



ISLAND BUFFET

HATLEY CASTLE

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net



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.

ISLAND BUFFET

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

VGN VEGAN



SELECT THREE SALADS:

Truffles Favourites

Gathered Greens GF/VGN

Topsoil urban farmed greens, shaved fennel, orange segments, sweet and salty pecans, radish, candy cane beets, champagne vinaigrette

Watermelon-Ancient Grain Salad GF/V

Okanagan goat cheese, baby arugula, quinoa, toasted almonds, mint, white balsamic vinaigrette

Sun Wing Tomatoes & Buffalo Mozzarella GF/V

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

Chef's Selections

'Power' Salad GF/VGN

Topsoil urban farmed greens, shaved brussel sprouts, spiced pepitas, sun dried cranberries, sprouted lentils, farro, burnt orange vinaigrette

Not Your Traditional Caesar GF

Grilled hearts of romaine, Berryman Farms pork rinds, Qualicum raclette, roasted garlic-split balsamic dressing

Spring Vegetable Pasta Salad v

Sea shell pasta, roasted Sun Wing cherry tomatoes, roasted peppers, baby arugula, summer squash, Grana Padano, basil-buttermilk dressing

Smoked Albacore Tuna 'Nicoise' GF/DF

Baby green beans, confit Sun Wing tomatoes, pickled new potatoes, grated egg yolk, kalamata olive dust, white truffle Dijon vinaigrette **add \$5**

Sprouted Lentil Salad GF/VGN

Grilled radicchio and kale, baby frisée, puffed quinoa, toasted sunflower seeds, cucumber, tomato, fresh basil, roasted cashew vinaigrette

Local Seasonal Flavours

Grilled Okanagan Peaches DF

Parma ham, torn ciabatta croutons, Topsoil urban farmed greens, extra virgin olive oil. **add \$2**
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

Brûléed Saanich Figs GF/V

Québécois blue benedict cheese, red wine gastrique, lemon candied pecans, Topsoil urban farmed greens **add \$2**
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

Cowichan Valley Asparagus GF/V

Lemon-basil butter sauce, pickled red onion, toasted almonds **add \$2**
(SEASONALLY AVAILABLE MAY-JUNE)



Additional salads **\$5 per person + surcharge** where applicable

SELECT THREE ACCOMPANIMENTS:

Truffles Favourites

Chargrilled Vegetables GF/V

Locally harvested seasonally: pesto grilled zucchini, charred bell peppers, balsamic eggplant and portobello mushroom, oven dried Sun Wing tomatoes, heirloom baby carrots, grilled asparagus

Yukon Gold Potato Pavé GF/V

Layered potato with caramelized onion, fresh thyme, cream, Grana Padano

Pappardelle v

Organic egg noodles, vegetable ragout, fresh basil, Sun Wing tomato sauce, Natural Pastures baby mozzarella

Chef's Selections

Broccolini GF/V

Roasted bell pepper, garlic, chili oil, Grana Padano

Warm Seasonal Vegetables GF/VGN

Roasted cipolini onion emulsion, fresh thyme

Roasted Baby Beets GF/V

Candy cane and golden varieties, braising greens, goat cheese dressing, sherry gastrique

Pan Seared Gnocchi v

Roasted Sun Wing tomatoes, peppers, spinach, ricotta, fresh basil pesto

White Bean Cassoulet GF

Pancetta, thyme, creamed leeks

Local Seasonal Flavours

Saanich Peninsula Banana Potatoes GF/DF

Demi-glace roasted, rosemary, thyme, garlic (SEASONALLY AVAILABLE JUNE-OCTOBER)

Roasted Heirloom Carrots GF/V

Qualicum brie crisps, crème fraiche, Butler Farm hazelnut sherry vinaigrette

(SEASONALLY AVAILABLE JUNE-OCTOBER)

Saanich Organics Summer Squash GF/VGN

Arugula-basil pistou, caramelized Walla Walla onion, preserved lemon emulsion

(SEASONALLY AVAILABLE JUNE-OCTOBER)

SELECT TWO ENTRÉES:

Truffles Favourites

Rosstown Farms Chicken Bruschetta GF/DF
Free run, roasted Sun Wing gem tomatoes,
fresh basil, crispy onions

