



# FESTIVE RECEPTION 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 FREI
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 $_{\text{GF/VGN}}$

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

#### 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

#### **Chef Attended Stations**

minimum order of 30 guests chef hours additional

#### Potato Martini Bar

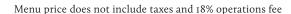
#### Turkey Carvery

Rossdown 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

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

#### Shrimp Cocktail

Herb-marianted 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

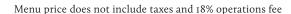
Roast garlic whipped potato with toppings including; roasted mushrooms, garlic prawns, marinated beef sirloin, butter chicken . . . . . . . . . . . . . . . . . \$13/person

#### Turkey Carvery

Rossdown Farms turkey breast, traditional stuffing, cranberry sauce, turkey gravy . . . . . . . . . \$13/person

#### Prime Rib Carvery GF/DF

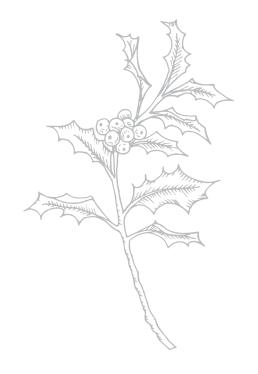
Carved Alberta 'AAA' prime rib, herb & dijon rub, dinner rolls, horseradish, dijon, pan jus 





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PRICES ARE SUBJECT TO TAXES AND AN 18% OPERATIONS FEE



ASK ABOUT OUR BAR OR BEVERAGE OFFERINGS