



RECEPTIONS

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.

RECEPTIONS

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

VGN VEGAN



5 Bites Per Person

Polenta ^{GF/V}

Whipped chèvre, tomato-balsamic chutney

Ahi Tuna ^{GF/DF}

Niçoise tapenade, confit potato, truffle aioli

Tomato Tart ^V

Onion jam, whipped goat cheese, baby basil, balsamic fluid gel

Currant Palmier

Duck prosciutto, pear marmalade, thyme aioli

Beef Carpaccio ^{GF}

Fried polenta, micro arugula, parmesan, truffle aioli

..... **\$18**

10 Bites Per Person

Passed Canapés

- Tomato tart, onion jam, whipped goat cheese, baby basil, balsamic fluid gel ^{GF/DOF}
- Beef short rib rilette, butter toasted brioche, charred green onion ^{DOF}
- Watermelon & feta, sweet balsamic fluid gel ^{GF/DOF}
- Dungeness crab salad, avocado mousse, mango ^{GF/DF/DOF}

STATIONED ITEMS

Meat & Cheese

Two Rivers ethically raised and naturally cured meats. Includes a variety of salamis and 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

Root Vegetables Chips ^{GF/DF/V/VGN}

Yukon gold potato, yams, sweet potato, carrots, red and golden beets

Mediterranean Spreads ^{DF/V/VGN}

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

Coast Sushi ^{GF/DF}

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

West Coast Seafood Selections ^{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

..... **\$30**

Cocktail Reception 16 Bites

minimum of 50 guests

Passed Canapés

Beet cured salmon, potato blini, pickled cucumber **DOF**

Beef carpaccio, fried polenta, micro arugula, parmesan, truffle aioli **GF/DOF**

Watermelon & feta, sweet balsamic fluid gel **GF/DOF/V**

STATIONED ITEMS

West Coast Seafood Selections **DF**

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

Mezze **v**

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

Root Vegetables Chips **VGN**

Yukon gold potato, yams, sweet potato, carrots red and golden beets

Avocado Salad Rolls **GF/VGN**

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

House Smoked Brisket

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

Decorated Fresh Sliced Fruit **VGN**

Selection of melon, kiwi, pineapple, grapes, Saanich Peninsula berries (when available)

Build Your Own Sweet Treat **v**

Salt Spring Island Cheese Cake, Meringue Bites, Sponge Cake

Choice of toppings:

Macerated Saanich Peninsula berries, candied Butler Farm hazelnuts, Okanagan stone fruit salsa, spiced rum soaked pineapple, Salt Spring Vineyards blackberry port & chocolate sauce, salted caramel sauce

CHEF ATTENDED STATION

Choose one:

'Soul Food' Martinis

Choice of:

Garlic whipped potato **GF/V**

Grana Padano risotto **GF/V**

Accompanied with:

Butter Chicken **GF/DF**

Alberta 'AAA' Short Rib **GF/DF**

Forest Mushroom Ragout **GF/V**

or

Pasta Bar

Choice of:

Truffle ricotta tortellini **v**

Brown butter gnocchi **v**

Accompanied with:

Slow Roasted Sun Wing Tomato

GF/DF/V/VGN | Eggplant marinara

63 Acres Beef Bolognese Sauce **GF**

Shaved Grana Padano, arugula tips

Forest Mushroom Ragout **GF/V**

or

Alberta 'AAA' Beef Carvery **DF**

Slow roasted beef sirloin, accompanied with dijon, horseradish, pan jus, housemade chutney and rosemary-caramelized onion biscuits

upgrade to Striploin **\$4.00 per portion**

upgrade to Prime Rib **\$7.00 per portion**

..... **\$52**

RECEPTIONS

Prices are per person. Minimum order of 50 guests.

There will be a \$30.00 per hour labour charge for each chef attended station (minimum 4 hours). Each additional hour will be charged at \$30.00 per hour.

PRICES ARE APPLICABLE TO TAXES AND AN 18% OPERATIONS FEE
STAFFING AND EQUIPMENT ARE ADDITIONAL



ASK ABOUT **OUR BAR OPTIONS**