



GRAZING

HATLEY CASTLE

Your Vision, Artfully Catered

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LOCAL ingredients

At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary experience that we've built our reputation on.

DEDICATED service

With nearly 30 years of experience, Truffles Catering provides outstanding culinary experiences. Our dedicated, highly trained on-site managers and chefs will be designated to you for your event. We'll manage the event procedures and ensure that everything comes together as envisioned.

ETHICAL choices

We deeply care about our impact on our Island's environment and community. We are a green certified business with a long-standing tradition of supporting charities. Each year, our companies raise over \$30,000 to benefit these local organizations.

When exploring this menu, we trust the passion behind its creation inspires the vision of your event. We look forward to offering you a tailored experience with custom menus created from fare that is true to Vancouver Island.

GRAZING

- GF GLUTEN FREE
- DF DAIRY FREE
- V VEGETARIAN
- VGN VEGAN
- DOF DROP OFF FRIENDLY



Raised & Cultured

The Grazing Board

The best of all worlds! Two Rivers ethically raised and naturally cured meats. Locally made island cheese and international artisan varieties. Grilled vegetables with a selection of house made chutneys, dips, mustards, marinated olives, pickles and ferments and accompanied with artisan breads and crackers.

Serves groups of 25-30 people..... **\$475**

Meat & Cheese

Two Rivers ethically raised and naturally cured meats. Includes a variety of salamis, classics like coppa and bresaola. Locally made island cheese and international artisan varieties, including house made chutneys, canoe brew mustard, marinated olives, artisan breads and crackers

Small..... **\$165**

Medium..... **\$210**

Charcuterie DF

Two Rivers ethically raised and naturally cured meats. includes a variety of salamis classics like coppa and bresaola. Featuring house made chutneys, marinated olives, Canoe Brew mustard, dried fruits, candied almonds, artisan breads and crackers

Small..... **\$165**

Medium..... **\$210**

Artisan Cheese

Locally made island cheese and international artisan varieties. featuring house made chutneys, marinated olives, dried fruits, grapes, candied almonds, artisan breads and cracker

Small..... **\$165**

Medium..... **\$210**

Grilled Okanagan Peaches & Parma Ham

Blue benedict cheese from Quebec, local baby rocket, extra virgin olive oil, splash of sherry vinegar and ciabatta croutons

Small..... **\$165**

Medium..... **\$210**

(SEASONALLY AVAILABLE JULY-AUGUST)

Chicken Puttanesca DF

Fresh torn prosciutto, confit Sun Wing tomatoes, herb and fennel salad, anchovy dressing, crispy capers, ciabatta croutons

Small..... **\$165**

Medium..... **\$210**

House-Smoked Brisket DF/GF

3-day cure and smoked all day, served with steak sauce, sauerkraut, beer mustard, house made bread & butter pickles, pretzel bun sliders

Small..... **\$165**

Medium..... **\$210**

Berryman Farms Pork Loin Medallions GF

Pinot noir poached pears, Canoe Brew mustard, red wine gastrique, caramelized onion & thyme biscuits

Small..... **\$165**

Medium..... **\$210**

Add gluten free crackers for **\$2.50** per portion

Sustainably Sourced Seafood

Seacuterie Grazing Board

The best of All oceans! Haida Gwaii smoked and seared tuna, Dungeness crab salad, smoked pacific octopus, hot and cold smoked salmon, in house beet cured salmon, poached ocean wise prawns, tuna conserve, smoked oysters, and scallop poke. Accompanied with pickled vegetables, niçoise potatoes, dill cream cheese and romesco.

Serves groups of 25-30 people. **\$575**

Vancouver Island Poke GF/DF

Albacore tuna or wild sockeye salmon dressed in a leche de tigre avocado, marinated cucumber with spring onions, vertically farmed pea tendrils, pickled edamame, citrus-sambal mayo, pineapple sticky rice, sweetened soy glaze, served with wonton cups

Small. **\$165**

Medium. **\$255**

Coast Sushi GF/DF

Wild BC smoked salmon and avocado, crispy fried shrimp, togarashi spiced albacore tuna, pickled ginger, wasabi, tamari

50 pieces **\$95**

100 pieces **\$145**

Salt Spring Island Mussels and Clams GF

Served warm. chorizo, smoked paprika cream, oven dried Sun Wing tomatoes, torn basil, fresh baguette for dipping

5 pounds - aprox. 100 pieces. **\$175**

Smoked & Candied Seafood DF

BC salmon lox, candied and hot smoked salmon, albacore tuna, pepper smoked mackerel, smoked oysters, artisan breads and crackers

Small. **\$165**

Medium. **\$255**

West Coast Seafood Selection DF

Wild BC salmon lox, albacore tuna, hot smoked and candied west coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan breads and crackers

