truffles
INSPIRED CATERING

HORS D'OEURVES 2017

HATLEY CASTLE

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

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HOT HORS D'OEURVES

SEAFOOD

sockeye salmon, sobisse, micro arugula GF/DF $36
dungeoness tortellini, parmesan cream sauce, green onion $40
sablefish brandade, tobiko aioli, pickled shallot, chervil $36
seared scallop, chive oil, lemon vierge GF/DF $40
halibut fish tacos, pico de gallo, pickled slaw, chipotle crème fraiche $38

MEAT

duck confit flatbread, compressed pear, blue claire, red wine gastrique ..... $36 D
semolina gnocchi, braised beef, moustarda $38
thai pork belly, fresh chili, pineapple and kaffir lime salt GF/DF $36
torch seared beef, polenta, horseradish aioli GF $38
beef kofta, chili, mint + smoked paprika raita GF ..... $36 D

VEGETARIAN

crispy risotto, heirloom tomato, bocconcini + basil bites $34
tomato tart, onion jam, whipped goat cheese, baby basil, balsamic fluid gel ..... $36 D
black truffle sachetti, ratatouille, parmesan cream sauce, micro basil $38
baked ricotta cake, spiced eggplant relish, carrot chip and cumin salt ..... $36 D
artisan onion rings, romesco, smoked cauliflower and herb aioli dips $34

VEGAN

morrocan chickpea ragout, poppadum crisp, baby cilantro GF ..... $34 D
falafel kofta, spicy tomato sauce GF ..... $34 D

COLD HORS D'OEURVES

SEAFOOD

grilled prawn, caesar sip GF/DF ..... $36 D
dungeoness crab salad, pickled shallot, smoked aioli GF/DF ..... $40 D
salmon poke, lime zest + house nori-sesame cracker DF $36
ahi tuna nigiri, sushi rice, togarashi mayo, benito flakes, tobiko GF/DF ..... $40 D
beet cured salmon, spiced rice cake, pickled cucumber DF $38

MEAT

grilled beef flank steak, cauliflower puree, roasted mushroom GF ..... $36 D
potato pave, elk rilette, yam chip, currant sauce ..... $40 D
beef carpaccio, white polenta, micro arugula, parmesan, truffle oil GF ..... $38 D
compressed melon, prosciutto, crème fraiche, micro arugula GF ..... $36 D
rosemary-currant palmier, duck prosciutto, pear marmalade, thyme aioli ..... $38 D

COLD HORS D'OEURVES

VEGETARIAN

avocado gazpacho sip, papaya [GF] $34
port infused grapes, pistachio + blue claire crusted, port pipette [GF] ..... $34 [D]
polenta, herb chèvre, sun dried tomato [GF] ..... $34 [D]
watermelon + feta, sweet balsamic fluid gel [GF] ..... $34 [D]
brie bread pudding, red wine + pear fluid gel, apple crisp ..... $34 [D]

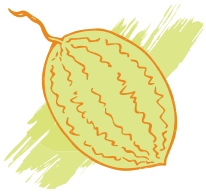
VEGAN

ratatouille, compressed zucchini, baby basil [GF/DF] ..... $32 [D]
vietnamese rolls, rice noodle, mango, avocado, bell pepper, sweet chili sauce [GF/DF] $34

DESSERT HORS D'OEURVES

dessert pops, cheesecake, bavoise [GF], house-made marshmallow [GF] ..... $35 [D]
raspberry mimosa sips, raspberry consommé, champagne [GF] ..... $35 [D]
van gogh vodka shots, coffee flavoured, cocoa infused [GF] ..... $38 [D]
truffles, dark chocolate + baileys, white chocolate + amaretto [GF] ..... $34 [D]
chocolate dipped strawberries [GF] ..... $34 [D]
artisan gelées, marinated fruit filling [GF] ..... $35 [D]
french petite fours ..... $40 [D]
macaron pop, chocolate drizzled and nut crusted ..... $38 [D]
dark chocolate brownie cupcake, cardamom brown butter icing ..... $36 [D]

D - 'drop off friendly' item
GF - gluten free item



MENU DETAILS

Prices are per dozen.
Based on a minimum of 3 dozen pieces per selection

Price includes labour and rentals when accompanied by a dinner service.

For receptions: Please consult with your event coordinator.

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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.