



— PLATTERS MENU 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

MEAT & CHEESE

CHARCUTERIE

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

small / \$145 medium / \$195

ARTISAN CHEESE

locally made + québécois cheeses, st.raymond, blue brie, triple cream brie, ash preserved goat cheese, fig compote, fresh grapes, flat breads + crackers

small / \$145 medium / \$195

MEAT + CHEESE

smoked ham, dijon rosemary beef, genoa salami, capicola, prosciutto, qualicum + comox valley goat cheese, brie, smoked cheddar, raclette, blue claire, flat breads + crackers

small / \$110 medium / \$150

MARINATED FLANK STEAK

grilled rare + carved, sesame-orange daikon slaw, flatbreads + crackers

small / \$125 medium / \$170

HIGH-TEA SANDWICHES

wild salmon lox bagel, brie-cucumber, prosciutto + tomato-mozzarella, smoked pastrami-raclette, asparagus pinwheels, fresh herb cream cheese

\$37 per dozen (min 3 orders)

GARDEN VARIETY

GARDEN VEGETABLES

local + seasonal vegetables, herb artichoke dip

small / \$80 medium / \$95

HEIRLOOM TOMATOES

fresh mozzarella, basil, olive oil + balsamic reduction

small / \$90 medium / \$110

MEZZE PLATTER

marinated feta, olives, pistachio, goat cheese, popcorn chickpeas, artichokes, grilled squash, spring onions, red pepper hummus, flat breads + crackers

small / \$95 medium / \$130

ANTIPASTO SPREADS

herb-artichoke dip, tomato bruschetta, red pepper-chick pea spread, flatbreads + crackers

small / \$90 medium / \$115

GRILLED MARINATED VEGETABLES

grilled zucchini, tomatoes, eggplant, asparagus, red pepper, fennel, fresh cracked pepper

small / \$75 medium / \$100

ROOT VEGETABLE CHIPS

yellow + red beetroot, sweet potato, yam, parsnip, yukon gold potato

small / \$90 medium / \$120



SUSTAINABILITY we maintain a commitment to innovation in environmental stewardship .

- 2017 Eco-Star Award Winner for Community Leadership • 2015 Green Business of the Year Finalist
- Certified GREEN through the Vancouver Island Green Business Certification.

SEAFOOD

PRAWNS

herb + citrus marmalade, tomato-horseradish sauce
35 pieces / \$65 70 pieces / \$125

COAST SUSHI

wild bc salmon, sesame coriander crab, shrimp,
albacore tuna, pickled ginger, wasabi, soya sauce
50 pieces / \$110 75 pieces / \$145

VEGETABLE SUSHI

california rolls, vegetable maki sushi, avocado + egg,
yam + shitake mushrooms
50 pieces / \$95 75 pieces / \$135

SAFFRON SHRIMP SALAD ROLLS

rice paper rolls, vermicelli noodles, mango + mint,
crisp vegetables, sweet kaffir lime-chili sauce
50 pieces / \$160 75 pieces / \$225

WILD BC SALMON LOX

lemons, capers, sweet red onions, dill cream cheese, artisan bread + crackers
small / \$140 medium / \$200

Haida Gwaii Tuna Nicoise

grilled rare, new potatoes, green beans, cherry tomatoes,
hard eggs, truffles dijon vinaigrette, artisan bread + crackers
small / \$150 medium / \$210

SMOKED + CANDIED SEAFOOD

bc salmon lox, candied + hot smoked salmon, albacore tuna,
pepper smoked mackarel, smoked oysters, flatbreads + crackers
small / \$165 medium / \$220

WEST COAST SEAFOOD SELECTION

poached shrimp, bc salmon lox, albacore tuna,
hot smoked + candied west coast salmon,
tomato-horseradish sauce, flatbreads + crackers
small / \$165 medium / \$220



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.

DESSERTS

TRADITIONAL DESSERTS

salted toffee squares, pecan + chocolate chunk squares,
black forest squares, coconut caramel squares,
double chocolate brownies, lemon bars, nanaimo bars
\$32 per dozen (min 3 orders)

SOMETHING FOR EVERYONE

truffles, lemon tarts, hazelnut chocolate tarts,
chocolate dipped strawberries, mini cheesecake
\$36 per dozen (min 3 orders)

PÂTISSERIE

madeleine, palmiers, macaroons, éclairs,
petit fours, dipped strawberries
\$39 per dozen (min 3 orders)

TARTLETTES

lemon curd with berries, raspberry-truffle + hazelnut sea salt
\$36 per dozen (min 3 orders)

TRUFFLES

dark chocolate with baileys, white chocolate with amaretto
\$34 per dozen (min 3 orders)

ARTISAN GELÉES

colourful fruit gelées, fresh grapes, berries, gold shimmer
\$36 per dozen (min 3 orders)

DECORATED FRESH SLICED FRUIT

honeydew, cantaloupe, watermelon, kiwi, pineapple,
grapes, saanich peninsula berries (*when available*)
small / \$90 medium / \$125

MENU DETAILS

Small Plates / 35-40 bites

Medium Plates / 50-55 bites

*servings per platter are approximate

Prices are food-only and do not include tax or 15% service charge.



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