



— FESTIVE BUFFET MENU —

HATLEY CASTLE

Passion for extraordinary catering.
locally owned and operated for over 25 years
250.544.0200 | yummy@truffles catering.net | truffles catering.net

FESTIVE DINNER BUFFET #1

\$46 per person* / all inclusive
< minimum of 40 guests >

ORGANIC GREENS + ARUGULA

quinoa, squash croutons, grapes, pecans, pomegranate
vinaigrette

BEET SALAD

malbec molasses, baby kale, feta, crème fraiche

COCKTAIL ROLLS + BUTTER

PARSNIPS + RUTABAGA + CARROT

creamed leeks, herbs

YAM + POTATO PAVÉ

asiago, cream, herbs

BUTTERNUT SQUASH CAVATAPPI

cauliflower veloute, peas, arugula, parmesan, fresh herbs

SOUS VIDE TURKEY BREAST

sage & marbled rye stuffing, cranberry-orange chutney, house
gravy

FESTIVE DESSERTS

christmas trifle, stollen, festive sugar cookies, brandy snaps,
'santa hat' brownies, dulce de leche doughnuts with espresso
infuser, egg nog panna cotta,

SLICED FRUIT

COFFEE & TEA

BUFFET ADDONS

WARM BROCOLINI SALAD \$3⁵⁰
rum soaked raisins, hollandaise

FRIED BRUSSEL SPROUTS \$3⁵⁰
grana padano, lemon zest, fresh sage

ROASTED BABY POTATOES \$3⁵⁰
sea salt, rosemary

24HR BRAISED PORK SHOULDER \$7⁵⁰
sage, rosemary, creamy roast garlic,
grilled fennel, apple

MAPLE GLAZED HAM \$7
fig, apple chutney

CONFIT TURKEY LEG + THIGHS \$9
crispy onions, red wine gastrique

GRILLED 'AAA' BEEF STRIPLOIN \$10
roasted cauliflower, crispy onions,
red wine jus

*subject to 15% service charge + applicable taxes



SUSTAINABILITY we maintain a commitment to innovation in environmental stewardship

- 2015 Green Business of the Year Finalist
- Certified GREEN through the Vancouver Island Green Business Certification.

FESTIVE DINNER BUFFET #2

\$57 per person* / all inclusive
< minimum of 40 guests >

ORGANIC GREENS + ARUGULA

quinoa, squash croutons, grapes, pecans, pomegranate
vinaigrette

BEET SALAD

malbec molasses, baby kale, feta, crème fraiche

ROASTED CARROT SALAD

arugula, warm maple brown butter vinaigrette

COCKTAIL ROLLS + BUTTER

PARSNIPS + RUTABAGA + CARROT

creamed leeks, herbs

YAM + POTATO PAVÉ

asiago, cream, herbs

BUTTERNUT SQUASH CAVATAPPI

cauliflower veloute, peas, arugula, parmesan, fresh herbs

BC SOCKEYE SALMON

shallot soubise, fried kale, preserved lemon vierge

SOUS VIDE TURKEY BREAST

orange chutney, house gravy, sage mapled rye stuffing,
cranberry

FESTIVE DESSERTS

christmas trifle, stollen, festive sugar cookies, brandy snaps,
'santa hat' brownies, dulce de leche doughnuts with espresso
infuser, egg nog panna cotta, macaroon 'tree ornaments,

SLICED FRUIT

COFFEE & TEA

SUGGESTED PLATTER ADDONS

< platters feed 40 guests >

CHEESE FONDUE \$215

emmenthal-white wine or
paprika-goat cheese, grapes, apples,
toasted french baguette

MEAT + CHEESE \$120

smoked ham, dijon rosemary beef,
genoa salami, capicola, prosciutto,
qualicum & comox valley goat
cheese, brie, smoked cheddar,
raclette, blue claire, flat breads,
crackers

COAST SUSHI 75 PIECES \$145

wild bc salmon, sesame coriander
crab, shrimp, albacore tuna, pickled
ginger, wasabi, soya sauce

WILD BC SALMON LOX \$200

lemons, capers, sweet red onions,
dill cream cheese, artisan breads,
crackers

ANTIPASTO SPREADS \$115

herb-artichoke dip, tomato
bruschetta, red pepper-chick pea
spread,
flat breads, crackers

**other platter addons also available*

*subject to 15% service charge + applicable taxes

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YOUR HOLIDAY PARTY, OUT OF THE ORDINARY
Ask our planners about our festive partner venue packages.