



New Year's Day Brunch

Café Pacifica & Cascades Lounge

Friday, January 1st, 2010

10:30am – 3:30pm

Inspiring Salads

Grilled asparagus salad, snow goats cheese, tangerine olive oil
Green papaya salad, sweet pea shoots, sweet chile fish sauce
Wild rice & Israeli couscous salad, apricot & cranberry vinaigrette
BC nugget potato salad, kosher dills & grainy mustard
West Coast mushroom salad, capers, scallions & white balsamic vinaigrette
Hearts of romaine Caesar salad, foccacia croutons & Parmigiano Reggiano
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

✱

From the Bakery

Freshly baked croissants, assorted muffins & Danish pastries
honey, preserves & sweet butter

✱

Fresh Juice Table Service

Fresh orange or grapefruit juice

✱

Omelette Station

Freshly Made-To-Order, with any or all of your favourite fillings

✱

Charcuterie

Procutini, Montreal smoked meat, cognac & peppered paté
gherkins, olives & pickled peppers

✱

Asian Station

Shu mai, har gau, hot sauce & chile sauce
Vegetarian spring rolls, sweet plum sauce
Barbecue duck, Five spice pork
Hunnan fried rice
Vegetarian samosas with tamarind chutney

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Action Station

Assortment of Sushi & Maki Rolls, traditional condiments

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menu continued

Decorative Seafood Displays

Alaskan King crab legs, jumbo Tiger prawns, Matane shrimp, peppered mackerel, gravlax, hot smoked barbecued salmon, alderwood smoked steelhead salmon, lemons, cocktail sauce



Hot Buffet Selections

Dungeness crab cakes, spicy mango salsa
Seared Pacific sablefish, three citrus champagne sauce
Tempura fried bluefin & albacore tuna, fresh wasabi crème fraîche
Free range chicken piccatas, orzo & light tomato rosé sauce
North Atlantic lobster ravioli, coral butter sauce
Eggs Benedict
Lean double smoked bacon & country sausages
Yukon gold potato gratin
Market select vegetables



From The Carvery

Dijon & herb crusted rack of lamb, rosemary jus
Herb crusted beef striploin, green peppercorn brandy sauce



Dessert Temptations

Trilogy of Callebaut Chocolate Fountain Display
with fruits, lady fingers, biscotti, angel food cake, marshmallows
Gourmet cupcake tower
Crème Brulée station
Tuxedo strawberries, French pastries
Assorted cakes & pies



Kids are Special!

We have all the kids' favourites on their own festive buffet!
Crispy chicken fingers with sweet plum sauce, tempting pizza, fabulous French fries, jiggly jello, heavenly chocolate brownies & assorted cookies.

Listen to the energizing sounds of the Goby Catt Trio!

\$75 per person

\$70 Seniors

\$38 Children age 6 to 12

**Complimentary - Children age 5 and under
(tax additional)**

For reservations call the Pan Pacific Festive Desk at 604-891-2555
or email festivedesk@panpacific-hotel.com

