



# Mother's Day Brunch

Cafe Pacifica & Cascades Lounge  
Sunday, May 9<sup>th</sup>, 2010  
10:30 am ~ 3:00 pm



## **Inspiring Salads**

Haricots verts, crispy shallots, walnut raspberry vinaigrette  
Spicy Thai Beef Salad, Rice stick Noodles, Basil & Mint  
Mediterranean orecchiette pasta salad, sundried tomatoes, niçoise olives, roasted artichokes  
Green & white asparagus salad with chopped egg, warm double smoked bacon garnish  
Granny Smith Apple & Belgium endive salad, citrus crème fraîche  
Wild rice salad with dried fruits and almonds, walnut oil dressing  
Roasted beet salad, artisan goat cheese  
Grape tomato & mini bocconcini balls, basil, extra virgin olive oil dressing  
BC hot house salad bell pepper, onion, tomato, cucumber, feta cheese  
with white wine vinegar olive oil dressing  
Spring greens; choice of dressings – lemon & herb, raspberry walnut,  
sweet onion & Dijon mustard, soya, Ranch & Italian

✱

## **Chef's Terrine of the Season**

Cognac pork paté, loganberry compote  
Truffled free range chicken ballotine, cloudberry cumberland sauce  
Black Angus beef carpaccio

✱

## **Seasonal Fresh Fruits & Cheese**

Sliced fresh fruits, seasonal berries  
International & artisan cheese selection, assorted breads, crackers

✱

## **From the Bakery**

Freshly baked croissants, assorted muffins, Danish, scones  
Mini bread rolls  
honey, preserves & sweet butter

✱

## **Fresh Juice Station**

Freshly squeezed orange, grapefruit, organic apple juice

✱

## **Oyster & Prawn Bar**

Chilled BC oysters, shaved horseradish, cherry vinegar mignonette  
Jumbo prawns, Alaskan king crab, traditional cocktail sauce

✱

## **Cold Selections**

Scallop terrine with smoked sturgeon  
Peppered mackerel, smoked trout, salmon gravlax  
Seared ahi tuna, curry mayonnaise  
Smoked steelhead salmon, capers, red onion, lemon  
Alfresco-style chicken breast, mango & avocado

✱

## **Sushi Station**

Nigiri sushi & sushi rolls  
traditional accompaniments

Menu continued on Page 2



### **Asian Station**

Pork & shrimp dumplings, BBQ Pork Buns hot sauce, chile sauce  
Vegetarian spring rolls, plum sauce  
Vegetarian tofu & Asian greens stir fry  
Kadai chicken curry, chutneys, hot pickles, raita & pompadoms  
Basmati rice

✱

### **Carving Station**

Roast Prime Rib of Alberta Beef, horseradish crusted, meritage jus  
Slow roast leg of lamb Provençale, Dijon mustard & herbs, rosemary jus

✱

### **Omelette Station**

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

✱

### **Flavourful Soup**

Cream of Spring morel soup, rock garlic chives

✱

### **Hot Entrées**

Prawns Provençale  
Seared Pacific halibut, tropical salsa  
Wild smoked BC red spring salmon, fennel beurre blanc  
Medallions of pork tenderloin, savoy cabbage, Calvados sauce  
Eggs Benedict  
Eggs Florentine  
Double smoked bacon  
Country style sausages  
Gratin potatoes

✱

### **Children's Buffet**

Chicken fingers, curly fries  
Spring rolls with plum sauce  
Mini cheese pizza bites  
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, marshmallows & lady fingers  
Mini cupcake tower, strawberry chocolate cake, 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 include blueberry cheese tart, lemon meringue tart, apple tatin,  
pecan tart, cherry tart, macaroons

\$75 per person

\$65 seniors & teens

\$37.50 Children age 6-12

Children Complimentary age 5 and under

(17% Service Charge, tax additional)

For reservations call 604-895-2480



PAN PACIFIC  
Vancouver