



GRAZING

HATLEY CASTLE

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net

2026

GRAZING

SMALL.....35-40 bites
 MEDIUM50-55 bites
 (servings per platter are approximate)

GFGLUTEN FREE
 DFDAIRY FREE
 VVEGETARIAN
 PBPLANT-BASED

OCEAN WISE Our seafood is Ocean Wise Certified



ALL ITEMS ARE SERVED CHILLED OR AT ROOM TEMPERATURE

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

STAFFING IS ADDITIONAL

RAISED & CULTURED

The Grazing Board ^{GF*}

The best of all worlds! Hand crafted meats locally made by Haus Sausage Co., a selection of Island and international artisan cheese, grilled vegetables, house made chutney, mustards, marinated olives, pickles and ferments, assembled on a live edge wooden board, served with artisan crostini & crackers

Serves groups of 30-40..... **\$495**

Meat & Cheese ^{GF*}

Hand crafted meats locally made by Haus Sausage Co., including a variety of salamis like coppa and bresaola, Island and international artisan cheese, house made chutney, mustards, marinated olives, artisan crostini & crackers

Small..... **\$190**
Medium..... **\$235**

Artisan Cheese ^{GF*/V}

A selection of Island and international artisan cheese with house made chutney, mustards, marinated olives, dried fruits, grapes, candied almonds, artisan crostini & crackers

Small..... **\$190**
Medium..... **\$235**

Charcuterie ^{GF*/DF}

Hand crafted meats locally made by Haus Sausage Co., including a variety of salamis like coppa and bresaola, Berryman Farms sausages, house made chutney, mustards, marinated olives, dried fruits, candied almonds, artisan crostini & crackers

Small..... **\$190**
Medium..... **\$235**

BBQ Duck ^{DF}

Slow roasted breast with cucumber, five spice pickled carrots, plum sauce, hoisin glazed shallots, wonton crisps

Small (25)..... **\$190**
Medium (35)..... **\$235**

Honey Balsamic Roasted Dates ^{GF}

Crispy double smoked bacon, gorgonzola, pine nuts on a bed of arugula

Small..... **\$95**
Medium..... **\$125**

Flank Steak ^{DF}

Grilled and carved, cilantro soy dressing, roasted heirloom gem tomatoes, crispy garlic & shallots, grilled baguette

Small..... **\$190**
Medium..... **\$235**

Pork Loin ^{GF/DF}

Chipotle cinnamon glaze, grilled corn succotash, poblano salsa verde

Small..... **\$150**
Medium..... **\$200**

** Gluten free without artisan crostini & crackers*

*Substitute gluten free crackers for **\$2.50** per portion*

SUSTAINABLY SOURCED SEAFOOD

Seacuterie Grazing Board ^{GF*}

The best of all oceans! A wide selection of seafood that may include Haida Gwaii albacore tuna, West Coast crab dip, hot and cold smoked salmon, poached Ocean Wise shrimp, accompanied with pickled vegetables, niçoise potatoes, grilled vegetables, preserved lemon-herb cream cheese, assembled aboard a 3' ice tray

Serves groups of 25-30. **\$605**

Tuna Poke ^{GF/DF}

Ahi tuna, sesame rice, marinated cucumber, edamame, avocado, sambal mayo

Small **\$190**
Medium **\$235**

Salmon Lox

Whipped cream cheese, lemon, capers, red onion, bagel crisps

Small **\$190**
Medium **\$235**

Coast Sushi ^{GF/DF}

Maki rolls with a variety of seafood that may include crab, smoked salmon, shrimp and tuna, served with pickled ginger, wasabi and tamari

50 pieces **\$110**
100 pieces **\$200**

West Coast Crab Dip ^{GF*}

Dungeness and rock crab, cream cheese, spring onion, confit garlic, Old Bay seasoning, artisan crostini & crackers

Small **\$115**
Medium **\$160**

West Coast Seafood Selection ^{GF*/DF}

Wild BC salmon lox, albacore tuna, hot smoked and candied West Coast salmon, poached shrimp, tomato-horseradish sauce, artisan crostini & crackers

Small **\$215**
Medium **\$265**

Poached Prawns ^{GF/DF}

Pinot gris poached with fresh herbs, lemon, tomato-horseradish sauce

50 pieces **\$100**
100 pieces **\$180**

Haida Gwaii Albacore Tuna ^{GF/DF}

Tataki style, lightly seared with crispy garlic & chilli parsley oil, harissa, lemon olive oil, herb salad

Small **\$195**
Medium **\$257**

Shrimp Salad Rolls ^{GF/DF}

Glass noodles, crisp vegetables, mango, fresh herbs, rolled in rice paper, served with Thai chilli sauce

