



— o — BUFFET MENU 2017 — o —

HATLEY CASTLE



Inspired by the natural bounty of Vancouver Island
Designed to complement the changing seasons, with styles to fit every occasion

Passion for extraordinary catering.
locally owned and operated for over 25 years

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HATLEY CASTLE BUFFET

\$71 PER PERSON

< BASED ON A MINIMUM OF 50 GUESTS >

SALADS

GATHERED GREENS

saanich organics field greens, quinoa, strawberries,
sunflower seed praline, goat cheese,
white balsamic vinaigrette

HEIRLOOM TOMATOES

sunwing tomatoes, natural pastures fresh mozzarella,
basil, olive oil, balsamic reduction

GRILLED KALE + CAULIFLOWER

garbanzo beans, roasted tomato, fresh herbs

ACCOMPANIMENTS (Choose 2)

NUGGET POTATOES

bc grown, fresh herbs, dijon, olive oil, sea salt

STEAMED SEASONAL VEGETABLES

herb garlic butter

GRILLED VEGETABLES

asparagus, artichokes, zucchini, bell peppers,
eggplant, fennel, olives, basil oil, parmesan

BROCCOLINI

roasted bell pepper, garlic, chili oil, parmesan

VEGETARIAN OPTIONS (Choose 1)

GNOCCHI

roasted summer squash + peppers,
basil, ricotta, pesto oil

CAVATAPPI PASTA

rocket, basil, roasted pepper sauce,
pesto, ricotta, olive oil

ENTRÉES (Choose 2)

ROSSDOWN FARMS CHICKEN BREAST

free run, tomato + basil bruschetta,
crispy onions, olive oil

ROASTED FRASER VALLEY PORK LOIN

apple + savoy cabbage, pan jus

ROSSDOWN FARMS CHICKEN MARBELLA

free run, dried plums, olives, capers, fresh thyme

OCEANWISE BC WILD SALMON

tomato + leek ragout, herb crème fraiche

'AAA' TOP SIRLOIN MEDALLIONS

alberta raised, braising greens, bacon lardons,
pearl onion, tomato + demi

DESSERT SELECTION

FRESH SLICED FRUIT

seasonal fresh berries

DARK + WHITE CHOCOLATE TRUFFLES

housemade, crusted in coconut + cocoa powder

VANILLA BEAN PANNA COTTA

berry salad

TIRAMISU

layered ladyfinger, espresso mascarpone,
chocolate ganache

ARTISAN BREAD, COFFEE & TEA INCLUDED



non-alcoholic and alcoholic beverage options available.
Truffles can provide full bar options for your event.

ISLAND BUFFET

\$76 PER PERSON / ALL INCLUSIVE
< BASED ON A MINIMUM OF 50 GUESTS >

SALADS

GATHERED GREENS

saanich organics field greens, quinoa, strawberries,
sunflower seed praline, goat cheese,
white balsamic vinaigrette

HEIRLOOM TOMATOES

sunwing tomatoes, natural pastures fresh mozzarella,
basil, olive oil, balsamic reduction

GRILLED KALE + CAULIFLOWER

garbanzo beans, roasted tomato, fresh herbs

YAM & SWEET POTATO SALAD

arugula, caramelized onion, goat cheese

PLATTER

CHILLED POACHED PRAWNS

tomato + horseradish chutney

ACCOMPANIMENTS (Choose 2)

NUGGET POTATOES

bc grown, fresh herbs, dijon, olive oil, sea salt

STEAMED SEASONAL VEGETABLES

herb garlic butter

GRILLED VEGETABLES

asparagus, artichokes, zucchini, bell peppers,
eggplant, fennel, olives, basil oil, parmesan

BROCCOLINI

roasted bell pepper, garlic, chili oil, parmesan

VEGETARIAN OPTIONS (Choose 1)

GNOCCHI

roasted summer squash + peppers,
basil, ricotta, pesto oil

CAVATAPPI PASTA

rocket, basil, roasted pepper sauce,
pesto, ricotta, olive oil

ENTRÉES (Choose 2)

