



PLATED

HATLEY CASTLE

Your Vision, Artfully Catered

250.544.0200 events@truffles catering.net truffles catering.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.

PLATED

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

VGN VEGAN



SELECT ONE STARTER:

Truffles Classics

'Raw' Salad GF/VGN

Topsoil urban farmed mixed lettuce, carrot & cucumber ribbons, pickled fennel, radish, snap peas, black olive dust, roasted cashew vinaigrette

Roasted Butternut Squash Soup GF/VGN

Coconut milk, caramelized pear, Butler Farm hazelnuts

Seared Scallop GF

Fingerling potato, cucumber, romaine, dill crème fraîche, lemon confit, Northern Divine caviar **add \$7**

Chef's Choices

Octopus Merguez GF

Fried polenta, spiced pork sausage, romesco aioli, split watercress vierge, toasted almonds, romaine foam . . . **add \$7**

Ocean Wise Albacore Tuna Tartar GF

Avocado mousse, black sesame puree, yuzu aioli, crispy jalapeño, spiced rice cracklin', cucumber, spring pea tendrils **add \$3**

Melon Salad DF

Baby arugula and fennel salad, shaved parma ham, cantaloupe, honeydew and watermelon, shizo tips, ciabatta croutons, orange blossom vinaigrette

Harvest Gnocchi GF/VGN

Roasted Matsutake mushrooms, butternut squash, cauliflower 'soubise', shaved 'parmesan', kale chips

Local Seasonal Flavours

Burrata & Sun Wing Tomatoes v

Basil pistou, confit heirloom cherry tomatoes, fried ciabatta croutons, balsamic reduction, crispy garlic, micro basil
(SEASONALLY AVAILABLE MAY—OCTOBER)

Sooke Foraged Mushroom Tortellini v

Free-range egg pasta, butternut squash, watercress, nettle pesto, butter sauce, piave
(SEASONALLY AVAILABLE AUGUST—OCTOBER)

Spot Prawns

Dungeness crab arancini, fiddleheads, confit Sun Wing tomato & garlic scapes, roasted sweet peppers, basil puree
(SEASONALLY AVAILABLE APRIL—JUNE) **add \$10**

Enhancements

Additional Starter Courses

Surcharge where applicable **add \$12 per person**

Palate Cleanser

House made lavender lemon or raspberry
mojito sorbet **add \$5 per person**

SELECT ONE ENTRÉE:

Truffles Classics

Haida Gwaii Halibut GF/DF
Fingerling potato, chard rib and fresh herb salad,
pancetta vierge **\$89**

Alberta 'AAA' Short Rib GF
Slow cooked, heirloom baby carrots, butter braised cippolini
onion, folded Yukon Gold potato, cauliflower puree,
rosemary-beef reduction **\$76**

Rosstown Farms Chicken Marbella GF
Heirloom baby carrots, broccolini, parmesan polenta,
macerated plum sauce with olives and capers **\$76**

Chef's Choices

Haida Gwaii Sablefish GF
Polenta cream, stewed Sun Wing tomato-lentil ragout, split
watercress sauce, sablefish chicharron **\$93**

Wagyu Ribeye GF
Brant Lake raised, black truffle fondant potatoes, balsamic
morels, asparagus, thyme and roast garlic demi-glace,
cured marrow **\$126**

Ocean Wise Pacific Salmon GF
Lightly smoked, roasted Saanich Organics beets, braised
endive, smashed German butter potatoes, split maple brown
butter **\$78**

Fraser Valley Rabbit GF
Stuffed rabbit saddle, house made sausage, white bean
cassoulet, arugula-fennel puree, butter braised celeriac . . **\$91**

Brûléed Avocado GF/VGN
Sous vide butternut squash, quinoa-cashew fritters, fried
cabbage, yam puree, gem tomatoes, baby king oyster
mushrooms **\$71**

Local Seasonal Flavours

Berryman Farms Pork
House-made gnocchi, braised belly, tenderloin, Saanich
Organics kale, foraged mushrooms, parmesan-celery root
puree, Butler Farms hazelnuts **\$76**
(SEASONALLY AVAILABLE MAY-OCTOBER)

Metchosin Lamb GF
Applewood-smoked loin, fingerling potato gratin, charred
cipollini onions, eggplant-tahini puree, roasted heirloom
carrots, spruce lamb jus **\$105**
(SEASONALLY AVAILABLE MAY-OCTOBER)

Additional Entrées

Multiple Choice Entrée Selections

Maximum of 3 choices plus a vegetarian option.

*14 days notice is requested for pre-selected multiple
entrée choices*

- 1 choice **included**
- 2 choices **\$.5 per person**
- 3 choices **\$.7 per person**

SELECT ONE DESSERT:

Truffles Classics

Coconut Panna Cotta GF/VGN

Aerated passionfruit, almond milk, Gobind Farms berries, caramel-pistachio popcorn

Salted Caramel Tart v

Bittersweet chocolate mousse, 2% Jazz coffee smoked cherries, torched bourbon meringue

Chef's Choices

Coffee and Donuts v

Saanich Peninsula spiced apple compote, espresso pot de creme, handmade artisan mini donuts, caramel sauce

Urban Bee Honey Cake v

Halva, honeycomb, elderflower coulis, carbonated fruit, compressed melon, spiced crème fraiche, apricot pearls

Chocolate 'Aero' GF/V

2% Jazz coffee anglaise, Arcango noir 85% cacao 'aero', torched meringue, puffed white chocolate, passionfruit semifreddo, pistachio crumb

Local Seasonal Flavours

Strawberry 'Shortcake' v

Torn vanilla bean shortcake, macerated Gobind Farms strawberries, white chocolate mousse, lemon basil meringue
(SEASONALLY AVAILABLE JUNE-OCTOBER)

Saanich Peninsula Brûléed Figs v

Orange-rosemary goat cheese tarts, Salt Spring Island port reduction, quince sorbet, Douglas Fir fluid gel
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

Included

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

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:
Rosdown 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

PLATED

Menus are based on a minimum of 50 guests, surcharge will apply for lower guest counts. Entrée pricing is based on a three course dinner.

PRICES ARE APPLICABLE TO 5% GST AND AN 18% OPERATIONS FEE



ASK ABOUT **OUR BAR OPTIONS**