



ISLAND BUFFET

HATLEY CASTLE

Your Vision, Artfully Catered

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2025

ISLAND BUFFET

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

PB PLANT-BASED

OCEAN WISE Our seafood is Ocean Wise Certified



\$70 per guest

MENUS ARE BASED ON A MINIMUM OF 50 GUESTS, A SURCHARGE WILL APPLY FOR LOWER GUEST COUNTS

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

STAFFING IS ADDITIONAL

SELECT THREE SALADS

Gathered Greens GF/PB

TOPSOIL urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelized citrus vinaigrette

Watermelon Salad GF/V

Quinoa, roasted almonds, sweet onion, mint, arugula, white balsamic vinaigrette

Sun Wing Tomatoes & Fior Di Latte GF/V

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

Tricolour Fusilli Salad V

Broccoli, confit garlic pesto, roasted bell peppers, fresh lemon, Grana Padano

Quinoa Tabbouleh GF/PB

Bell peppers, Sun Wing tomatoes, red onion, cucumber, parsley, lemon vinaigrette

Hearts of Romaine

Crisp chopped romaine, Parmigiano Reggiano, pork cracklings, buttered croutons, roasted garlic Caesar dressing

Super Green Soba Noodles PB

Wilted spinach, green onion, broccoli, bell peppers, peanuts, gomaе dressing

Sunomono Ribbon Salad GF/PB

Carrot, baby cucumber, daikon, rice noodles, green onion, cilantro, yuzu tofu dressing

Green Bean Fingerling Potato Salad GF/PB

Tomato olive tapenade, celery hearts, fresh parsley, lemon dijon vinaigrette

Local Seasonal Flavours

Okanagan Peach & Mascarpone GF/V

Honey chilli mascarpone, sunflower sprouts, candied pistachio, caramelized citrus vinaigrette
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

Vancouver Island Asparagus V

Cured egg yolk, garlic crumb, Parmigiano Reggiano, nori, confit Sun Wing tomatoes, arugula
(SEASONALLY AVAILABLE MAY-JUNE)

Piri Piri Salad GF/PB

Heirloom tomatoes, charred bell pepper, cucumber, cilantro lime dressing
(SEASONALLY AVAILABLE JUNE-AUGUST)

SELECT THREE ACCOMPANIMENTS

Charred Broccolini PB

Compressed green apple, almond dukkah, pearl onions, fennel, sweet soy dressing, served at room temperature

Moroccan Roasted Cauliflower GF/V

Harissa spiced, chickpeas, heirloom carrots, braised fennel, spinach, walnut celeriac pureé

Heirloom Carrots GF/PB

Oven roasted with crispy chickpeas, confit garlic hummus, charred kale, raisin vinaigrette, served at room temperature

Chargrilled Vegetables GF/PB

Summer squash, bell peppers, asparagus, charred broccolini, balsamic portabello, oven dried Sun Wing tomatoes, all harvested locally when available, served at room temperature

Marrakesh Eggplant GF/PB

Saffron spiced blistered gem tomatoes, confit garlic, basil, toasted pine nuts

Warm Seasonal Vegetables GF/PB

Local seasonal vegetables, roasted garlic, fresh thyme

Yukon Gold Pavé GF/V

BC potatoes, thyme, heavy cream, Grana Padano

Gnocchi GF/V

Roasted Sun Wing tomatoes, torn basil, Fior di Latte

Sticky Rice Cakes GF/PB

Pan seared, ginger scallion confit, sesame roasted locally foraged mushrooms

Olive Oil Mashed Potatoes GF/PB

BC Yukon Gold potatoes, roasted garlic, Provençal herbs, sea salt

Foraged Mushroom Ravioli V

Extra virgin olive oil, Peninsula corn, spinach, grape tomatoes, herbs, Grana Padano

Fingerling Potatoes GF/DF

Duck fat roasted, rosemary & garlic gremolata

Local Seasonal Flavours

Roasted Baby Beets GF/V

Island beets, whipped ricotta, pomegranate seeds, spiced hazelnuts, halloumi 'croutons', TOPSOIL urban farmed mixed greens, fennel, shallot vinaigrette
(SEASONALLY AVAILABLE JUNE-NOVEMBER)

Roasted Delicata Squash GF/V

Confit spring onion, toasted pumpkin seeds, spiced yogurt, crispy kale
(SEASONALLY AVAILABLE AUGUST-OCTOBER)