Ocean Wise BC Wild Salmon GF
Roasted Silver Rill corn sauce, tarragon-fennel salad

Alberta 'AAA' Top Sirloin Medallions GF
Roasted king oyster mushrooms, red wine braised
Walla Walla onions, dijon beef reduction

Chef's Selections

Haida Gwaii Sablefish GF/DF
Miso marinated, green tea broth, pea shoot &
radish sprout salad **add \$7**

Berryman Farms Pork Chop GF/DF
Red wine braised cabbage, roasted apple,
mustard seed pan jus

Rack of Lamb
Tomato-eggplant ragout, roasted crimini mushroom,
dijon herb crust **add \$10**

Alberta 'AAA' Short Ribs GF
Slow braised, yam puree, chimichurri sauce, parsnip chips

Northern Pacific Arctic Char GF/DF
Pan seared, lemon caper vierge, confit Sun Wing tomatoes,
watercress, herb salad **add \$3**

Local Seasonal Flavours

Halibut & Sidestripe Shrimp GF
Salt Spring Island mussels, Hertels bacon cream sauce,
Saanich Peninsula banana potatoes, fried leeks **add \$7**
(SEASONALLY AVAILABLE APRIL-SEPTEMBER)

Rosstown Farms Chicken Breast GF
Free run, Sooke foraged mushrooms, spring onion purée,
confit garlic, fresh tarragon
(SEASONALLY AVAILABLE AUGUST-OCTOBER)

Ocean Wise BC Spring Salmon GF
Soubise sauce, butter braised radishes, watercress-herb salad,
puffed wild rice
(SEASONALLY AVAILABLE MAY-JUNE)



Additional entrées **\$7 per person + surcharge** where applicable

OPTIONAL CARVERIES:

Chef Attended Carveries*

Pricing is based per person

Alberta 'AAA' Beef Carvery GF/DF

All beef carveries accompanied with dijon mustard, horseradish, pan jus, house-made chutney

Choice of:

- Sirloin GF/DF..... **\$8**
- Striploin GF/DF..... **\$12**
- Prime Rib GF/DF..... **\$15**

Smokehouse Carvery GF/DF

All smokehouse carveries accompanied with BBQ mop sauce, chimichurri, steak sauce, crispy onions

Choice of:

- 'AAA' House Smoked Brisket GF/DF..... **\$10**
- Cedar Plank Salmon GF/DF..... **\$12**
- Berryman Farms Baby Back Ribs GF/DF..... **\$15**

Porchetta GF/DF

Fraser Valley pork loin, rolled with herbs and garlic, chicharrons, sweet & sour onion jam..... **\$12**



*Chef labour additional

SOMETHING SWEET:

Pricing is based per person

Truffles GF/V

Dark chocolate & orange, chai latte, Earl Grey,
milk chocolate & caramelized white chocolate,
chili lime **\$4**

Fresh Sliced Fruit GF/VGN

Selection of melons, kiwi, pineapple, grapes and
Saanich Peninsula berries (when in season) **\$4**

Brûlée Lemon Tart v

Gobind Farms berries(when in season),
torched meringue, macaron **\$6**

Miniature Delights v

French Gâteau, macarons, pavlova, chocolate truffles,
madeleines, palmier **\$6**

Included in Buffet

Coffee and Tea

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

Bread Service

Local, artisan Fol Epi breads, with whipped salted butter,
elegantly served at your table or pre-set for your guests

Tiramisu Shots v

Espresso ladyfingers, vanilla mascarpone, dark chocolate
ganache, hazelnut crumb and chocolate tuille **\$6**

Seasonal Fruit Hand Pies v

Chai mascarpone frosting **\$6**

Pavlova GF/V

A summer favourite. Meringue filled with lemon curd
and stewed Saanich Farms rhubarb, topped with
fresh local berries and pistachio crumb. **\$6**

Sweet Verrines v

Fun filled mason jars, including panna cotta, cheesecake,
fresh baked vanilla shortcake and chocolate mousse.
Top with your choice of enhancements, which can
include fresh berries, whipped cream, caramel and
chocolate sauces, lemon curd, nuts and fruit coulis **\$6**

