild boar paté, huckleberry port Cumberland sauce



## **Decorative Seafood Displays**

Alaskan king crab, jumbo tiger prawns, Matane shrimp,  
peppered mackerel, gravlax, hot smoked barbecued salmon,  
alderwood smoked steelhead salmon,



### **Oyster Raw Bar**

lemons, cocktail sauce

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menu continued

## **Flavourful Soup**

Action Flambée Station  
Lobster Bisque "Hennessey"



## **Hot Buffet Selections**

Baked Lobster Thermador with scallops, tiger prawns, ice shrimp & mushrooms  
Herb crusted lamb chops "Provençale"  
Miso & sake marinated Inside Passage sablefish, pickled ginger butter sauce  
Quail foie gras & pancetta roulade, truffle jus  
Vegetarian bean cake stir fry with spicy candied walnuts  
Potatoes "Berny" with toasted almonds  
Hunnan fried rice  
Market select vegetables



## **From The Carvery**

Roast rack of lamb, Moroccan mint tea scented jus  
Potato crusted beef tenderloin, Okanagan vintners jus



## **Dessert Extravaganza**

Trilogy of Callebaut Chocolate Fountain Display  
with fruits, lady fingers, biscotti, angel food cake & marshmallows  
Gourmet cupcake tower  
Chocolate truffle display  
Crème Brulée action station  
Festive spiced gourmet S'more action station  
Chocolate dipped gelato lollipops  
Tuxedo strawberries, French pastries & petit fours  
Mignardises & Mandalines

Dance to the sensational sounds of Dr. Strangelove!

**\$180 per person**  
**\$170 seniors**  
**(tax additional)**

For reservations call the Pan Pacific Festive Desk at 604-891-2555  
or email [festivedesk@panpacific-hotel.com](mailto:festivedesk@panpacific-hotel.com)

