



CANAPÉS

HATLEY CASTLE

Your Vision, Artfully Catered

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2025

CANAPÉS

SUGGESTIONS

Pre-Dinner Canapés: 2-3 pieces per person
(1-2 hours)

Meal Replacement: up to 5 canapés to
complement grazing and food station
menus (4-6 Hours)

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

PB PLANT-BASED

OCEAN WISE Our seafood is Ocean Wise Certified



A MINIMUM OF 50 PIECES PER SELECTION

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE
STAFFING IS ADDITIONAL

HOT CANAPÉS

Truffles Timeless Favourites

Arancini v

Fried golden, oven dried Sun Wing tomato, bocconcini
..... **\$4.00 ea**

Pan Seared Scallop GF/DF

Ocean Wise, preserved lemon vierge
..... **\$4.50 ea**

Pork Belly GF/DF

Berryman Farms pork, crispy garlic, parsley, chilli oil
..... **\$4.10 ea**

Seafood

Crab & Spring Pea Flan GF

Dungeness crab, spring pea mousse, gruyère
..... **\$4.50 ea**

Salmon 'Saltimbocca' DF

Wild BC salmon, basil, prosciutto, crispy filo
..... **\$4.20 ea**

Haida Gwaii Halibut Taco

Pico de gallo, avocado crema, pickled jalapeño
..... **\$4.50 ea**

Miso Sablefish DF

Pickled shiitake, dashi broth **\$4.40 ea**

Meat

Carbonara Tortellini

Parmesan cream, crispy pancetta, micro basil
..... **\$4.20 ea**

Duck Corn Dog DF

Hoisin, shallot aioli **\$4.20 ea**

Chicken & Waffle

Fried chicken, house made mini waffle,
maple butter, pickled onion
..... **\$4.20 ea**

Scotch Quail Egg

Fried golden, herb aioli, crispy chorizo
..... **\$4.20 ea**

Vegetarian

Spring Pea Tortellini v

Black truffle, charred scallion, parmesan cream
..... **\$4.25 ea**

Truffled Potato Duchess GF/V

Fondant, caramelized whipped potato, purple potato chip
..... **\$4.00 ea**

Falafel GF/V

DROP OFF FRIENDLY
Spiced cucumber yogurt sauce **\$4.10 ea**

Palak Paneer v

Crispy garlic chili sauce **\$4.00 ea**

Plant Based

Quinoa Cashew Fritter GF/PB

DROP OFF FRIENDLY
Roasted corn chutney, pine nut emulsion
..... **\$4.10 ea**

Mushroom 'Wellington' PB

DROP OFF FRIENDLY
Puff pastry, spinach, vegan boursin **\$4.10 ea**

Prosecco Arancini GF/PB

Saffron, roasted tomato chutney **\$4.10 ea**

Cauliflower Pakora GF/PB

DROP OFF FRIENDLY
Tamarind chutney **\$4.00 ea**

Only offered as a complement to a
heavy reception or a full meal service

minimum order of 50 per selection

COLD CANAPÉS

Truffles Timeless Favourites

Smoked Salmon 'Profiterole'

DROP OFF FRIENDLY

Wild sockeye salmon mousse, pickled red onion, crispy capers
..... **\$4.20 ea**

Beef Carpaccio GF

DROP OFF FRIENDLY

Alberta 'AAA' beef tenderloin, creamy fried polenta,
truffle aioli, shaved parmesan. **\$4.20 ea**

Compressed Watermelon GF/V

Puffed goat cheese, aged balsamic gel, mint
..... **\$4.00 ea**

Vegetarian

Sundried Tomato 'Profiterole' v

DROP OFF FRIENDLY

Fresh basil, cream cheese, parmesan **\$4.00 ea**

Yukon Gold Potato Soufflé v

Truffled asparagus, crème fraîche, crispy shallot
..... **\$4.10 ea**

Deville Hen Egg GF/DF

DROP OFF FRIENDLY

Beet cured, celeriac remoulade, celery root chip
..... **\$4.00 ea**

Crispy Potato Pavé GF/V

Truffled mushroom duxelle, parsnip purée, crispy shallots
..... **\$4.00 ea**

Plant Based

Watermelon Tartar GF/PB

Grilled cucumber, scallion, crispy wonton **\$4.00 ea**

Roasted Tomato Tart PB

DROP OFF FRIENDLY

Caramelized onion jam, cashew chèvre, balsamic gel
..... **\$4.00 ea**

Vegetarian Aburi Nigiri GF/PB

DROP OFF FRIENDLY

Grilled eggplant, shallot soy mayo, radish. **\$4.00 ea**

Beet Carpaccio GF/PB

Puffed vegan boursin, pistachio crumb. **\$4.20 ea**

Seafood

Aburi Nigiri GF/DF

DROP OFF FRIENDLY

Torched tuna belly, jalapeño, unagi sauce
..... **\$4.20 ea**

Beet Cured Sockeye Salmon

DROP OFF FRIENDLY

House cured wild Pacific salmon, potato blini,
crème fraîche, tobiko. **\$4.20 ea**

Shrimp Tacos

Spicy shrimp, mango pico de gallo, pickled jalapeño,
chipotle crème fraîche. **\$4.30 ea**

Tuna Poke Tini Tini GF/DF

DROP OFF FRIENDLY

Albacore tuna, pickled vegetables, sticky rice,
ginger soy reduction, ancho chili mayo **\$4.30 ea**

Meat

Melon & Parma Ham GF

DROP OFF FRIENDLY

Herb marinated bocconcini, compressed melon
..... **\$4.20 ea**

Short Rib Rilette

Brioche toast, grape, port fluid gel. **\$4.30 ea**

Grilled Flank Steak

Cornbread waffle, charred red onion, chimichurri
..... **\$4.15 ea**

Duck Prosciutto

DROP OFF FRIENDLY

Thyme scone, crème fraîche, house made orange marmalade
..... **\$4.20 ea**

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minimum order of 50 per selection



LOCAL ingredients

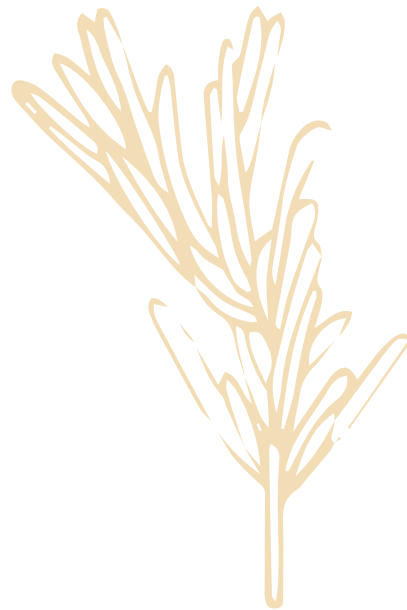
At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary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