



Easter Sunday Brunch  
Cafe Pacifica & Cascades Lounge  
Sunday, April 4, 2010  
11:00am – 3:00pm



INSPIRING SALADS

White & green asparagus salad with chopped egg, double smoked bacon garnish  
Glass noodle & baby shrimp salad, rice wine vinaigrette  
Roasted baby beet salad sprinkled with goat cheese  
Granny Smith apple & Belgium endive salad, citrus crème fraiche  
Grape tomato & baby bocconcini, basil & extra virgin olive oil dressing  
Mediterranean style salad with bell pepper, onion, tomato, cucumber & feta cheese,  
white wine vinegar & olive oil dressing  
French bean salad, Lyon mustard vinaigrette  
Spring nugget potato salad with kosher dills  
Spring greens; choice of dressings –  
citrus pumpkin seed, raspberry hazelnut, Ranch & Italian dressing

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CHEF'S SIGNATURE PATÉS & TERRINES

Potted duck confit, cognac pork paté, red currant jelly, Fraser Valley game bird terrine  
smoked corned beef, prosciutini & peppered salami, selection of mustards

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SEASONAL FRESH FRUITS & CHEESE

Sliced fresh fruits, seasonal berries  
Regional artisan & imported cheese display with bread & rain coast crackers

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FROM THE BAKERY

Freshly baked hot cross buns, croissants, assorted muffins, Danish & scones  
honey, preserves & sweet butter

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JUICE STATION

Fresh orange, grapefruit & apple juice, chilled cranberry juice

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OYSTERS

Chilled BC oysters with shaved horseradish & red wine vinegar mignonette

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COLD SEAFOOD

Qualicum Bay scallop terrine with smoked sturgeon  
Smoked steelhead salmon, smoked trout & peppered mackerel  
served with capers, red onion & pickled lemon  
Alaskan king crab legs  
Jumbo prawns, traditional cocktail sauce  
Gaspé Matane shrimp

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SUSHI STATION

Freshly made Nigiri sushi & sushi rolls, traditional condiments

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Menu continued



PAN PACIFIC  
*Vancouver*

DIM SUM STATION

Mini bbq pork buns, pork & shrimp dumplings, hot sauce & chile sauce  
Vegetarian spring rolls, plum sauce  
Stir fry bean curd & Asian greens  
Oriental fried rice  
Vegetarian chow mein noodles

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CARVING STATION

Herb crusted roast striploin of Alberta beef, red wine jus, horseradish & mustards  
Fraser Valley ham, demerara sugar, mustard & clove au jus

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OMELETTE STATION

fillings to include shrimps, smoked salmon, ham, mushrooms,  
peppers, tomatoes, cheese & scallions

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Eggs Benedict

Eggs Florentine

Double smoked bacon & country sausages

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HOT SOUP

Tom Ka Gai soup with chicken, coconut & lemongrass

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HOT ENTREÉS

Crispy seared supreme of duck breast, Okanagan sour cherry jus

Slow roasted lamb sirloin, garden ratatouille

West Coast shellfish "Pot au Feu" with scallops, prawns, crab, shrimp, mussels, cockles & clams

Duo of smoked wild red spring salmon & Cajun crusted red snapper, citrus butter & sweet corn salsa

Jardinière of market fresh vegetables

Gratin potatoes

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CHILDREN'S BUFFET

Chicken fingers & curly fries; spring rolls, plum sauce; mini pizzas

Jam pinwheel sandwiches & Rainbow of Jell-O

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DESSERT BUFFET

Featuring our decadent Callebaut Chocolate Fountain,  
passion chocolate mousse, sacher torte, blueberry mille-feuille, strawberry tart,  
Esterhazy cake, raspberry mousse cake, apricot cranberry galette,  
panna cotta with fresh berry compote, crème caramel, crème brûlée,  
chocolate streusel pear pie, New York style cheesecake, carrot cake, assorted custard pies

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Miniature dessert tower includes gourmet mini cupcakes, profiteroles,  
mini apple tatin, lemon meringue tart, pecan tarts, chocolate covered tuxedo strawberries

\$65 per person

\$55 seniors & teens

\$32.50 children age 6-12

Complimentary for children age 5 & under

(17% service charge & applicable taxes additional)