



—○ PLATED MENU 2017 ○—

HATLEY CASTLE



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

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HATLEY PLATED MENU

3-COURSE MEAL

< BASED ON A MINIMUM OF 50 GUESTS >

SELECT 1 APPETIZER OR SOUP

APPETIZERS

TOMATO BASIL TART
arugula + fennel salad, pine nuts, balsamic vinaigrette

'RAW' SALAD
carrot + cucumber ribbons, fennel, radish, snap peas,
celery, black olive, buttermilk drizzle

ARUGULA MELON SALAD
prosciutto, fried ciabatta, spiced watermelon gastrique

SOUPS

CAULIFLOWER CREAM
blue claire, caramelized pear, scallion oil

YAM BISQUE
smoked jalapeño, crème fraîche, parsley oil

WARM VICHYSOISE
crispy leeks, scallion oil

ENTRÉES (choose 1)

SHORT RIB / \$76
sous vide medium rare, rosti potato, cauliflower purée,
baby carrots, shallot rings

BEEF TENDERLOIN / \$88
glazed beets + greens, potato-leek croquette, demi-glace

CHICKEN MARBELLA / \$73
parmesan polenta, dried plums, olives, capers

HALIBUT / \$88
fingerling potato + chard rib salad, pancetta vierge

SALMON / \$76
cioppino vol au vent, rouille

ROASTED CHICKEN / \$75
chorizo + du put lentil cassoulet

STUFFED PORTOBELLO MUSHROOM GLOBE / \$68
spiced, lentil, carrots, celery, roasted garlic,
smoked tomato sauce

*3 course menu cost is per person and set
based on price of respective entrée selection*

ARTISAN BREAD, COFFEE & TEA INCLUDED

DESSERTS (choose 1)

VANILLA PANNA COTTA
pistachio chiffon, macerated berries

CARAMEL-CHOCOLATE MOUSSE TART
fresh berries, raspberry gel

APPLE STRUDEL
lavendar shortbread, spiced-apple mousse,
apple crumble, champagne foam



MENU ENHANCEMENTS

< BASED ON A MINIMUM OF 50 GUESTS >

SHOW PLATES

these 'show stopper' appetizers & desserts are beautifully designed to excite both the eye and palate

APPETIZERS < \$7 SURCHARGE >

SEARED SCALLOP

fingerling potato, cucumber, romaine rib, dill crème fraîche

DUCK CONFIT TERRINE

spiced raisin compote, carrot + grilled scallion slaw, sourdough crostini

ALBACORE TUNA CRUDO

roasted mushrooms, watercress, potato crisps, smoked aioli

DESSERTS < \$5 SURCHARGE >

TIRAMISU

chocolate flan, espresso bavois globe, honeycomb

RASPBERRY WHITE CHOCOLATE TART

pistachio custard, mango ragout

CHOCOLATE TRIO

white chocolate shake, dark chocolate pate with orange crisp, chocolate-caramel torte, raspberry gel

ADD-ON OPTIONS

PALATE CLEANSER / \$5
lemon or raspberry

DARK AND WHITE CHOCOLATE TRUFFLES WITH COFFEE & TEA (2 PP) / \$5

4 COURSE OPTION OF SOUP OR APPETIZER ADD-ON / \$8

ADDITIONAL PRE-SELECTED ENTRÉE CHOICE / \$10

