



ISLAND BUFFET

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.

ISLAND BUFFET

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

VGN VEGAN



SELECT THREE SALADS:

Truffles Favourites

Gathered Greens GF/VGN

TOPSOIL urban farmed greens, shaved fennel, orange segments, sweet and salty pecans, radish, candy cane beets, champagne vinaigrette

Watermelon-Ancient Grain Salad GF/V

Okanagan goat cheese, baby arugula, quinoa, toasted almonds, mint, white balsamic vinaigrette

Sun Wing Tomatoes & Buffalo Mozzarella GF/V

Heirloom and gem varieties, fresh basil, balsamic reduction, extra virgin olive oil

Chef's Selections

Not Your Traditional Caesar GF

Grilled hearts of romaine, Berryman Farms pork rinds, Qualicum raclette, roasted garlic-split balsamic dressing

Spring Vegetable Pasta Salad v

Sea shell pasta, roasted Sun Wing cherry tomatoes, roasted peppers, baby arugula, summer squash, Grana Padano, basil-buttermilk dressing

Sprouted Lentil Salad GF/VGN

Grilled radicchio and kale, baby frisée, puffed quinoa, toasted sunflower seeds, cucumber, tomato, fresh basil, roasted cashew vinaigrette

Smoked Albacore Tuna 'Niçoise' GF/DF

Baby green beans, confit Sun Wing tomatoes, pickled new potatoes, grated egg yolk, kalamata olive dust, white truffle Dijon vinaigrette **add \$7**

Local Seasonal Flavours

Grilled Okanagan Peaches DF

Parma ham, torn ciabatta croutons, TOPSOIL urban farmed greens, extra virgin olive oil. **add \$3**
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

Brûléed Saanich Figs GF/V

Québécois blue benedict cheese, red wine gastrique, lemon candied pecans, TOPSOIL urban farmed greens **add \$3**
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

Cowichan Valley Asparagus GF/V

Lemon-basil butter sauce, pickled red onion, toasted almonds **add \$3**
(SEASONALLY AVAILABLE MAY-JUNE)

Additional salads **\$5 per person + surcharge** where applicable

SELECT THREE ACCOMPANIMENTS:

Truffles Favourites

Chargrilled Vegetables GF/V

Locally harvested seasonally: pesto grilled zucchini, charred bell peppers, balsamic eggplant and portobello mushroom, oven dried Sun Wing tomatoes, heirloom baby carrots, grilled asparagus

Yukon Gold Potato Pavé GF/V

Layered potato with caramelized onion, fresh thyme, cream, Grana Padano

Tagliatelle v

Organic egg noodles, vegetable ragout, fresh basil, Sun Wing tomato sauce, Natural Pastures baby mozzarella

Chef's Selections

Broccolini GF/V

Roasted bell pepper, garlic, chili oil, Grana Padano

Warm Seasonal Vegetables GF/VGN

Roasted cipollini onion emulsion, fresh thyme

Roasted Baby Beets GF/V

Candy cane and golden varieties, braising greens, goat cheese dressing, sherry gastrique

Pan Seared Gnocchi v

Roasted Sun Wing tomatoes, peppers, spinach, ricotta, fresh basil pesto

White Bean Cassoulet GF

Pancetta, thyme, creamed leeks

Local Seasonal Flavours

Saanich Peninsula Banana Potatoes GF/DF

Demi-glace roasted, rosemary, thyme, garlic
(SEASONALLY AVAILABLE JUNE-OCTOBER)

Roasted Heirloom Carrots GF/V

Qualicum brie crisps, crème fraîche, Butler Farm hazelnut sherry vinaigrette
(SEASONALLY AVAILABLE JUNE-OCTOBER)

Saanich Organics Summer Squash GF/VGN

Arugula-basil pistou, caramelized Walla Walla onion, preserved lemon emulsion
(SEASONALLY AVAILABLE JUNE-OCTOBER)

SELECT TWO ENTRÉES:

Truffles Favourites

Rosdown Farms Chicken Bruschetta GF/DF
Free run, roasted Sun Wing gem tomatoes,
fresh basil, crispy onions

Ocean Wise BC Wild Salmon GF
Roasted Silver Rill corn sauce, tarragon-fennel salad

Alberta 'AAA' Top Sirloin Medallions GF
Roasted king oyster mushrooms, red wine braised
Walla Walla onions, Dijon beef reduction

Chef's Selections

Berryman Farms Pork Chop GF/DF
Red wine braised cabbage, roasted apple,
mustard seed pan jus

Alberta 'AAA' Short Ribs GF
Slow braised, yam purée, chimichurri sauce, parsnip chips

Haida Gwaii Sablefish GF/DF
Miso marinated, green tea broth, pea shoot and
radish sprout salad **add \$9**

Rack of Lamb
Tomato-eggplant ragout, roasted crimini mushroom,
dijon herb crust **add \$10**

Northern Pacific Arctic Char GF/DF
Pan seared, lemon caper vierge, confit Sun Wing tomatoes,
watercress, herb salad **add \$3**

Local Seasonal Flavours

Halibut & Sidestripe Shrimp GF
Salt Spring Island mussels, Hertel bacon cream sauce,
Saanich Peninsula banana potatoes, fried leeks **add \$9**
(SEASONALLY AVAILABLE APRIL-SEPTEMBER)