SELECT TWO ENTRÉES

Chicken Bruschetta GF/DF

Rosstown Farms free run chicken, grilled with stewed
Sun Wing cherry tomato bruschetta & kale crisps

Wild BC Salmon GF/DF

Lemon caper verger, spring onion confit, fresh herbs

Alberta 'AAA' Beef Short Rib GF/DF

BBQ glaze & bourbon demi, grilled red onions,
crispy shoestring potatoes

Alberta 'AAA' Sirloin Steak GF/DF

Roasted locally foraged mushrooms, thyme,
sautéed onions, red wine jus

Berryman Farms Pork Belly GF/DF

Local Island pork, hoisin shallot sauce,
green onion, sesame choy

Lamb Shoulder Cannelloni

Ricotta, locally foraged mushrooms, spring peas,
baby arugula, shaved Piave

Pacific Lingcod GF/DF

Pan seared with charred Sun Wing tomatoes,
olives, capers, herbs, crispy garlic

Jumbo Shrimp GF

Asparagus tips, crispy garlic, chili oil

Malai Kofta GF/PB

Potato tofu and peas, tomato coconut curry,
micro cilantro

Haida Gwaii Sablefish & Scallops GF/DF

Charred bell pepper confit, summer herbs,
preserved lemon. **add \$7 per person**

Local Seasonal Flavours

Rosstown Farms Chicken Breast GF

Free run chicken, locally foraged mushrooms, spring
onion purée, confit garlic, fennel-herb salad

(SEASONALLY AVAILABLE AUGUST-OCTOBER)

Ocean Wise BC Spring Salmon GF

Soubise sauce, butter braised radish, sunflower sprouts

(SEASONALLY AVAILABLE APRIL-OCTOBER)

Haida Gwaii Halibut GF

Coconut cashew curry sauce, mango salsa,
toasted cashews **add \$7 per person**

(SEASONALLY AVAILABLE APRIL-NOVEMBER)

SOMETHING SWEET

Dessert Grazing Board v

Sugar Sugar - An eye catching, show stopping display of house made creations that will always strike a sweet note... may include, but not limited to: cinnamon dusted churros, fresh made marshmallows, mini cupcakes, decorated macarons, assorted tartlettes, our signature chocolate truffles and so much more!

Single board (125 pieces) **\$435**
Double decker (250 pieces) **\$810**

Fresh Sliced Fruit GF/PB

Selection of melons, pineapple, grapes,
Saanich Peninsula berries (when in season)

Small..... **\$105**
Medium. **\$135**

Pâtisserie v

Madeleines, palmiers, macarons, éclairs, petit gâteau,
chocolate dipped strawberries

(MINIMUM 3 DOZEN)..... **\$45 per doz**

Traditional Desserts v

A selection of traditional and house made sweets that may include salted caramel bars, lemon blueberry bars, pecan and chocolate chunk squares, black forest cheesecake, double chocolate brownies, Medjool date squares, Nanaimo bars

(MINIMUM 3 DOZEN)..... **\$40 per doz**

Chocolate Truffles GF/V

An ever changing assortment of creative and classic flavours

(MINIMUM 3 DOZEN)..... **\$40 per doz**

Churros v

House made, cinnamon sugar dusted,
served with dulce de leche

(MINIMUM 3 DOZEN)..... **\$45 per doz**

Coffee & Tea

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

(STATIONED) **\$4.25 per person**
(SERVED TABLESIDE) **\$6.00 per person**

Cake Cutting

We offer the following cake cutting services:

Cut and displayed for guests to help themselves

..... **\$4.00 per person**

Cut and served to guests at their seats

..... **\$5.50 per person**



LOCAL ingredients

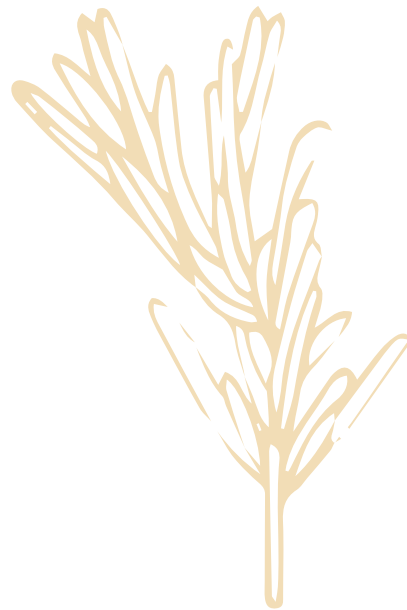
At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary 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.



ASK ABOUT **OUR BAR OPTIONS**