House Made Donuts v

Cruller style donuts, tossed with choice of
cinnamon sugar, powdered sugar, lemon-coconut
or sour cream glazes **\$6**

Cake Cutting

We offer the following cake cutting services:

Cut and display for guests to
help themselves **\$2 per person**

Full cake cutting, plating and service. . . **\$4 per person**

(PRICING INCLUDES PLATEWARE AND CUTLERY)

SOMETHING SPECIAL:

Passed Canapés

minimum 36

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

Thai-Chili Pork Belly GF/DF
Compressed pineapple relish, kaffir lime salt. **\$3 ea**

Risotto Arancini V/DOF
Heirloom tomato, baby mozzarella, basil bites. **\$3 ea**

Watermelon & Feta GF/DOF
Sweet balsamic fluid gel **\$3 ea**

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

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

Food Stations

Fresh Shucked Kusshi Oysters GF/DF
Farmed in the pristine territorial waters of the K'omoks First Nation, located in Stellar Bay of the Pacific Northwest of BC. Kusshi oysters offer a clean, delicate flavour. Served with mignonette, citrus and tabasco. **\$12 per person**

Ice Carved Albacore Tuna Sashimi DF
Albacore Tuna carved atop an ice block and served with banana leaf steamed sticky rice, Tari sauce, warm dashi broth, daikon micro slaw, and fresh coriander **\$12 per person**

Poke Station DF
Albacore Tuna or Wild BC Salmon served with sticky rice, dashi broth, pickled edamame, avocado, fresh vegetable, sweetened soy reduction and toasted sesame seeds **\$12 per person**

Late Night Add Ons

The Grazing Board
The best of all worlds! Two Rivers ethically raised and naturally cured meats. Locally made island cheese and international artisan varieties. Grilled vegetables with a selection of house made chutneys, dips, mustards, marinated olives, pickles & ferments. Accompanied with artisan breads & crackers
Serves 25-30 people **\$475**

'Soul Food' Martinis
Choice of:
Garlic whipped potato GF/V
Grana padano risotto GF/V
Accompanied with:
Rosstown Farms Butter Chicken GF/DF
Alberta 'AAA' braised short rib GF/DF
Forest Mushroom Ragout GF/V
. **\$11 per person**

Yucatan Taco Bar
2 tacos per person
Fresh hand pressed corn tortilla, vertically farmed micro-greens, Sun Wing tomato lime-tequila salsa, queso fresco, guajillo pepper aioli
Choice of two fillings:
Ling Cod GF
Four Quarters Chorizo GF
Chicken GF
Salt Spring Island Tofu VGN
. **\$10 per person**

Deep Fried Mac & Cheese Pops V
House-made ketchup
(MINIMUM 3 DOZEN). **\$38 per dozen**

House Made Donuts V
Cruller style donuts, tossed with choice of cinnamon sugar, powdered sugar, lemon-coconut or sour cream glazes **\$8 per person**

Chocolate Fondue V
Callebaut semi-sweet chocolate, waffle bites, housemade marshmallow, strawberries, cheesecake pops, cream puffs and double chocolate brownies. . . **\$10 per person**

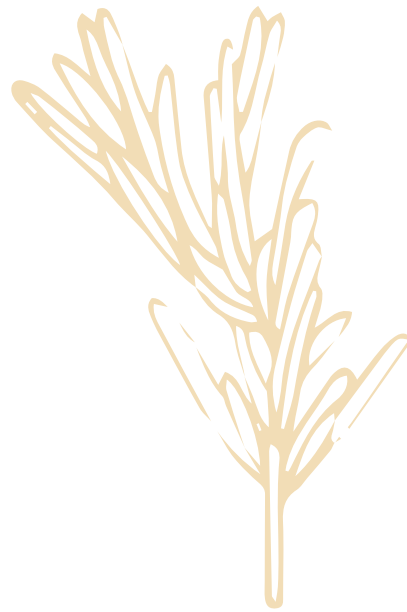
**Chef labour additional*

ISLAND BUFFET

\$74 per guest

Menus are based on a minimum of 50 guests, a surcharge will apply for lower guest counts.

PRICES ARE APPLICABLE TO TAXES AND AN 18% OPERATIONS FEE



ASK ABOUT **OUR BAR OPTIONS**