



PLATED

HATLEY CASTLE

Your Vision, Artfully Catered

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2023

PLATED

- GF GLUTEN FREE
- DF DAIRY FREE
- V VEGETARIAN
- PB PLANT-BASED

OCEAN WISE Our seafood is Ocean Wise Certified



Menus are based on a minimum of 50 guests, surcharge will apply for lower guest counts.

Entrée pricing is based on a three course dinner.

PRICES ARE APPLICABLE TO 5% GST AND AN 18% OPERATIONS FEE

SELECT ONE STARTER:

Roasted Butternut Squash Soup GF/PB
Spiced pumpkin seeds, caramelized pear

White Bean and Mushroom Soup GF/V
Truffle oil, roasted garlic, chive blossoms

Raw Salad GF/PB
TOPSOIL urban farmed greens, carrot, cucumber, fennel, tomato, radish, olive dust, white balsamic vinaigrette

Roasted Beet Salad GF/V
Whipped ricotta, pomegranate, spiced hazelnuts, halloumi 'croutons', local greens, fennel, shallot vinaigrette

Burrata & Sun Wing Tomatoes v
Basil pistou, confit heirloom cherry tomatoes, fried ciabatta croutons, balsamic reduction, crispy garlic, micro basil

Crab and Spot Prawn Salad GF
Avocado mousse, cucumber, daikon, prawn cracker, tatsoi, sesame vinaigrette **add \$6**

Harvest Gnocchi v
House made gnocchi, foraged mushrooms, broccoli pesto, tomato petals, crispy shallot, pine nuts

Albacore Tuna Crudo GF/DF
Crispy garlic and chili-parsley oil, harissa, lemon olive oil, fresh herb salad **add \$4**

Crispy Confit Pork Belly
House made cavatelli, fennel purée, asparagus, pea, shimeji, Grana Padano

Demi Cured Salmon v
Grilled oyster mushroom, tomato, fennel, snap pea, black garlic, saffron broth **add \$4**

Local Seasonal Flavours

Asparagus Salad GF
Cured egg yolk, garlic crumb, Parmigiano Reggiano, nori, confit tomato, arugula
(SEASONALLY AVAILABLE MAY—JUNE)

Enhancements

Additional Starter Courses
Surcharge where applicable **add \$12 per person**

Palate Cleanser
House made lavender lemon or raspberry
mojito sorbet **add \$6 per person**

SELECT ONE ENTRÉE:

Haida Gwaii Halibut GF

Hasselback potato, pancetta vierge, patty pan squash, tomato fondue, herb salad **\$97**

Wild BC Salmon GF/DF

Olive oil mashed potato, baby green beans, romesco, herb oil, olive crumble. **\$78**

North Pacific Sablefish GF

Ginger scallion sticky rice, soy pickled shiitake, carrot ribbons, radish, kimchi butter, dashi broth. **\$97**

Giant Pacific Scallop GF/DF

French lentil cassoulet, double smoked bacon, baby zucchini, spinach, tomato broth. **\$83**

Rosstown Farms Chicken GF

Yukon Gold potato and carrot pavé, celeriac purée, foraged mushrooms, asparagus, hunter jus **\$77**

Berryman Farms Pork GF

Local pork three ways: roasted tenderloin, chorizo spinach ragout, crispy pork belly, sweet potato smoked cheddar pave, roasted peppers, sherry pan jus **\$77**

Brome Lake Duck Breast

House made confit duck and potato pierogi, baby summer squash, spiced carrot, stone fruit jus **\$87**

Peace Country Lamb

Duo of lamb featuring olive oil confit shoulder, double chop, Manchego bread pudding, blistered carrots, king oyster mushrooms, natural jus. **\$85**

AAA Alberta Beef Short Rib GF

Bourbon demi-glace, white bean purée, creamy polenta Peninsula corn and summer squash succotash. **\$77**

AAA Alberta Beef Ribeye GF

14 oz steak, truffled fondant potatoes, foraged mushrooms, asparagus, roasted garlic, herb demi-glace **\$125**

Plant Based

Sweet Potato Ravioli PB

House made ravioli, celeriac purée, basil pesto, asparagus, summer squash, toasted pine nuts, crispy kale. **\$75**

Cauliflower Gnocchi GF/PB

Basil pesto, stewed Sun Wing tomato bruschetta, asparagus tips **\$75**

A second entrée selection is available for a fee of \$5 for all guests.

A third entrée selection is available for a fee of \$7 for all guests.

Selection for main course must be received 45 days prior to event. Seating chart is due 14 days prior to event, and selection is required to be indicated on each guest place card.

SELECT ONE DESSERT:

Chocolate Crèmeux v

Rich, silky, decadent chocolate paté, white chocolate cream, almond praline, house made banana gelato

Coconut Panna Cotta GF/PB

Aerated passionfruit, almond milk, Gobind Farms berries, caramel-pistachio popcorn

Honey Citrus Cheesecake v

Honeycomb, lemon loose mousse, candied orange zest, carbonated citrus salad, caramelized white chocolate crumb

Warm Chocolate Brownie GF/PB

Caramel, coconut-cashew ice cream, candied pecans, chocolate fondue, macerated Gobind Farms strawberries

Stone Fruit Tart v

Lemon verbena poached peaches, spiced pastry cream, hazelnut granola, stewed plums

Local Seasonal Flavours

Summer Pavlova GF/V

Lemon curd, fresh Gobind Farms berries, kiwi coulis, candied rhubarb ribbons

(SEASONALLY AVAILABLE MAY-SEPTEMBER)

Strawberry Rhubarb Mille-Feuille v

Layers of crispy, buttery filo pastry, rhubarb curd, stewed Gobind farms strawberries, pastry cream, pistachio crumb, rosé gel

(SEASONALLY AVAILABLE MAY-SEPTEMBER)

Complimentary

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 to each table or pre-set at each table



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.

