

truffles

INSPIRED CATERING

— SMALL PLATES MENU 2016 —

Provide theatre & drama to any buffet, reception or grazing event with these chef attended focal points

HATLEY CASTLE



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

250.544.0200 | yummy@truffles catering.net | truffles catering.net

SAVOURY SMALL PLATES

SIRLOIN OF BEEF / \$9

chef carved, roasted tomato-balsamic chutney, dijon, horseradish, pan jus

POTATO MARTINI / \$10

roasted garlic whipped potato with choice of toppings:
forest mushrooms, garlic buttered prawns, red wine braised beef, butter chicken

RISOTTO / \$10

parmesan risotto with choice of toppings:
fresh pea + preserved lemon, prawn + arugula, roasted tomato + chorizo, roasted chicken + herb pistou

PAN SEARED GNOCCHI / \$10

butternut squash, toasted pecans, sage, parmesan, brown butter, choice of toppings:
fresh pea + preserved lemon, roasted tomato + chorizo, roasted chicken + herb pistou

ALBACORE TUNA SASHIMI / \$10

sticky rice, warm dashi broth, cilantro

OYSTER BAR / \$12

three freshly shucked west coast oysters, mignonette, shallot crisps, tabasco, lemon

FISH & CHIPS / \$9

beer battered cod, fries, house made-tartar sauce, lemon

MICRO GREEN SALAD BAR / \$10

local greens + vegetables, micro herbs, vinaigrettes + dressings

SWEET SMALL PLATES

SWEET CRÊPE FLAMBÉ / \$6⁵⁰

caramel + apple, lemon + sugar, chocolate + hazelnut

BEIGNETS THREE WAYS / \$6⁵⁰

raspberry, honey crème fraîche, salted caramel



PRICES LISTED ARE PER PERSON
< BASED ON A MINIMUM OF 40 GUESTS >