



# CANAPÉS

HATLEY CASTLE

Your Vision, Artfully Catered

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2026

# CANAPÉS

## SUGGESTIONS

Pre-Dinner Canapés: 2-3 pieces per person  
 (1-2 hours)

Meal Replacement: up to 5 canapés to  
 complement grazing and food station  
 menus (4-6 Hours)

- GF ..... GLUTEN FREE
- DF ..... DAIRY FREE
- V ..... VEGETARIAN
- PB ..... PLANT-BASED

**OCEAN WISE** Our seafood is Ocean Wise Certified



A MINIMUM OF 50 PIECES PER SELECTION

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE  
 STAFFING IS ADDITIONAL

# HOT CANAPÉS

## Truffles Timeless Favourites

**Arancini** v  
Fried golden, oven dried Sun Wing tomato, bocconcini  
..... **\$4.00 ea**

**Pan Seared Scallop** GF/DF  
Ocean Wise, preserved lemon vierge  
..... **\$4.50 ea**

**Pork Belly** GF/DF  
Berryman Farms pork, crispy garlic, parsley, chilli oil  
..... **\$4.10 ea**

## Seafood

**Crab & Spring Pea Flan** GF  
Dungeness crab, spring pea mousse, gruyère  
..... **\$4.50 ea**

**Salmon 'Saltimbocca'** DF  
Wild BC salmon, basil, prosciutto, crispy filo  
..... **\$4.20 ea**

**Haida Gwaii Halibut Taco**  
Pico de gallo, avocado crema, pickled jalapeño  
..... **\$4.50 ea**

**Miso Sablefish** DF  
Pickled shiitake, dashi broth ..... **\$4.40 ea**

## Meat

**Carbonara Agnolotti**  
Parmesan cream, crispy pancetta, micro basil  
..... **\$4.25 ea**

**Duck Corn Dog** DF  
Hoisin, shallot aioli ..... **\$4.20 ea**

**Chicken & Waffle**  
Fried chicken, house made mini waffle,  
maple butter, pickled onion  
..... **\$4.20 ea**

**Scotch Quail Egg**  
Fried golden, herb aioli, crispy chorizo  
..... **\$4.20 ea**

## Vegetarian

**Lemon Ricotta Agnolotti** v  
Black truffle, charred scallion, parmesan cream  
..... **\$4.25 ea**

**Truffled Potato Duchess** GF/V  
Fondant, caramelized whipped potato, purple potato chip  
..... **\$4.00 ea**

**Falafel** GF/V  
**DROP OFF FRIENDLY**  
Spiced cucumber yogurt sauce ..... **\$4.10 ea**

**Palak Paneer** v  
Crispy garlic chili sauce ..... **\$4.00 ea**

## Plant Based

**Quinoa Cashew Fritter** GF/PB  
**DROP OFF FRIENDLY**  
Roasted corn chutney, pine nut emulsion  
..... **\$4.10 ea**

**Mushroom 'Wellington'** PB  
**DROP OFF FRIENDLY**  
Puff pastry, spinach, vegan boursin ..... **\$4.10 ea**

**Prosecco Arancini** GF/PB  
Saffron, roasted tomato chutney ..... **\$4.10 ea**

**Cauliflower Pakora** GF/PB  
**DROP OFF FRIENDLY**  
Tamarind chutney ..... **\$4.00 ea**

Only offered as a complement to a heavy reception or a full meal service  
*minimum order of 50 per selection*



# COLD CANAPÉS

## Truffles Timeless Favourites

### Smoked Salmon 'Profiterole'

**DROP OFF FRIENDLY**

Wild sockeye salmon mousse, pickled red onion, crispy capers  
..... **\$4.20 ea**

### Beef Carpaccio GF

**DROP OFF FRIENDLY**

Alberta 'AAA' beef tenderloin, creamy fried polenta,  
truffle aioli, shaved parmesan..... **\$4.20 ea**

### Compressed Watermelon GF/V

Puffed goat cheese, aged balsamic gel, mint  
..... **\$4.00 ea**

## Vegetarian

### Sundried Tomato 'Profiterole' v

**DROP OFF FRIENDLY**

Fresh basil, cream cheese, parmesan ..... **\$4.00 ea**

### Truffled Asparagus v

Yukon Gold potato soufflé, crème fraîche, crispy shallot  
..... **\$4.10 ea**

### Deville Hen Egg GF/DF

**DROP OFF FRIENDLY**

Beet cured, celeriac remoulade, celery root chip  
..... **\$4.00 ea**

### Crispy Potato Pavé GF/V

Truffled mushroom duxelle, parsnip purée, crispy shallots  
..... **\$4.00 ea**

## Plant Based

### Watermelon Tartar PB

Grilled cucumber, scallion, crispy wonton ..... **\$4.00 ea**

### Roasted Tomato Tart PB

**DROP OFF FRIENDLY**

Caramelized onion jam, cashew chèvre, balsamic gel  
..... **\$4.00 ea**

### Beet Carpaccio GF/PB

Puffed vegan boursin, pistachio crumb..... **\$4.20 ea**

## Seafood

### Albacore Tuna Tataki GF/DF

Crispy garlic sauce, jalapeño, micro cilantro  
..... **\$4.20 ea**

### Beet Cured Sockeye Salmon

**DROP OFF FRIENDLY**

House cured wild Pacific salmon, potato blini,  
crème fraîche, tobiko..... **\$4.20 ea**

### Shrimp Tacos

Spicy shrimp, mango pico de gallo, pickled jalapeño,  
chipotle crème fraîche..... **\$4.30 ea**

### Tuna Poke Tini Tini GF/DF

**DROP OFF FRIENDLY**

Albacore tuna, pickled vegetables, sticky rice,  
ginger soy reduction, ancho chili mayo ..... **\$4.30 ea**

## Meat

### Melon & Parma Ham GF

**DROP OFF FRIENDLY**

Herb marinated bocconcini, compressed melon  
..... **\$4.20 ea**

### Short Rib Rilette

Brioche toast, grape, port fluid gel..... **\$4.30 ea**

### Grilled Flank Steak

Cornbread waffle, charred red onion, chimichurri  
..... **\$4.15 ea**

### Duck Prosciutto

**DROP OFF FRIENDLY**

Thyme scone, crème fraîche, house made orange marmalade  
..... **\$4.20 ea**

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*minimum order of 50 per selection*



## **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.



ASK ABOUT **OUR BAR OPTIONS**