ROSSDOWN FARMS CHICKEN BREAST

free run, tomato + basil bruschetta,
crispy onions, olive oil

ROASTED FRASER VALLEY PORK LOIN

apple + savoy cabbage, pan jus

ROSSDOWN FARMS CHICKEN MARBELLA

free run, dried plums, olives, capers, fresh thyme

LAMB LOIN CHOPS

gremolata gratin + roasted tomato,
mushroom butter sauce

'AAA' TOP SIRLOIN MEDALLIONS

alberta raised, braising greens, bacon lardons,
pearl onion, tomato + demi

OCEANWISE BC WILD SALMON

tomato + leek ragout, herb crème fraiche

ROCKFISH

gremolata + fresh herb butter sauce

DESSERT SELECTION

FRESH SLICED FRUIT

seasonal fresh berries

DARK + WHITE CHOCOLATE TRUFFLES

housemade, crusted in coconut + cocoa powder

VANILLA BEAN PANNA COTTA

berry salad

PAVLOVA

lemon curd, fresh berries, kiwi, meringue hearts

TIRAMISU

layered ladyfinger, espresso mascarpone,
chocolate ganache

ARTISAN BREAD, COFFEE & TEA INCLUDED



MENU ENHANCEMENTS

< BASED ON A MINIMUM OF 50 GUESTS >

PREMIUM ADD-ONS

CHEF CARVED 'AAA' CANADIAN BEEF SIRLOIN / \$8 PER PERSON (4OZ)
alberta raised, dijon rosemary rub, horseradish, stone ground mustard, pan jus

CHEF CARVED 'AAA' CANADIAN BEEF TENDERLOIN / \$12 PER PERSON (4OZ)
alberta raised, rosemary garlic rubbed, tomato balsamic chutney, pan jus

CHEF CARVED RACK OF LAMB / \$16 PER PERSON (2 CHOPS)
dijon herb rubbed, pan jus

Haida Gwaii Halibut Oscar / \$25 PER PERSON (4OZ)
bc oceanwise dungeoness crab + shrimp, tarragon hollandaise

SABLEFISH / \$18 PER PERSON (4OZ)
bc oceanwise, miso brushed, green tea broth, shiitake mushroom

CHEF LABOUR NOT INCLUDED.

PRE-DINNER SUGGESTIONS

CONSIDER SOME OF OUR FAVOURITE CANAPÉS TO ELEVATE YOUR EVENT.
FOR MORE SUGGESTIONS, PLEASE REFER TO OUR PLATTERS AND
HORS D'OEUVRES MENUS.

GRILLED PRAWN
herb + lemon marinade, caesar sip, celery salt rim

COMPRESSED WATERMELON
feta, balsamic gel + mint

TORCH SEARED BEEF
alberta 'aaa' sirloin, polenta, horseradish aioli, micro herbs

PAN SEARED SCALLOP
cauliflower cream, prosciutto chip

ROSEMARY-CURRENT PALMIERS
pear + juniper marmalade, duck prosciutto

BUFFET ADD-ONS

ADDITIONAL SALAD
OR ACCOMPANIMENT
\$4 PER PERSON

ADDITIONAL ENTRÉE
\$7 PER PERSON



MENU ENHANCEMENTS

< BASED ON A MINIMUM OF 50 GUESTS >

LATE NIGHT ADD-ONS

MINIMUM QUANTITY APPLIES.

HALIBUT FISH TACOS / \$38 PER DOZEN
grilled tortillas, crispy halibut, pico de gallo, pickled slaw,
chipotle crème fraiche

DEEP FRIED MAC & CHEESE POPS / \$32 PER DOZEN
housemade ketchup

MINI GRILLED CHEESE / \$32 PER DOZEN
edam, cheddar + mozzarella, short rib + raclette, ham + gruyere

MINI DONUTS / \$32 PER DOZEN
fried fresh to order, sugar + cinnamon dusted

CHOCOLATE FONDU / \$10 PER PERSON (
Fresh marshmallow, strawberries, sponge cake, cream puffs, pretzels

CHEF LABOUR NOT INCLUDED.

MENU DETAILS

Buffet menu prices are based on a minimum of 50 guests. For groups under 50, a surcharge of \$12 per guest is charged. For groups under 30, a custom quote will be provided.
Prices do not include tax or 15% service charge.

