



EVENT CATERING MENU



CATERING GUIDELINES

THE PARKSIDE HOTEL & SPA

Food and Beverage

- Truffles Catering reserves the right to supply all food and beverage served within the hotel, with the exception of wedding cakes. To maintain the high standards Truffles Catering sets for food quality, Truffles Catering reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions.
- In accordance with Health and Safety Regulations, food and beverage products may not be removed after a function. Food may contain nuts and/or allergens. Dietary substitutes may be made with prior request.
- It is our pleasure to offer groups of 50 or more custom menus, featuring local, organic and sustainable ingredients.
 A Catering Manager would be pleased to arrange a meeting with a member of our Culinary Leadership Team to create the perfect menu.
- All pricing is guaranteed ninety (90) days prior to the event date. Prior to ninety days, prices may change based on commodities market.

Function Guarantees

- Menu arrangements should be made and finalized a minimum of thirty (30) days prior to each function. Final attendance must be specified (7) full days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.
- The client releases Truffles Catering of any responsibility regarding the level of the service and the quantity of food prepared when the number of participants exceeds two percent (2%) of the guarantee.
- If the number of guests served, including special meal requirements is greater than the guarantee, a 25% surcharge on menu price for additional guests served may apply. If your guaranteed attendance increases, the contracted menu items may not be available for the additional guests added within (2) business days.
- Dietary restrictions are required at the same time the guarantee is provided.
- Banquet buffets are based one (1) serving per guest.

Food Allergies and Special Meals

- In the event guests in your group have food allergies, you shall inform us in advance of the names of such persons and the nature of their allergies. We will take every reasonable precaution when preparing your food, however, please be aware there can be traces of products such as milk, eggs, gluten, nuts, and other allergens in the kitchen. Truffles Catering is not liable for adverse reactions to food or beverage consumed or due to cross contamination that may occur outside of our facility.
- Please note that any requests not provided in advance will be at an additional charge over and above the guaranteed numbers.

Liquor Service & Controls

LCRB Liquor laws govern all functions where liquor is served.
 Truffles Catering reserves the right to refuse beverage service to individuals in accordance with "Serving It Right" and LCRB safe service guidelines and regulations.

Bartender Fees

 A bartender charge of \$28 per hour, per bartender, minimum of four (4) hours will apply if the bar sales do not exceed \$600.00 per bartender (before taxes).

Labour Fees

• Any staffing fees are estimated and will be assessed post event.

Menu Presentations

• Truffles Catering is pleased to provide a complimentary canapé tasting and chef consultation facilitated by one of our Catering Managers. Tastings are not offered for buffet menus. Plated dinner tastings may be presented for a fee.







RECEPTION PACKAGES

THE PARKSIDE HOTEL & SPA



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.



RECEPTION PACKAGES

GF	GLUTEN FREE
DF	DAIRY FREE
v	VEGETARIAN
VGN	VEGAN



PRE-DINNER must be ordered with full dinner

Polenta GF/V

Whipped chèvre, tomato-balsamic chutney

Beet Cured Salmon

Potato blini, pickled cucumber

Tomato Tart v

Onion jam, whipped goat cheese, baby basil, balsamic fluid gel

House Made Duck Prosciutto

Current palmier, pear marmalade, thyme aioli

Beef Carpaccio GF

Fried polenta, micro arugula, parmesan, truffle aioli

...... \$18

LIGHT RECEPTION

10 bites per person

Passed Canapés

Tomato Tart v

Onion jam, whipped goat cheese, baby basil, balsamic fluid gel

Beef Short Rib Rillette

Butter toasted brioche, charred green onion

Watermelon & Feta GF/V

Sweet balsamic fluid gel

Dungeness Crab Salad GF/DF

Avocado mousse, mango, cucumber

Stationed Items

Meat & Cheese

Two Rivers ethically raised and naturally cured meats, including a variety of salamis and classics like coppa and bresaola, locally made Island cheese and international artisan varieties, house made chutneys, mustards, marinated olives, artisan breads and crackers

Root Vegetables Chips GF/VGN

Yukon gold potato, yams, sweet potato, carrots, red and golden beets

Mediterranean Spreads VGN

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

Coast Sushi GF/DF

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

West Coast Seafood Selections 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

