



# Mother's Day Brunch

Cafe Pacifica & Cascades Lounge

Sunday, May 11, 2014; 10:30 am – 2:30 pm

\$84 per person; \$80 seniors; \$42 children age 6-12

Complimentary for children age 5 and under

(17% Service Charge and applicable taxes additional)

## Inspiring Salads

Marinated kale & frisée salad, roasted garlic chips, lemon dressing

Asian papaya slaw, mango, tomatoes, soya sesame emulsion

White & red quinoa, grape tomatoes, English peas & raisins

Green & white asparagus salad with chopped egg,

warm double smoked bacon garnish, Agassiz filberts

Golden & red "salt baked" beet salad, artisan goat cheese, roasted sunflower seeds

Marinated baby bocconcini, grape tomatoes, white balsamic reduction

Rare seared Albacore tuna Niçoise, haricots verts, egg, Pemberton potatoes, grainy mustard vinaigrette

Stein Valley spring greens; choice of dressings – lemon & herb, blueberry, sweet onion & Dijon mustard, soya, ranch & Italian

## Chef's West Coast Seafood Martini Station

Prawn & Weathervane scallop ceviche, pickled watermelon radish,

Calamansi lime, avocado

Smoked "Bogavante" brochette

## Seasonal Fresh Fruits & Cheese

Sliced fresh fruits, seasonal berries

Artisan & International cheese presentation

Assorted breads, Rainforest crisps & grissini

## From the Bakery

Freshly baked croissants, assorted muffins, Danish, scones, mini bread rolls

Honey, preserves & sweet butter

## Juice Station

Freshly squeezed orange, grapefruit & organic apple juices

## Fresh Seafood Bar

Stellar Bay Oysters, shaved horseradish, raspberry vinegar mignonette

Jumbo prawns, Alaskan snow crab, traditional cocktail sauce

## Cold Selections

Lemongrass seared Ahi tuna, Asian salsa

Smoked steelhead salmon, capers, red onion, lemon

Peppered mackerel, smoked trout, house-marinated wild salmon gravlax with dill mustard dressing

Charcuterie with pickled vegetables, assorted mustards

## Sushi Action Station

Nigiri sushi & sushi rolls

Traditional accompaniments

### **Asian Station**

Pork & shrimp dumplings, BBQ pork buns, hot sauce, chili sauce  
Vegetarian spring rolls, plum sauce  
Vegetable samosas, tamarind dip  
BBQ duck, garden Asian greens, Shiitake mushrooms  
Singapore rice noodles, baby shrimp & green onions  
Butter chicken curry, chutneys, hot pickles, raita & poppadoms  
Lemon infused basmati rice

### **Carving Station**

Cajun spiced roast prime rib of Alberta beef, Okanagan vintners' jus  
West Coast salmon Wellington with snow crab confit, Tobiko Hollandaise

### **Omelette Station**

Fillings include field mushrooms, peppers, tomatoes, cheese, scallions, ham,  
shrimp & smoked salmon

### **Flavourful Soup**

Chilled heirloom tomato gazpacho "Andaluz"

### **Hot Entrées**

Seared Queen Charlotte Island halibut, lemon verbena, grapefruit segments  
Red Thai curry with baked grouper & jumbo prawns  
Free range chicken breast stuffed with prawn mousse, ratatouille, smoked peppers  
Tournedos of Alberta beef, port wine glazed pearl onions,  
Périgord truffle infused veal jus  
Butternut squash ravioli infused with ginger & kaffir lime  
Traditional Eggs Benedict  
Vancouver Island poached eggs on tossed kale  
Hickory smoked bacon  
Country style sausages  
Potato and Reblochon gratin, thyme blossoms

### **Children's Buffet**

Chicken fingers, French fries  
Mini grilled cheese sandwiches  
Gluten-free vegetarian pizzas  
Whole wheat macaroni & aged cheddar cheese  
Mini whole wheat waffles with fruit coulis & sliced fresh fruits  
Vegetable crudités with assorted dips  
Jello, chocolate mousse, Nanaimo bars, double chocolate brownies,  
Rice Krispie squares

### **Dessert Buffet**

Featuring our decadent Callebaut Chocolate Fountain with  
fresh cut pineapple, cantaloupe, honeydew melon, strawberries,  
angel food cake, marshmallows & lady fingers  
Mango mousse cake, raspberry mousse cake, fruit yoghurt roulade,  
chocolate decadence cake, New York cheesecake, fresh fruit flan,  
custard pies, apple pie, sugar pie, jello, traditional bread pudding,  
crème caramel, crème brûlée, chocolate mousse  
French pastries including blueberry cheese tart, lemon meringue tart,  
apple tatin, pecan tart, cherry tart, macaroons

**For reservations, please call 604-895-2480**

**Or visit our webpage at [www.panpacificvancouver.com](http://www.panpacificvancouver.com)**

