



# Santa's Sunday Brunch

Café Pacifica & Cascades Lounge  
Sundays ~ December 6, 13 & 20, 2015  
11:00am - 2:30pm

## **Inspiring Salads**

Sunshine Valley winter baby greens, selection of dressings & vinaigrettes  
Fraser Valley golden and red beet salad with artisan goat cheese & roasted sunflower seeds  
Mini shell salad with prosciutto, sundried tomatoes & Italian olives  
Classic Greek salad with feta cheese & olives  
French and heirloom beans salad with Dijon mustard dressing  
Mini bocconcini & cherry tomato salad, pesto vinaigrette  
Grilled tiger prawn, salad Niçoise green beans, red bliss potato, hard boiled eggs, olives, tomatoes and Dijon vinaigrette  
Local harvested mushroom salad, caper, scallions & white balsamic vinaigrette



## **Seasonal Fresh Fruits & Cheese Display**

Fresh fruits  
Local artisan & International cheese presentation  
Fresh pears, grapes, caramelized pecans, sundried apricots,  
Raincoast crackers, French baguettes



## **From the Bakery**

Freshly baked croissants, assorted mini muffins & flaky Danish pastries  
Cranberry scones, lemon brioche  
Honey, preserves & sweet butter



## **Juice Station**

Chilled orange, grapefruit, & apple juice



## **Charcuterie**

Prosciuttini, Montreal smoked meat, peppered Italian salami  
Assorted olives and pickles  
Asian spiced marinated Fraser Valley duck breast with lemongrass Kaffir lime jelly  
Gherkin pickles, olives & pickled peppers

## **Decorative Seafood Displays**

Lemongrass & pickled ginger marinated B.C. salmon gravlax  
Alderwood cold smoked steelhead trout  
Alaskan snow crab legs, jumbo tiger prawns  
Traditional condiments, lemons, cocktail sauce, brandy sauce



## **Omelette Station**

Freshly made-to-order, with any or all of your favorite fillings:  
Wild baby shrimp, smoked steelhead, bell peppers, button mushrooms, onions, tomatoes, asparagus, Swiss & cheddar cheeses



## **Hot Buffet Selections**

Citrus baked sablefish with crispy taro, lotus root chips, blood orange sauce  
Suprême of Fraser Valley chicken, stuffed wild mushrooms, crispy leeks and roasted shallots, thyme jus  
West Coast seafood inspiration with BC salmon, red snapper, bay scallops & tiger prawns, saffron beurre blanc  
Home-made kale & spinach ricotta cheese manicotti, sun-ripened Italian Roma tomatoes  
Classic Swiss cheese gratin potatoes  
Herb tossed seasonal baby vegetables  
Maple syrup roasted root vegetables  
Eggs Benedict  
Eggs Florentine  
Double smoked bacon & country sausages



## **From The Carvery**

Horseradish & herb crusted beef striploin, truffle jus  
Boneless roast Fraser Valley turkey stuffed with sundried cranberries & sundried apricot, served with Nk'Mip pinot noir sauce



## **Asian Fare**

BBQ pork buns, har gau, hot sauce & chili sauce  
Pan seared vegetarian pot stickers  
Vegetable spring rolls, sweet plum sauce  
Tandoori chicken samosas with tamarind chutney  
Chicken stir-fry with Asian greens, vegetables  
Singapore rice noodles  
Hunan fried rice

Assortment of California, dynamite & maki rolls  
Traditional condiments





## **Dessert Temptations**

Callebaut chocolate fountain display with fresh fruits,  
lady fingers, pound cake & marshmallows  
A festive display of assorted cakes & pies including  
decadent chocolate cake, eggnog Cheese cake,  
carrot cake, raspberry mousse, pear cranberry pie, clafoutis pie, pumpkin pie  
trifle, French pastries, yule log, mince tarts,  
cake lollipops, crème brûlée, warm bread pudding,  
red velvet cupcakes, Christmas cookies,  
Swiss brownies & traditional German stollen



## **Kids are Special!**

We have all the kids' favorites on their own festive buffet!  
Crispy garden vegetables with creamy ranch dip  
Crispy chicken fingers with sweet plum sauce  
Mini Sirloin beef sliders  
Classic mac & cheese  
Wedge fries & golden zucchini sticks  
Jiggly Jello-O, heavenly chocolate brownies  
& assorted cookies.

Kids will be enchanted by a special visit from Santa,  
and revel in the excitement of face-painting and balloon artistry.

**\$79 per person**  
**\$75 seniors**  
**\$40 Children age 6 to 12**  
**Complimentary - Children age 5 and under**  
**(5% GST applicable)**

For reservations call the Pan Pacific Festive Desk at 604-891-2858  
Or email [festivedesk@panpacificvancouver.com](mailto:festivedesk@panpacificvancouver.com)



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