

GRAZING HATLEY CASTLE



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.

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.



GRAZING

GF GLUTEN	FREE
DFDAIRY	FREE
VVEGETA	RIAN
VGN V	EGAN



Raised & Cultured

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 and ferments and accompanied with artisan breads and crackers.

Serves groups of 25–30 people......**\$475**

Meat & Cheese

Two Rivers ethically raised and naturally cured meats. Includes a variety of salamis, classics like coppa and bresaola. Locally made island cheese and international artisan varieties. including house made chutneys, canoe brew mustard, marinated olives, artisan breads and crackers

Small	175
Medium	215

Charcuterie DF

Two Rivers ethically raised and naturally cured meats. includes a variety of salamis classics like coppa and bresaola. Featuring house made chutneys, marinated olives, Canoe Brew mustard, dried fruits, candied almonds, artisan breads and crackers

Small	\$175
Medium	\$215

Artisan Cheese

Locally made island cheese and international artisan varieties. featuring house made chutneys, marinated olives, dried fruits, grapes, candied almonds, artisan breads and cracker

Small	
Medium	\$215

Grilled Okanagan Peaches & Parma Ham

Blue benedict cheese from Quebec, local baby rocket, extra virgin olive oil, splash of sherry vinegar and ciabatta croutons

Small	\$165
Medium	\$210
(SEASONALLY AVAILABLE JULY-AUGUST)	

Chicken Puttanesca DF

Fresh torn prosciutto, confit Sun Wing tomatoes, herb and fennel salad, anchovy dressing, crispy capers, ciabatta croutons

Small	\$165
Medium	\$210

House-Smoked Brisket DF

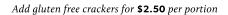
3-day cure and smoked all day, served with steak sauce, sauerkraut, beer mustard, house made bread & butter pickles, pretzel bun sliders

Small	 																		\$16	5
Medium.	 			 															\$210)

Berryman Farms Pork Loin Medallions

Pinot noir poached pears, Canoe Brew mustard, red wine gastrique, caramelized onion & thyme biscuits

Small																	\$16	5
Medium.																	\$21	0



Sustainably Sourced Seafood

Seacuterie Grazing Board

The best of all oceans! Haida Gwaii smoked and seared tuna, Dungeness crab salad, smoked pacific octopus, hot and cold smoked salmon, in house beet cured salmon, poached ocean wise prawns, tuna conserve, smoked oysters, and scallop poke. Accompanied with pickled vegetables, niçoise potatoes, dill cream cheese and romesco.

Vancouver Island Poke DF

Albacore tuna or wild sockeye salmon dressed in a leche de tigre avocado, marinated cucumber with spring onions, vertically farmed pea tendrils, pickled edamame, citrus-sambal mayo, pineapple sticky rice, sweetened soy glaze, served with wonton cups

Small	\$175
Medium	\$255

Coast Sushi GF/DF

Wild BC smoked salmon and avocado, crispy fried shrimp, togarashi spiced albacore tuna, pickled ginger, wasabi, tamari

50 pieces	 	 	 \$95
100 pieces	 	 	 \$145

Salt Spring Island Mussels and Clams

Served warm. chorizo, smoked paprika cream, oven dried Sun Wing tomatoes, torn basil, fresh baguette for dipping

_	nounds -	aprox to	nieces		\$175
- 7	pounds	aprox. 10	J PICCOS.	 	

Smoked & Candied Seafood DF

BC salmon lox, candied and hot smoked salmon, albacore tuna, pepper smoked mackerel, smoked oysters, artisan breads and crackers

Small	 \$175
Medium	 \$255

West Coast Seafood Selection DF

Wild BC salmon lox, albacore tuna, hot smoked and candied west coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan breads and crackers

Small	\$185
Medium	\$275

Haida Gwaii Tuna 'Nicoise' DF

New potatoes, green beans, cherry tomatoes, hard boiled eggs, truffle dijon vinaigrette, artisan breads and crackers

Small\$	175
Medium	255

Tuna Conserva DF

Haida Gwaii albacore tuna, fennel, roast garlic, artisan breads and crackers

Small	\$150
Medium	\$200

Poached Prawn Buckets GF/DF

Oceanwise prawns, pinot gris poached, fresh herb, lemon with tomato-horseradish sauce

35 pieces	\$100
70 pieces	\$150

Vegetarian & Vegan

Mezze

A taste of the Mediterranean. Herb and lemon scented feta, fried cauliflower fritters, house made pickles, olives and ferments, pistachio rolled goat cheese, popcorn chickpeas, marinated artichokes, chargrilled vegetables, baba ghanoush,

red pepper hummus, artisan breads and crackers
Small. \$125 Medium. \$175
Polenta Fries $_{\mathrm{GF/V}}$ Creamy parmesan polenta, accompanied with a spicy roasted Sun Wing tomato sauce
50 pieces \$95 70 pieces \$110
Spiced Corn Fritters GF/V/DF Marinated Sun Wing tomato sofrito, fresh coriander and basil, guajillo chili aioli
50 pieces \$95 70 pieces \$110
House Made Root Vegetables Chips GF/VGN Yukon gold potato, yams, sweet potato, carrots, red and golden beets
Small. \$100 Medium. \$125
Chargrilled Vegetables GF/V

Locally harvested when in season. Pesto grilled zucchini,

charred bell peppers, balsamic eggplant and portobello mushroom, oven dried Sun Wing tomatoes, heirloom baby

carrots and Longview Farms grilled asparagus

Coconut Red Lentil Dahl VGN

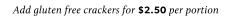
Toasted garam masala spices and red lentils stewed in

coconut milk, fresh coriander, charred lime. Chilled and served with grilled naan and poppadum
Small \$75 Medium. \$100
Avocado Salad Rolls GF/VGN Rice paper rolls, vermicelli noodles, mango, mint, crisp vegetables, sweet kaffir lime-chili sauce
50 pieces \$195 75 pieces \$250
Vegetarian Maki Rolls GF/VGN Vegetable maki sushi, avocado, and tempura yam, pickled ginger, wasabi, soy sauce
50 pieces \$90 70 pieces \$110
Garden Vegetables GF/V Seasonal vegetables, smoked paprika hummus, herb artichoke dip
Small. \$80 Medium. \$105
Mediterranean Spreads vay

Mediterranean Spreads VGN

Sun dried tomato olive tapenade, Catalan Sun Wing tomato bruschetta, smoked paprika hummus, artisan breads and crackers

Small	. \$75
Medium.	\$100



Desserts

Dessert Grazing Board

Sugar Sugar - An eye catching and delicious assortment of in-house creations that will always strike a sweet note...

Includes the following:

Brûlée Lemon Tart v

Apple Cardamom Hand Pies v

Chai mascarpone frosting (MINIMUM 6).....**\$6 each**

Honey Cornmeal Cake GF

Pâtisserie v

Madeleine, palmiers, macarons, éclairs, petit gâteaux, chocolate dipped strawberries

(MINIMUM 3 DOZEN)......\$39 per doz

Truffles GF/V

Fresh Sliced Fruit GF/VGN

Selection of melons, kiwi, pineapple, grapes, Saanich Peninsula berries (seasonally available)

Small	 . \$95
Medium	 \$125

Traditional Desserts v

Churros v

Gluten Free Options

Breakfast breads, dessert, cookie, granola bar\$6 each





GRAZING

Sizes

SMALL: 35–40 bites

MEDIUM: 50–55 bites
(servings per platter are approximate)

PRICES ARE APPLICABLE TO TAXES AND 18% OPERATIONS FEE



ASK ABOUT OUR BAR OPTIONS