



# CANAPÉS

HATLEY CASTLE

Your Vision, Artfully Catered

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## 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.



# CANAPÉS

GF ..... GLUTEN FREE

DF ..... DAIRY FREE

V ..... VEGETARIAN

VGN ..... VEGAN



## Truffles Timeless Favourites

Miso Sablefish GF/DF  
Pickled shiitake, dashi broth . . . . . **\$3.5 ea**

Pork Tenderloin Medallion GF/DF  
Rösti potatoes, bacon-onion jam . . . . . **\$3.25 ea**

Risotto Arancini v  
Heirloom tomato, baby mozzarella, basil bites. . . . . **\$3 ea**

## Seafood

Prawn Dumpling DF  
Miso broth, sesame emulsion, micro cilantro. . . . . **\$3 ea**

Dungeness Tortellini  
Parmesan cream, spring onion . . . . . **\$3.5 ea**

Grilled Humboldt Squid GF/DF  
Sofrito, pickled romaine rib . . . . . **\$3.5 ea**

Smoked Cedar Plank Salmon GF/DF  
Maple gastrique, puffed spiced rice . . . . . **\$3.25 ea**

Halibut Tacos  
Pico de gallo, chipotle cream . . . . . **\$3.5 ea**

Grilled Scallop GF  
Cipollini cream, warm pancetta vierge . . . . . **\$3.5 ea**

Chargrilled Spot Prawn GF/DF  
Chimichurri, citrus-fennel salad  
(SEASONALLY AVAILABLE MAY-JULY) . . . . . **\$4 ea**

## Meat

Duck Confit Croquette GF  
Blue benedict mousse, red wine cherry compote. . . . . **\$3.25 ea**

Braised Short Rib GF  
Potato pavé, yam chip, currant sauce. . . . . **\$3.25 ea**

Thai-Chili Pork Belly GF/DF  
Pineapple relish, kaffir lime salt . . . . . **\$3.25 ea**

Curried Lamb Rilette GF  
Pakora, tomato chutney . . . . . **\$3.25 ea**

Beef Kofta GF/DF  
Red chili conserve, cucumber mint salad . . . . . **\$3 ea**

Southern Fried Chicken  
Waffles, maple butter, pickled onion . . . . . **\$3.25 ea**

Metchosin Lamb Rack GF/DF  
Garlic and herb rubbed, mint-preserved lemon sauce  
(SEASONALLY AVAILABLE MAY-JULY) . . . . . **\$4 ea**

## Vegetarian

House Made Gnocchi v  
Pea purée, parmesan crisp. . . . . **\$3 ea**

Moroccan Chickpea Ragout GF  
Poppadum crisp, cucumber yogurt . . . . . **\$3 ea**

Semolina Gnocchi  
Foraged mushroom ragout, toasted pine nuts . . . . . **\$3.25 ea**

Black Truffle Tortellini v  
Ratatouille, parmesan crumble, micro basil . . . . . **\$3.25 ea**

Baked Ricotta Cake v/GF  
Spiced eggplant relish, carrot chip, cumin salt . . . . . **\$3 ea**

Brie Bread Pudding v  
Pear fluid gel, apple crisp . . . . . **\$3 ea**

Cauliflower Pakora v/GF  
Coconut mango raita . . . . . **\$3 ea**

Pan Fried Halloumi GF  
Eggplant marinara, olive tapenade . . . . . **\$3.25 ea**

Grilled Longview Farms Asparagus  
Béarnaise, herb new potato  
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER) . . . . . **\$3.50 ea**

## Vegan

Avocado Tempura GF  
Mango birds-eye chili salsa, basil tips . . . . . **\$3.25 ea**

Falafel GF/DF  
Oven dried tomato, cucumber mint relish . . . . . **\$3 ea**

## Truffles Timeless Favourites

Smoked Salmon-Mascarpone Crêpe  
Scallions, pickled shallot, crispy caper. . . . . **\$3.5 ea**

Beef Carpaccio <sup>GF</sup>  
Fried polenta, micro arugula, parmesan, truffle aioli. . . . . **\$3.5 ea**

Butter Poached Beet <sup>GF/V</sup>  
Puffed goat cheese, toasted pistachio crumb . . . . . **\$3.25 ea**

## Seafood

Smoked Pacific Octopus <sup>GF/DF</sup>  
Marinated potato, pancetta vierge . . . . . **\$3.5 ea**

Dungeness Crab Salad <sup>GF</sup>  
Avocado mousse, pickled mini cucumber, mango . . . . . **\$3.5 ea**

Ahi Tuna <sup>GF/DF</sup>  
Niçoise tapenade, confit potato, truffle aioli . . . . . **\$3.5 ea**

