



— **BUFFET 2018** —

**HATLEY CASTLE**

**Passion for extraordinary catering.**  
locally owned and operated for over 25 years  
250.544.0200 | [yummy@truffles catering.net](mailto:yummy@truffles catering.net) | [truffles catering.net](http://truffles catering.net)

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# HATLEY CASTLE BUFFET

\$73 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

### SMASHED BEETS & ENDIVE

red wine molasses, moonstruck feta

### STRING BEAN SALAD

green & yellow wax beans, pickled cucumber,  
confit heirloom gem tomatoes,  
grilled spring onion dressing

## 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 fraîche

### '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

### CHEESECAKE GLOBES

blueberry cheesecake with lemon-tarragon crust,  
semi-sweet chocolate cheesecake with  
caramel-graham crust

### 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.

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UNIQUE DINING EXPERIENCE with experienced catering for any setting.

- Fresh ingredients are artistically styled to complement the season.
- Food finished on location to ensure the finest dishes.

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# ISLAND BUFFET

\$78 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

SMASHED BEETS & ENDIVE  
red wine molasses, moonstruck feta

STRING BEAN SALAD  
green & yellow wax beans, pickled cucumber,  
confit heirloom gem tomatoes,  
grilled spring onion dressing

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 fraîche

ROCKFISH  
gremolata, fresh herb butter sauce

## DESSERT SELECTION

FRESH SLICED FRUIT  
seasonal fresh berries

DARK & WHITE CHOCOLATE TRUFFLES  
housemade, crusted in coconut, cocoa powder

CHEESECAKE GLOBES  
blueberry cheesecake with lemon-tarragon crust,  
semi-sweet chocolate cheesecake with  
caramel-graham crust

PAVLOVA  
lemon curd, seasonal fruit, meringue hearts

TIRAMISU  
layered ladyfinger, espresso mascarpone,  
chocolate ganache

ARTISAN BREAD, COFFEE & TEA INCLUDED



SUSTAINABILITY we maintain a commitment to innovation in environmental stewardship .

- 2017 Eco-Star Award Winner for Community Leadership • 2015 Green Business of the Year Finalist
- Certified GREEN through the Vancouver Island Green Business Certification.

## MENU ENHANCEMENTS

< based on a minimum of 50 guests >

### 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

### PREMIUM ADD-ONS

CHEF CARVED 'AAA' CANADIAN BEEF SIRLOIN  
alberta raised, dijon rosemary rub, horseradish, stone ground mustard, pan jus  
*\$10 per person (4oz)*

CHEF CARVED 'AAA' CANADIAN BEEF TENDERLOIN  
alberta raised, rosemary garlic rubbed, tomato balsamic chutney, pan jus  
*\$15 per person (4oz)*

CHEF CARVED RACK OF LAMB / dijon herb rubbed, pan jus  
*\$18 per person (2 chops)*

HAIDA GWAIL HALIBUT OSCAR / bc oceanwise dungeoness crab & shrimp, tarragon hollandaise  
*\$25 per person (4oz)*

SABLEFISH / bc oceanwise, miso brushed, green tea broth, shiitake mushroom  
*\$18 per person (4oz)*

*(chef labour not included)*

### BUFFET ADD-ONS

ADDITIONAL SALAD  
OR ACCOMPANIMENT  
*\$5 per person*

ADDITIONAL ENTRÉE  
*\$9 per person*



PASSION FOR EXTRAORDINARY CATERING AT VICTORIA'S BEST VENUES  
Ask our planners about our partner venue package.

## MENU ENHANCEMENTS

< based on a minimum of 50 guests >

### LATE NIGHT ADD-ONS

*minimum quantity applies.*

#### HALIBUT FISH TACOS

grilled tortillas, crispy halibut, pico de gallo, pickled slaw, chipotle crème fraîche  
\$38 per dozen

DEEP FRIED MAC & CHEESE POPS / housemade ketchup  
\$32 per dozen

MINI GRILLED CHEESE / edam, cheddar, mozzarella, short rib & raclette, ham & gruyere  
\$32 per dozen

MINI DONUTS / fried fresh to order, sugar & cinnamon dusted  
\$32 per dozen

#### CHOCOLATE FONDUE

fresh marshmallow, strawberries, sponge cake, cream puffs, pretzels  
\$10 per dozen

*(chef labour not included)*

### MENU DETAILS

Buffets are priced based on a minimum number of 50 guests. For groups under 50, prices are \$15 per guest additional. Custom quotes are required for groups under 30 guests.

Prices do not include tax or 15% service charge.



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- Food finished on location to ensure the finest dishes.