Small. **\$185**

Medium. **\$275**

Haida Gwaii Tuna 'Nicoise' GF/DF

New potatoes, green beans, cherry tomatoes, hard boiled eggs, truffle dijon vinaigrette, artisan breads and crackers

Small. **\$165**

Medium. **\$255**

Tuna Conserva GF/DF

Haida Gwaii albacore tuna, fennel, roast garlic, artisan breads and crackers

Small. **\$150**

Medium. **\$200**

Poached Prawn Buckets GF/DF

Oceanwise prawns, pinot gris poached, fresh herb, lemon with tomato-horseradish sauce

35 pieces. **\$100**

70 pieces. **\$150**

Add gluten free crackers for **\$2.50** per portion

Vegetarian & Vegan

Mezze ^{GF}

A taste of the Mediterranean. Herb and lemon scented feta, fried cauliflower fritters, house made pickles, olives and ferments, pistachio rolled goat cheese, popcorn chickpeas, marinated artichokes, chargrilled vegetables, baba ghanoush, red pepper hummus, artisan breads and crackers

Small **\$125**
Medium **\$175**

Polenta Fries ^{GF/V}

Creamy parmesan polenta, accompanied with a spicy roasted Sun Wing tomato sauce

50 pieces **\$90**
70 pieces **\$110**

Spiced Corn Fritters ^{GF/V/DF}

Marinated Sun Wing tomato sofrito, fresh coriander and basil, guajillo chili aioli

50 pieces **\$90**
70 pieces **\$110**

House Made Root Vegetables Chips

^{GF/VGN} | Yukon gold potato, yams, sweet potato, carrots, red and golden beets

Small **\$100**
Medium **\$125**

Chargrilled Vegetables ^{GF/V}

Locally harvested when in season. Pesto grilled zucchini, charred bell peppers, balsamic eggplant and portobello mushroom, oven dried Sun Wing tomatoes, heirloom baby carrots and Longview Farms grilled asparagus

Small **\$80**
Medium **\$105**

Coconut Red Lentil Dahl ^{VGN/GF}

Toasted garam masala spices and red lentils stewed in coconut milk, fresh coriander, charred lime.

Chilled and served with grilled naan and poppadum

Small **\$75**
Medium **\$100**

Avocado Salad Rolls ^{GF/VGN}

Rice paper rolls, vermicelli noodles, mango, mint, crisp vegetables, sweet kaffir lime-chili sauce

50 pieces **\$195**
75 pieces **\$250**

Vegetarian Maki Rolls ^{GF/VGN}

Vegetable maki sushi, avocado, and tempura yam, pickled ginger, wasabi, soy sauce

50 pieces **\$90**
70 pieces **\$110**

Garden Vegetables ^{GF/V}

Seasonal vegetables, smoked paprika hummus, herb artichoke dip

Small **\$80**
Medium **\$105**

Mediterranean Spreads ^{GF/VGN}

Sun dried tomato olive tapenade, Catalan Sun Wing tomato bruschetta, smoked paprika hummus, artisan breads and crackers

Small **\$75**
Medium **\$100**

Add gluten free crackers for **\$2.50** per portion

Desserts

Brûlée Lemon Tart v

Gobind Farms berries (seasonally available),
torched meringue, macaron

(MINIMUM 6) **\$6 each**

Apple Cardamom Hand Pies v

Chai mascarpone frosting

(MINIMUM 6) **\$6 each**

Honey Cornmeal Cake GF/VGN

Poached plums, coconut Chantilly cream, orange sugar

(MINIMUM 6) **\$6 each**

Pâtisserie v

Madeleine, palmiers, macarons, éclairs, petit gâteaux,
chocolate dipped strawberries

(MINIMUM 3 DOZEN) **\$39 per doz**

Truffles GF/V

Dark chocolate and orange, chai latte, Earl Grey,
milk chocolate & caramelized white chocolate, chili lime

(MINIMUM 3 DOZEN) **\$36 per doz**

Fresh Sliced Fruit GF/VGN

Selection of melons, kiwi, pineapple, grapes,
Saanich Peninsula berries (seasonally available)

Small **\$95**

Medium **\$125**

Traditional Desserts v

Salted toffee squares, pecan and chocolate chunk squares,
black forest squares, coconut caramel squares, double
chocolate brownies, lemon bars, Nanaimo bars

(MINIMUM 3 DOZEN) **\$35 per doz**

Churros v

House made, cinnamon sugar dusted and served
with dulce de leche

(MINIMUM 3 DOZEN) **\$39 per doz**

Gluten Free Options

Provided by origin bakery, breakfast breads, dessert, cookie,
granola bar **\$6 each**

GRAZING

Sizes

SMALL: 35-40 bites

MEDIUM: 50-55 bites

(servings per platter are approximate)

PRICES ARE APPLICABLE TO 5% GST AND AN 18% OPERATIONS FEE



ASK ABOUT **OUR BAR OPTIONS**