



— HORS D'OEUVRES 2018 —

HATLEY CASTLE

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

HOT HORS D'OEUVRES

SEAFOOD

sockeye salmon, sobisse, micro arugula ^{GF/DF}	\$39
dungeness tortellini, parmesan cream sauce, green onion	\$42
sablefish brandade, tobiko aioli, pickled shallot, chervil	\$39
seared scallop, chive oil, lemon vierge ^{GF/DF}	\$42
halibut fish tacos, pico de gallo, pickled slaw, chipotle crème fraiche	\$40

MEAT

duck confit flatbread, compressed pear, blue claire, red wine gastrique	\$39	▷
semolina gnocchi, braised beef, moustarda	\$40	
thai pork belly, fresh chili, pineapple, kaffir lime salt ^{GF/DF}	\$39	
torch seared beef, polenta, horseradish aioli ^{GF}	\$40	
beef kofta, chili, mint, smoked paprika raita ^{GF}	\$39	▷

VEGETARIAN

crispy risotto, heirloom tomato, bocconcini, basil bites	\$36	
tomato tart, onion jam, whipped goat cheese, baby basil, balsamic fluid gel	\$39	▷
black truffle sachetti, ratatouille, parmesan cream sauce, micro basil	\$40	
baked ricotta cake, spiced eggplant relish, carrot chip, cumin salt	\$39	▷
artisan onion rings, romesco, smoked cauliflower and herb aioli dips	\$36	

VEGAN

morrocan chickpea ragout, papadum crisp, baby cilantro ^{GF}	\$36	▷
falafel kofta, spicy tomato sauce ^{GF}	\$36	▷

COLD HORS D'OEUVRES

SEAFOOD

grilled prawn, caesar sip ^{GF/DF}	\$39	▷
dungeness crab salad, pickled shallot, smoked aioli ^{GF/DF}	\$42	▷
salmon poke, lime zest & house nori-sesame cracker ^{DF}	\$39	
ahi tuna nigiri, sushi rice, togarashi mayo, benito flakes, tobiko ^{GF/DF}	\$42	▷
beet cured salmon, spiced rice cake, pickled cucumber ^{DF}	\$40	
potato buttermilk blini, dungeness crab, scallion caviar, lemon confit	\$42	

MEAT

grilled beef flank steak, cauliflower puree, roasted mushroom ^{GF}	\$39	▷
potato pave, elk rilette, yam chip, currant sauce	\$42	▷
beef carpaccio, white polenta, micro arugula, parmesan, truffle oil ^{GF}	\$40	▷
compressed melon, prosciutto, crème fraiche, micro arugula ^{GF}	\$39	▷
rosemary-currant palmier, duck prosciutto, pear marmalade, thyme aioli	\$40	▷
beetroot choux puff, chicken liver mousse, island sea salt	\$40	



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

COLD HORS D'OEUVRES

VEGETARIAN

avocado gazpacho sip, papaya ^{GF}	\$36
port infused grapes, pistachio & blue claire crusted, port pipette ^{GF}	\$36 ^D
polenta, herb chèvre, sun dried tomato ^{GF}	\$36 ^D
watermelon & feta, sweet balsamic fluid gel ^{GF}	\$36 ^D
brie bread pudding, red wine, pear fluid gel, apple crisp.....	\$36 ^D

VEGAN

ratatouille, compressed zucchini, baby basil ^{GF/DF}	\$34 ^D
vietnamese rolls, rice noodle, mango, avocado, pepper, sweet chili sauce ^{GF/DF}	\$36 ^D

DESSERT HORS D'OEUVRES

dessert pops, cheesecake, bavoise ^{GF} , house-made marshmallow ^{GF}	\$37 ^D
raspberry mimosa sips, raspberry consommé, champagne ^{GF}	\$37 ^D
van gogh vodka shots, coffee flavoured, cocoa infused ^{GF}	\$40 ^D
truffles, dark chocolate & baileys, white chocolate & amaretto ^{GF}	\$36 ^D
chocolate dipped strawberries ^{GF}	\$36 ^D
artisan gelées, marinated fruit filling ^{GF}	\$37 ^D
french petite fours	\$42 ^D
macaron pop, chocolate drizzle, nut crusted	\$40 ^D
dark chocolate brownie cupcake, cardamom brown butter icing	\$39 ^D

D - 'drop off friendly' item
GF - gluten free item
DF - dairy 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.



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.