# FESTIVE BUFFET MENU

## HATLEY

## 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 nearly 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.

# DIETARY LEGEND

GF ......................... GLUTEN FREE

DF ............................ DAIRY FREE

V ............................. VEGETARIAN

VGN ................................ VEGAN

# FESTIVE DINNER BUFFET

*minimum order of 30 guests*
**$60/person**

## Salads

*Choice of 3 salads:*

### Organic Greens & Arugula GF/VGN
Compressed spiced pear, fresh candy cane beets, carrot ribbons, fennel fronds, pomegranate seeds, white balsamic vinaigrette

### Fig & Serrano Salad GF/V
Baby lettuce, Okanagan goat cheese, spiced hazelnuts, melon, balsamic-fig vinaigrette

### Ancient Grain Salad GF/VGN
Butternut squash, roasted apple, quinoa, toasted pumpkin seeds, winter greens and radicchio, sherry vinaigrette

### Roasted Beet & Endive Salad GF/V
Okanagan goat cheese, candied nuts, sherry roasted garlic vinaigrette

## Accompaniments

### Cocktail Rolls & Butter V

*Choice of 2 accompaniments:*

### Maple Butter Turnips & Carrot GF/V
Fresh thyme

### Brussel Sprouts GF
Pancetta butter, shaved piave, fried sage

### Whipped Potato GF/V
Yukon gold potatoes, roasted garlic, buttermilk

### Scalloped Potatoes V
Boursin cream sauce, caramelized onion

### Warm Brocolini V
Smoked cheddar sauce, herb toasted bread crumbs

## Entrée

### Rossdown Farms Turkey
Sous vide turkey breast, cranberry & orange chutney, traditional stuffing, house gravy

### Maple Glazed Island Ham GF
Hertels smoked ham, slow roasted with a maple glaze, fig & apple chutney, house made mustard

## Vegetarian / Vegan Substitution

### Lentil Terrine GF/VGN
Pastry crusted: sautéed spinach, roasted mushroom, caramelized onion, roasted garlic cauliflower sauce

## Buffet Add-Ons

ADD AN EXTRA SALAD . . . . . . . . . . . . . . . . . . . **$5/person**
ADD AN ADDITIONAL ACCOMPANIMENT . . . . . . **$6/person**

### Wild BC Sockeye Salmon GF
Shallot soubise, fried kale, preserved lemon vierge
. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .**add $12/person**

### Haida Gwaii Halibut
Sidestripe shrimp, Salt Spring Island mussels and clams, Hertels bacon cream sauce, Saanich Peninsula potato, fried leeks . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . **add $25/person**

### Turkey Ballotine Carvery* GF/DF
Boneless turkey leg, tourtière sausage stuffed and proscuitto wrapped . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .**add $15/person**

### Porchetta Carvery* DF
Carved Fraser Valley porik loin, chicharróns, sweet & sour onion jam, ciabatta rolls . . . . . . . . . . . . . . . . . .**add $15/person**

### Prime Rib Carvery* GF/DF
Carved Alberta 'AAA' prime rib, herb & dijon rub, dinner rolls, horseradish, dijon, pan jus
. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . **add $25/person**

*\*chef labour not included in carveries*

# Dessert

### Christmas Sweets  v
Pumpkin hand pies & demerara crackle, fruit & nut chocolate mosaic, egg nog chocolate truffle with caramelized white chocolate, sweet georgia browns, plum puddings with rum mascarpone mousse

### Warm Sticky Figgy Pudding  v
Classic Christmas dessert topped with caramel sauce and bourbon whipped cream . . . . . . . . . . . . . . . . **add $7 per person**

### Dessert Grazing Board v
Sugar Sugar – An eye catching and delicious assortment of in-house creations that will always strike a sweet note...

*May include, but not limited to:*

Cinnamon dusted churros, variety of house made marshmallows, caramel-pistashio popcorn clusters, variety of cupcakes, Truffles signature brownie, assorted chocolate truffles, decorated macarons, artisan meringue cookies, chocolate pâté, lemon-raspberry tartlettes, salted caramel squares, chocolate dipped strawberries, pavlovas
Single board (125 pieces) . . . . . . . . . . . . . . . . . . . . . . . . . . **$425**
Double board (250 pieces) . . . . . . . . . . . . . . . . . . . . . . . . . **$800**

### Fresh Sliced Fruit  vgn
Selection of melons, kiwi, pineapple, grapes, Saanich Peninsula berries (seasonally available)

Small. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . **$95**
Medium. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . **$125**
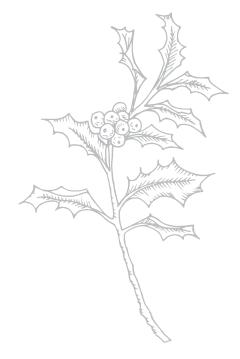
# HATLEY FESTIVE BUFFET MENU

PRICES ARE SUBJECT TO TAXES AND AN 18% OPERATIONS FEE

ASK ABOUT **OUR BAR OR BEVERAGE OFFERINGS**