Rosdown Farms Chicken Breast GF
Free run, Sooke foraged mushrooms, spring onion purée,
confit garlic, fresh tarragon
(SEASONALLY AVAILABLE AUGUST-OCTOBER)

Ocean Wise BC Spring Salmon GF
Soubise sauce, butter braised radishes, watercress-herb salad,
puffed wild rice
(SEASONALLY AVAILABLE MAY-JUNE)



Additional entrées **\$7 per person + surcharge** where applicable

BUFFET ADD-ONS:

Chef Attended Carveries*

Pricing is based per person and on a minimum of 50 guests

Alberta 'AAA' Beef Carvery GF/DF

All beef carveries accompanied with Dijon mustard, horseradish, pan jus, house-made chutney

Choice of:

Sirloin GF/DF.	\$9
Striploin GF/DF.	\$13
Prime Rib GF/DF.	\$18

Smokehouse Carvery GF/DF

All smokehouse carveries accompanied with BBQ mop sauce, chimichurri, steak sauce, crispy onions

Choice of:

'AAA' House Smoked Brisket GF/DF.	\$11
Cedar Plank Salmon GF/DF.	\$13
Berryman Farms Baby Back Ribs GF/DF.	\$16

Porchetta GF/DF

Fraser Valley pork loin, rolled with herbs and garlic, chicharrones, sweet & sour onion jam. \$13

Something Sweet

Pricing is per person

Truffles GF/V

2 per person

Dark chocolate & orange, chai latte, Earl Grey, milk chocolate & caramelized white chocolate, chili lime. \$4

Fresh Sliced Fruit GF/VGN

Selection of melons, kiwi, pineapple, grapes and Saanich Peninsula berries (when in season) \$6

Brûlée Lemon Tart v

Gobind Farms berries (when in season), torched meringue, macaron \$6

Miniature Delights v

French Gâteau, macarons, pavlova, chocolate truffles, madeleines, palmier. \$6

Tiramisu Shots v

Espresso ladyfingers, vanilla mascarpone, dark chocolate ganache, hazelnut crumb and chocolate tuille \$6

Seasonal Fruit Hand Pies v

Chai mascarpone frosting. \$6

Pavlova GF/V

A summer favourite. Meringue filled with lemon curd and stewed Saanich Farms rhubarb, topped with fresh local berries and pistachio crumb. \$6

Included in Buffet

Coffee and Tea

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas, accompanied with milk, cream and sugar

Bread Service

Local, artisan breads, with whipped salted butter, elegantly served at your table or pre-set for your guests

House Made Donuts v

2 per person

Cruller style donuts, tossed with choice of cinnamon sugar, powdered sugar, lemon-coconut or sour cream glazes \$6

Cake Cutting

We offer the following cake cutting services:

Cut and display for guests to help themselves \$3 per person

Full cake cutting, plating and service \$5.5 per person

(PRICING INCLUDES PLATEWARE AND CUTLERY)

**Chef labour additional*

SOMETHING SPECIAL:

Passed Canapés

minimum 36

Smoked Salmon

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

Beef Short Rib Rilette

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

Risotto Arancini v

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

Watermelon & Feta GF

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

Beef Carpaccio GF

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

Beet Cured Salmon

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

Food Stations

Fresh Shucked Kusshi Oysters* GF/DF

Farmed in the pristine territorial waters of the K'omoks First Nation, located in Stellar Bay of the Pacific Northwest of BC. Kusshi oysters offer a clean, delicate flavour. Served with mignonette, citrus and tabasco. **\$14 per person**

Ice Carved Albacore Tuna Sashimi* DF

Albacore Tuna carved atop an ice block and served with banana leaf steamed sticky rice, tare sauce, warm dashi broth, daikon micro slaw, and fresh coriander
..... **\$13 per person**

Poke Station* DF

Albacore tuna or wild BC salmon served with sticky rice, dashi broth, pickled edamame, avocado, fresh vegetable, sweetened soy reduction and toasted sesame seeds
..... **\$13 per person**

Late Night Add Ons

The Grazing Board

The best of all worlds! Two Rivers ethically raised and naturally cured meats, locally made Island cheeses and international artisan varieties, grilled vegetables with a selection of house made chutneys, dips, mustards, marinated olives, pickles and ferments, accompanied with artisan breads and crackers

Serves 25-30 people **\$475**

'Soul Food' Martinis*

Choice of:

Garlic whipped potato GF/V

Grana padano risotto GF/V

Accompanied with:

Rosstown Farms Butter Chicken GF/DF

Alberta 'AAA' braised short rib GF/DF

Forest Mushroom Ragout GF/V

..... **\$13 per person**

Yucatan Taco Bar*

2 tacos per person

Fresh hand pressed corn tortilla, vertically farmed micro-greens, Sun Wing tomato lime-tequila salsa, queso fresco, guajillo pepper aioli

Choice of two fillings:

Ling Cod GF

Four Quarters Chorizo GF

Chicken GF

Salt Spring Island Tofu VGN

..... **\$13 per person**

**Chef labour additional*

ISLAND BUFFET

\$78 per guest

Menus are based on a minimum of 50 guests.

There will be a \$35 per hour labour charge for each chef attended station (minimum 4 hours). Each additional hour will be charged at \$35 per hour.

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE



ASK ABOUT **OUR BAR OPTIONS**