**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.
RECEPTION PACKAGE #1

minimum order of 30 guests
12-14 bites
$52/person

Hors D’oeuvres
Aged Cheddar Brioche Toast
Red pepper jelly, pecans

Smoked Duck
Quince palmier, blood orange marmalade

Pickles, Ferments & Spiced Candied Nuts
GF/VG
House-made at peak of season; a selection of local pickled vegetables & marinated Mediterranean olives with a mix of candied-spiced nuts

Root Vegetable Chips GF/VG
Yukon gold potato, yams, sweet potato, carrots, red and golden beets

Caramel Apple Tartlettes
Hertels maple bacon, brie

Spinach, Asiago & Artichoke Dip v
Creamy and rich with asiago cheese in a sourdough loaf

Tourtière ‘Sausage Rolls’
Classic tourtière rolled in crisp golden puff pastry

West Coast Seafood Selection GF/DF
Wild BC salmon lox, albacore tuna, hot smoked and candied Wild Coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan breads and crackers.
ADD GLUTEN-FREE CRACKERS ...................... $2.50/portion

Chef Attended Stations
minimum order of 30 guests
chef hours additional

Potato Martini Bar
Roast garlic whipped potato with toppings including; roasted mushrooms, garlic prawns, marinated beef sirloin, butter chicken ......................... $13/person

Turkey Carvery
Rossdown Farms turkey breast, traditional stuffing, cranberry sauce, turkey gravy .................. $13/person

Prime Rib Carvery GF/VG
Carved Alberta ’AAA’ prime rib, herb & dijon rub, dinner rolls, horseradish, dijon, pan jus
......................................................... $25/person

Christmas Sweets v
Pumpkin hand pies & demerara crackle, fruit & nut chocolate mosaic, egg nog chocolate truffles with caramelized white chocolate, sweet georgia browns, white chocolate-cranberry cheesecake ............... add $6/person

Warm Sticky Figgy Pudding v
Classic Christmas dessert topped with caramel sauce and bourbon whipped cream .................... add $7/person

Menu price does not include taxes and 18% operations fee
RECEPTION PACKAGE #2

*minimum order of 30 guests*

16-18 bites

*$57/person*

**Hors D’oeuvres**

**Aged Cheddar Brioche Toast**
Red pepper jelly, pecans

**Smoked Duck**
Quince palmier, blood orange marmalade

**Pickles, Ferments & Spiced Candied Nuts**
GF/VG
House-made at peak of season; a selection of local pickled vegetables & marinated Mediterranean olives with a mix of candied-spiced nuts

**Root Vegetable Chips**
GF/VG
Yukon gold potato, yams, sweet potato, carrots, red and golden beets

**Caramel Apple Tartlettes**
Hertels maple bacon, brie

**Spinach, Asiago & Artichoke Dip**
Creamy and rich with asiago cheese in a sourdough loaf

**Tourtière ’Sausage Rolls’**
Classic tourtière rolled in crisp golden puff pastry

**Confit Turkey Croquette**
Rosdown Farms turkey, buttery ’milled’ parsnip, cranberry sauce

**Shrimp Cocktail**
Herb-marianted poached shrimp, cocktail sauce

**Meat & Cheese**
Two Rivers ethically raised and naturally cured meats.
Includes a variety of salame, classics like Coppa and Bresaola.
Locally made island cheese and international artisan varieties, including house made chutneys, mustard, marinated olives, artisan breads and crackers

**ADD GLUTEN-FREE CRACKERS**

**West Coast Seafood Selection**
GF/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

**ADD GLUTEN-FREE CRACKERS**

**Christmas Sweets**
Pumpkin hand pies & demerara crackle, fruit & nut chocolate mosaic, egg nog chocolate truffles with caramelized white chocolate, sweet georgia browns, white chocolate-cranberry cheesecake

**Warm Sticky Figgy Pudding**
Classic Christmas dessert topped with caramel sauce and bourbon whipped cream

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**Chef Attended Station**

*minimum order of 30 guests*

**chef hours additional**

**Potato Martini Bar**
Roast garlic whipped potato with toppings including; roasted mushrooms, garlic prawns, marinated beef sirloin, butter chicken

**Turkey Carvery**
Rossdown Farms turkey breast, traditional stuffing, cranberry sauce, turkey gravy

**Prime Rib Carvery**
GF/DF
Carved Alberta ’AAA’ prime rib, herb & dijon rub, dinner rolls, horseradish, dijon, pan jus

**Menu price does not include taxes and 18% operations fee**
HATLEY FESTIVE RECEPTION MENU

Prices are subject to taxes and an 18% operations fee

ASK ABOUT OUR BAR OR BEVERAGE OFFERINGS