

truffles  
INSPIRED CATERING

PLATED MENU

HATLEY CASTLE



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

250.544.0200 | [yummy@trufflescatering.net](mailto:yummy@trufflescatering.net) | [trufflescatering.net](http://trufflescatering.net)

## 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

