



— FESTIVE RECEPTION 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 RECEPTION #1

12-14 bites per order
\$40 per person* / all inclusive
< minimum of 30 guests >

HORS D'OEUVRES

brie, quince jelly + pistachio crostini
prosciutto, caramelized pear, blue clair + balsamic drizzle
buttermilk-chive blini, smoked salmon + horseradish aioli

GARDEN VEGETABLES

local + seasonal vegetables, herb-artichoke dip

ROOT VEGETABLE CHIPS

red + gold beet, yukon gold potato, yam, sweet potato, carrot

RUSTIC APPLE-ONION GALETTE

brie, herb crème fraîche

FESTIVE DIP & CROSTINI

cranberry walnut-goat cheese, baguette, crackers

TOUTIÈRE 'SAUSAGE ROLLS'

spiced pork, puff pastry, moustarda

CONFIT TURKEY

marbled rye bread pudding, parsnip puree, smoked cranberry aioli

SMOKED & CANDIED SEAFOOD

smoked BC salmon, candied salmon, peppered mackerel, albacore tuna

FESTIVE DESSERTS

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

ACTION STATIONS

**available at all inclusive packages only
< min. 40 guests / chef hours additional >*

POTATO MARTINI FLAMBÉ

\$10 PER PERSON

roast garlic whipped potato, choice of toppings: roasted forest mushrooms, garlic buttered prawns, marinated beef sirloin + pan jus, butter chicken

RISOTTO FLAMBÉ

\$10 PER PERSON

parmesan risotto, choice of toppings: roasted forest mushrooms, garlic buttered prawns, marinated beef sirloin + herb crusted chicken

HERB ROASTED BEEF

\$9 PER PERSON

carved canadian 'AAA' beef sirloin, rosemary-dijon rub, dinner rolls, roast tomato-balsamic chutney, pan 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 RECEPTION #2

12-14 bites per order
\$47 per person* / all inclusive
< minimum of 30 guests >

HORS D'OEUVRES

brie, quince jelly + pistachio crostini
prosciutto, caramelized pear, blue clair + balsamic drizzle
buttermilk-chive blini, smoked salmon + horseradish aioli

ROOT VEGETABLE CHIPS

red + gold beet, yukon gold potato, yam, sweet potato, carrot

RUSTIC APPLE-ONION GALETTE

brie herb crème fraîche

FESTIVE DIP & CROSTINI

cranberry walnut-goat cheese, baguette, crackers

TOUTIÈRE 'SAUSAGE ROLLS'

spiced pork, puff pastry, moustarda

CONFIT TURKEY

marbled rye bread pudding, parsnip puree, smoked cranberry aioli

CHARCUTERIE

house made charcuterie, traditionally cured meats, game terrine, olives, fruit compote, flat breads, crackers

SMOKED & CANDIED SEAFOOD

smoked BC salmon, candied salmon, peppered mackerel, albacore tuna

FESTIVE DESSERTS

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

SUGGESTED PLATTER ADDONS

< platters feed 40 guests >

CHEESE FONDUE \$215

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

MEAT + CHEESE \$145

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 \$110

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



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