



FESTIVE RECEPTION MENU

HATLEY

Your Vision, Artfully Catered

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2023



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



RECEPTION PACKAGE #1

minimum order of 30 guests

12-14 bites

\$52/person

Hors D'oeuvres

Aged Cheddar Brioche Toast

Red pepper jelly, pecans

Smoked Duck

Quince palmier, blood orange marmalade

Pickles, Ferments & Spiced Candied Nuts

GF/VGN

House-made at peak of season; a selection of local pickled vegetables & marinated Mediterranean olives with a mix of candied-spiced nuts

Root Vegetable Chips

GF/VGN

Yukon gold potato, yams, sweet potato, carrots, red and golden beets

Caramel Apple Tartlettes

Hertels maple bacon, brie

Spinach, Asiago & Artichoke Dip

v

Creamy and rich with asiago cheese in a sourdough loaf

Tourtière 'Sausage Rolls'

Classic tourtière rolled in crisp golden puff pastry

West Coast Seafood Selection

GF/DF

Wild BC salmon lox, albacore tuna, hot smoked and candied West Coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan breads and crackers.

ADD GLUTEN-FREE CRACKERS **\$2.50/portion**

Christmas Sweets

v

Pumpkin hand pies & demerara crackle, fruit & nut chocolate mosaic, egg nog chocolate truffles with caramelized white chocolate, sweet georgia browns, white chocolate-cranberry cheesecake **add \$6/person**

Warm Sticky Figgy Pudding

v

Classic Christmas dessert topped with caramel sauce and bourbon whipped cream **add \$7/person**

Chef Attended Stations

minimum order of 30 guests

chef hours additional

Potato Martini Bar

Roast garlic whipped potato with toppings including; roasted mushrooms, garlic prawns, marinated beef sirloin, butter chicken **\$13/person**

Turkey Carvery

Rosstown Farms turkey breast, traditional stuffing, cranberry sauce, turkey gravy **\$13/person**

Prime Rib Carvery

GF/VGN

Carved Alberta 'AAA' prime rib, herb & dijon rub, dinner rolls, horseradish, dijon, pan jus **\$25/person**



RECEPTION PACKAGE #2

minimum order of 30 guests

16-18 bites

\$57/person

Hors D'oeuvres

Aged Cheddar Brioche Toast

Red pepper jelly, pecans

Smoked Duck

Quince palmier, blood orange marmalade

Pickles, Ferments & Spiced Candied Nuts

GF/VGN

House-made at peak of season; a selection of local pickled vegetables & marinated Mediterranean olives with a mix of candied-spiced nuts

Root Vegetable Chips

GF/VGN

Yukon gold potato, yams, sweet potato, carrots, red and golden beets

Caramel Apple Tartlettes

Hertels maple bacon, brie

Spinach, Asiago & Artichoke Dip

v

Creamy and rich with asiago cheese in a sourdough loaf

Tourtière 'Sausage Rolls'

Classic tourtière rolled in crisp golden puff pastry

Confit Turkey Croquette

Rosstown Farms turkey, buttery 'milled' parsnip, cranberry sauce

Shrimp Cocktail

Herb-marinated poached shrimp, cocktail sauce

Meat & Cheese

Two Rivers ethically raised and naturally cured meats. Includes a variety of salame, classics like Coppa and Bresaola. Locally made island cheese and international artisan varieties, including house made chutneys, mustard, marinated olives, artisan breads and crackers

ADD GLUTEN-FREE CRACKERS **\$2.50/portion**

West Coast Seafood Selection

GF/DF

Wild BC salmon lox, albacore tuna, hot smoked and candied West Coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan breads and crackers

ADD GLUTEN-FREE CRACKERS **\$2.50/portion**

Christmas Sweets

v

Pumpkin hand pies & demerara crackle, fruit & nut chocolate mosaic, egg nog chocolate truffles with caramelized white chocolate, sweet georgia browns, white chocolate-cranberry cheesecake **included**

Warm Sticky Figgy Pudding

v

Classic Christmas dessert topped with caramel sauce and bourbon whipped cream **add \$7/person**

Chef Attended Station

minimum order of 30 guests

chef hours additional

Potato Martini Bar

Roast garlic whipped potato with toppings including; roasted mushrooms, garlic prawns, marinated beef sirloin, butter chicken **\$13/person**

Turkey Carvery

Rosstown Farms turkey breast, traditional stuffing, cranberry sauce, turkey gravy **\$13/person**

Prime Rib Carvery

GF/DF

Carved Alberta 'AAA' prime rib, herb & dijon rub, dinner rolls, horseradish, dijon, pan jus **25/person**





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PRICES ARE SUBJECT TO TAXES AND AN 18% OPERATIONS FEE



ASK ABOUT **OUR BAR OR BEVERAGE OFFERINGS**