15 rolls **\$130**
25 rolls **\$210**



GRAZING

* Gluten free without artisan crostini & crackers
Substitute gluten free crackers for **\$2.50 per portion**

VEGETARIAN & VEGAN

Mezze Board ^v

An abundance of variety perfect for sharing! May include but not limited to: sundried tomato gougères, falafel, dolmades, caramelized onion dip, grilled and raw vegetables, marinated olives, pickles and ferments, a curated cheese selection, assembled on a live edge wooden board, served with artisan crostini & crackers

Serves groups of 30-40. **\$415**

Chargrilled Vegetables ^{GF/PB}

Summer squash, bell peppers, asparagus, charred broccolini, balsamic portabello, oven dried Sun Wing tomatoes, all harvested locally when available, served at room temperature

Small. **\$95**

Medium. **\$120**

Garden Crudités ^{GF/V}

Seasonal vegetables, roasted garlic hummus, herb artichoke dip

Small. **\$95**

Medium. **\$120**

Avocado Salad Rolls ^{GF/PB}

Avocado, glass noodles, crisp vegetables, mango, fresh herbs, rolled in rice paper, served with Thai chilli sauce

15 pieces. **\$120**

25 pieces **\$205**

Polenta Fries ^{GF/V}

Creamy parmesan polenta with spicy roasted Sun Wing tomato sauce

50 pieces **\$100**

70 pieces **\$125**

Vegetarian Sushi ^{GF/V}

Vegetable maki rolls with avocado and tempura yam, served with pickled ginger, wasabi and tamari

50 pieces **\$100**

75 pieces **\$120**

House Made Root Vegetable Chips ^{GF/PB}

Yukon gold potatoes, yams, sweet potatoes, carrots, red & golden beets

Small. **\$105**

Medium. **\$130**

Coconut Red Lentil Dahl ^{PB}

Toasted garam masala spices & red lentils stewed in coconut milk with fresh coriander, charred lime, served with grilled naan & papadum

Small. **\$85**

Medium. **\$105**

Burrata ^v

Italian cow's milk mozzarella with a creamy filling, Sun Wing heirloom tomato, torn basil, extra virgin olive oil, served with grilled baguette

Small. **\$95**

Medium. **\$130**

Grilled Asparagus & Truffle ^{GF/V}

Local Island asparagus (when in season), extra virgin olive oil, shaved pecorino, garlic chips, local microgreens

Small. **\$130**

Medium. **\$185**

Antipasto ^{GF*/V}

Sun Wing tomato bruschetta, sundried tomato tapenade, roasted garlic hummus, caramelized eggplant dip, pickles and ferments, marinated artichokes, served with artisan crostini & crackers

Small. **\$95**

Medium. **\$130**

Torched Cauliflower Steaks ^{GF/PB}

Lemon olive gremolata, sundried tomato, toasted sunflower seeds

Small. **\$95**

Medium. **\$130**

SOMETHING SWEET

Dessert Grazing Board v

Sugar Sugar - An eye catching, show stopping display of house made creations that will always strike a sweet note... may include, but not limited to: cinnamon dusted churros, fresh made marshmallows, mini cupcakes, decorated macarons, assorted tartlettes, our signature chocolate truffles and so much more!

Single board (125 pieces) **\$432**
Double decker (250 pieces) **\$810**

Fresh Sliced Fruit GF/PB

Selection of melons, pineapple, grapes,
Saanich Peninsula berries (when in season)

Small **\$105**
Medium **\$135**

Pâtisserie v

Madeleines, palmiers, macarons, éclairs, petit gâteau,
chocolate dipped strawberries

(MINIMUM 3 DOZEN) **\$45 per doz**

Beignets v

Traditional French style mini donut featuring
dulce de leche & chocolate hazelnut

(MINIMUM 3 DOZEN) **\$45 per doz**

Chocolate Truffles GF/V

An ever changing assortment of
creative and classic flavours

(MINIMUM 3 DOZEN) **\$40 per doz**

Traditional Desserts v

A selection of traditional and house made sweets that may
include salted caramel bars, lemon blueberry bars,
pecan and chocolate chunk squares,
black forest cheesecake, double chocolate brownies,
Medjool date squares, Nanaimo bars

(MINIMUM 3 DOZEN) **\$40 per doz**

Churros v

House made, cinnamon sugar dusted,
served with dulce de leche

(MINIMUM 3 DOZEN) **\$45 per doz**

Coffee & Tea

Proudly supporting Level Ground Coffee,
with premium Metropolitan Teas

. **\$4.25 per person**





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**