



CANAPÉS

HATLEY CASTLE

Your Vision, Artfully Catered

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2022



LOCAL ingredients

At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary experience that we've built our reputation on.

DEDICATED service

With over 30 years of experience, Truffles Catering provides outstanding culinary experiences. Our dedicated, highly trained on-site managers and chefs will be designated to you for your event. We'll manage the event procedures and ensure that everything comes together as envisioned.

ETHICAL choices

We deeply care about our impact on our Island's environment and community. We are a green certified business with a long-standing tradition of supporting charities. Each year, our companies raise over \$30,000 to benefit these local organizations.

When exploring this menu, we trust the passion behind its creation inspires the vision of your event. We look forward to offering you a tailored experience with custom menus created from fare that is true to Vancouver Island.

CANAPÉS

GF..... GLUTEN FREE

DF.....DAIRY FREE

VVEGETARIAN

VGN VEGAN



Truffles Timeless Favourites

Miso Sablefish GF/DF
Pickled shiitake, dashi broth **\$3.75 ea**

Pork Tenderloin Medallion GF/DF
Rösti potatoes, bacon-onion jam **\$3.5 ea**

Risotto Arancini v
Heirloom tomato, baby mozzarella, basil bites. **\$3.25 ea**

Seafood

Dungeness Tortellini
Parmesan cream, spring onion **\$3.75 ea**

Smoked Cedar Plank Salmon GF/DF
Maple gastrique, puffed spiced rice **\$3.5 ea**

Halibut Tacos
Pico de gallo, chipotle cream **\$3.75 ea**

Grilled Scallop GF
Cipollini cream, warm pancetta vierge **\$3.75 ea**

Chargrilled Spot Prawn GF/DF
Chimichurri, citrus-fennel salad
(SEASONALLY AVAILABLE MAY-JULY) **\$4.25 ea**

Meat

Duck Confit Croquette
Blue benedict mousse, red wine cherry compote. **\$3.5 ea**

Braised Short Rib GF
Fondant potato, yam chip, currant sauce **\$3.5 ea**

Thai-Chili Pork Belly GF/DF
Pineapple relish, Makrut lime salt **\$3.5 ea**

Curried Lamb Rilette GF
Pakora, tomato chutney **\$3.5 ea**

Beef Kofta GF//DF
Red chili conserve, cucumber mint salad **\$3.25 ea**

Southern Fried Chicken
Waffles, maple butter, pickled onion. **\$3.5 ea**

Vegetarian

Moroccan Chickpea Ragout GF
Poppadum crisp, cucumber yogurt **\$3 ea**

Black Truffle Tortellini v
Ratatouille, parmesan crumble, micro basil **\$3.5 ea**

Baked Ricotta Cake v/GF
Spiced eggplant relish, carrot chip, cumin salt **\$3.25 ea**

Brie Bread Pudding v
Cabernet fluid gel, compressed pear **\$3.25 ea**

Cauliflower Pakora v/GF
Coconut mango raita **\$3.25 ea**

Grilled Longview Farms Asparagus
Béarnaise, herb new potato
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER) **\$3.5 ea**

Foraged Mushroom Ragout
Brioche toast, nettle pesto, roasted pine nuts. **\$3 ea**

Vegan

Avocado Tempura GF
Mango birds-eye chili salsa, basil tips **\$3.25 ea**

Falafel GF/DF
Oven dried tomato, cucumber mint relish **\$3.25 ea**

House Made Gnocchi vGN
Pea purée, preserved lemon **\$3.25 ea**

Only offered as a complement to a heavy reception or
a full meal service

minimum order of 36 per selection

Truffles Timeless Favourites

Smoked Salmon-Mascarpone Crêpe

Scallions, pickled shallot, crispy caper. **\$3.75 ea**

Beef Carpaccio GF

Fried polenta, micro arugula, parmesan, truffle aioli
. **\$3.75 ea**

Butter Poached Beet GF/V

Puffed chèvre, toasted pistachio crumb. **\$3.25 ea**

Seafood

Smoked Pacific Octopus GF/DF

Marinated potato, pancetta vierge. **\$3.75 ea**

Dungeness Crab Salad GF

Avocado mousse, pickled mini cucumber, mango . . . **\$3.75 ea**

Ahi Tuna GF/DF

Niçoise tapenade, confit potato, truffle aioli **\$3.5 ea**

Beet Cured Salmon

Potato blini, pickled cucumber. **\$3.5 ea**

Side Stripe Shrimp GF/DF

Pinot Gris poached, avocado foam, sweet cucumber
(SEASONALLY AVAILABLE MAY-JULY). **\$4.25 ea**

Meat

Beef Short Rib Rillette

Butter toasted brioche, charred green onion **\$3.5 ea**

Parma Ham GF

Compressed melon, crème fraîche, micro arugula. . . . **\$3.5 ea**

House Made Duck Prosciutto

Current palmier, pear marmalade, thyme aioli. **\$3.25 ea**

Beef Tartar DF

64 degree egg yolk, crostini. **\$3.5 ea**

Duck Confit DF/GF

Chimichurri, squash fondant, sweet apple chutney. . **\$3.75 ea**

Vegetarian

Polenta GF

Whipped chèvre, tomato-balsamic chutney **\$3 ea**

Watermelon & Feta GF

Sweet balsamic fluid gel **\$3.25 ea**

Fava Bean Bruschetta

White bean cream, ancient grain crostini. **\$3.25 ea**

Tomato Tart

Onion jam, whipped goat cheese, baby basil,
balsamic fluid gel **\$3 ea**

Brûléed Peninsula Fig

Goat cheese tart, port gastrique
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER) **\$3.5 ea**

Vegan

Quinoa-Cashew Fritter GF

Pine nut emulsion, corn chutney. **\$3 ea**

Polenta GF

Cashew chevre, roasted caponata salad. **\$3.25 ea**

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Something Sweet

Sweet Lollipops v

Including cheesecake, bavarois, house-made
marshmallow, macaron **\$3.5 ea**

Shaft Shots GF/V

Baileys, Kahlua, vodka, coffee and cream a with a chocolate
straw and gold shimmer **\$5 ea**

Truffles GF/V

Dark chocolate & orange, chai latte, earl grey and lavender,
chili lime **\$3 ea**

Chocolate Dipped Strawberries GF/V

Gobind Farms strawberries dipped in chocolate and coated
with a variety of flavours including caramelized white
chocolate, toasted coconut, pistachios, and white
chocolate pinstripes. **\$3 ea**

Parisienne Petit Gâteau v

Bite-sized decorated cakes **\$3.5 ea**

Brûléed Lemon Tartlette

Lemon curd, torched meringue, fresh berries **\$3.5 ea**

Torched Saanich Peninsula Fig v

Vanilla whipped mascarpone, pistachio
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER) **\$3.5 ea**

Grilled Peach GF/ v

Country Bee honey-ricotta, candied almond crumble
(SEASONALLY AVAILABLE JULY-AUGUST) **\$3.5 ea**

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SUGGESTIONS

Pre-Dinner Canapés

4-8 PIECES PER PERSON (1-2 HOURS)

Meal Replacement

UP TO 6 CANAPÉS TO COMPLEMENT GRAZING
AND FOOD STATION MENUS (4-6 HOURS)

A MINIMUM OF 36 PIECES PER SELECTION
PRICES ARE APPLICABLE TO TAXES AND 18% OPERATIONS FEE



ASK ABOUT **OUR BAR OPTIONS**