Beet Cured Salmon  
Potato blini, pickled cucumber. . . . . **\$3 ea**

Scallop Ceviche <sup>GF/DF</sup>  
Yam chip, leche de tigre. . . . . **\$3.5 ea**

BC Salmon-Avocado Tartar <sup>GF/DF</sup>  
Nori tempura, sriracha, sesame mayo . . . . . **\$3.5 ea**

Side Stripe Shrimp <sup>GF/DF</sup>  
Pinot Gris poached, avocado foam, sweet cucumber  
(SEASONALLY AVAILABLE MAY-JULY) . . . . . **\$4 ea**

## Meat

Beef Short Rib Rilette  
Butter toasted brioche, charred green onion . . . . . **\$3.25 ea**

Parma Ham <sup>GF</sup>  
Compressed melon, crème fraîche, micro arugula. . . . . **\$3 ea**

Currant Palmier  
Duck prosciutto, pear marmalade, thyme aioli. . . . . **\$3 ea**

Beef Tartar <sup>DF</sup>  
64 degree egg yolk, crostini. . . . . **\$3.5 ea**

Venison Carpaccio <sup>DF/GF</sup>  
Burnt orange segments, rosemary dust . . . . . **\$4 ea**

Metchosin Lamb Loin <sup>GF/DF</sup>  
Spiced pine nut emulsion, hibiscus gastrique  
(SEASONALLY AVAILABLE MAY-JULY) . . . . . **\$4 ea**

## Vegetarian

Polenta <sup>GF</sup>  
Whipped chèvre, tomato-balsamic chutney . . . . . **\$3 ea**

Watermelon & Feta <sup>GF</sup>  
Sweet balsamic fluid gel . . . . . **\$3 ea**

Fava Bean Bruschetta  
White bean cream, ancient grain crostini . . . . . **\$3.25 ea**

Tomato Tart  
Onion jam, whipped goat cheese, baby basil,  
balsamic fluid gel . . . . . **\$3 ea**

Brûléed Peninsula Fig  
Savory Island goat cheese tart, port gastrique  
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER) . . . . . **\$3.50 ea**

## Vegan

Quinoa-Cashew Fritter <sup>GF</sup>  
Pine nut emulsion, corn chutney. . . . . **\$3 ea**

Polenta <sup>GF</sup>  
Cashew chevre, roasted caponata salad. . . . . **\$3.25 ea**

## Something Sweet

### Sweet Lollipops v

Including cheesecake, bavoise, house-made marshmallow, macaron. . . . . **\$3.5 ea**

### Shaft Shots GF/V

Coffee, cream and vodka with a chocolate straw and gold shimmer . . . . . **\$4 ea**

### Truffles GF/V

Dark chocolate & orange, chai latte, earl grey & lavender, chili lime . . . . . **\$3 ea**

### Chocolate Dipped Strawberries GF/V

Gobind Farms strawberries dipped in chocolate and coated with a variety of flavours including caramelized white chocolate, toasted coconut, pistachios, and white chocolate pinstripes . . . . . **\$3 ea**

### Parisiennne Petit Gâteau v

Mini, bite-sized decorated cakes . . . . . **\$3.5 ea**

### Dark Chocolate Cupcake v

Cardamom brown butter icing . . . . . **\$3.5 ea**

### Grilled Peach GF/V

Urban Bee honey-ricotta, candied almond crumble (SEASONALLY AVAILABLE JULY-AUGUST) . . . . . **\$3.5 ea**



## SUGGESTIONS

### Afternoon Cocktail Party

7-14 PIECES PER PERSON (2-4 HOURS)

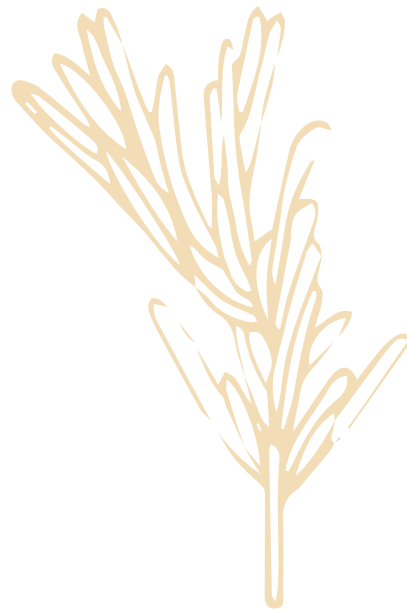
### Pre-Dinner Canapés

4-8 PIECES PER PERSON (1-2 HOURS)

### Meal Replacement

14-18 PIECES PER PERSON (4-6 HOURS)

A MINIMUM OF 36 PIECES PER SELECTION  
PRICES ARE APPLICABLE TO 5% GST AND AN 18% OPERATIONS FEE



ASK ABOUT **OUR BAR OPTIONS**