.....\$40

DINNER RECEPTION #1

minimum of 50 guests

Passed Canapés

Beet Cured Salmon

Potato blini, pickled cucumber

Beef Carpaccio GF

Fried polenta, micro arugula, parmesan, truffle aioli

Watermelon & Feta GF/V

Sweet balsamic fluid gel

Stationed Items

Mezze v

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

Root Vegetables Chips GF/VGN

Yukon gold potato, yams, sweet potato, carrots, red and golden beets

Avocado Salad Rolls GF/VGN

Rice paper rolls, vermicelli noodles, mango, mint, crisp vegetables, sweet makrut lime-chili sauce

Polenta Fries GF/V

Creamy parmesan polenta, accompanied with a spicy roasted Sun Wing tomato sauce

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 (POKE STATION CAN BE SELF SERVE OR AS A CHEF ATTENEDED ACTION STATION, CHEF HOURS ADDITIONAL)

House Smoked Brisket

3-day cure and smoked all day. Served with steak sauce, sauerkraut, beer mustard, house made bread and butter pickles, pretzel buns

Dessert Grazing Board

single board (125 pieces)

Sugar, Sugar! An eye catching and delicious assortment of inhouse creations that will always strike a sweet note...

Includes the following:

Cinnamon dusted churros, variety of house made marshmallows, minature crème brûlée, caramel-pistashio popcorn clusters, variety of cupcakes, Truffles signature brownies, assorted chocolate truffles, decorated macarons, artisan meringue cookies, chocolate pâté, lemon-raspberry tartlettes, salted caramel squares, chocolate mousse shots, dessert pops, chocolate dipped strawberries, pavlovas

Decorated Fresh Sliced Fruit VGN

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

.....\$52

DINNER RECEPTION #2

minimum of 50 guests

Passed Canapés

Polenta GF/V Whipped chèvre, tomato-balsamic chutney

Ahi Tuna GF/DF Niçoise tapenade, confit potato, truffle aioli

Beef Short Rib Rillette
Butter toasted brioche, charred green onion

Stationed Items

The Grazing Board

The best of all worlds! Two Rivers ethically raised and naturally cured meats, locally made Island cheeses and international artisan varieties, grilled vegetables with a selection of house made chutneys, dips, mustards, marinated olives, pickles and ferments, accompanied with artisan breads and crackers

Smoked & Candied Seafood DF

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

Mediterranean Spreads GF/VGN

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

Vegetarian Maki Rolls GF/VGN

Vegetable maki sushi, avocado, tempura yam, pickled ginger, wasabi, soy sauce

Root Vegetables Chips GF/VGN

Yukon gold potato, yams, sweet potato, carrots, red and golden beets

'Soul Food' Martinis*

Garlic whipped potato GF/V *Accompanied with:*

Butter Chicken GF/DF Alberta 'AAA' Short Rib GF/DF Forest Mushroom Ragout GF/V

Dessert Grazing Board

single board (125 pieces)

Sugar, Sugar! An eye catching and delicious assortment of inhouse creations that will always strike a sweet note...

Includes the following:

Cinnamon dusted churros, variety of house made marshmallows, minature crème brûlée, caramel-pistashio popcorn clusters, variety of cupcakes, Truffles signature brownie, assorted chocolate truffles, decorated macarons, artisan meringue cookies, chocolate pâté, lemon-raspberry tartlettes, salted caramel squares, chocolate mousse shots, dessert pops, chocolate dipped strawberries, pavlovas

Decorated Fresh Sliced Fruit VGN

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



RECEPTION PACKAGES

Prices are per person.

Menus are based on a minimum of 50 guests. A surcharge will apply for lower guest counts. Reception Packages are not available for less than 30 guests.

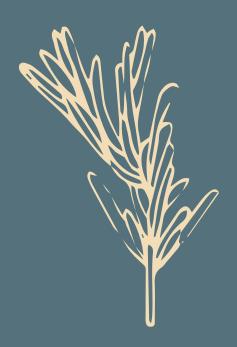
There will be a \$35 per hour labour charge for each chef attended station (minimum 4 hours). Each additional hour will be charged at \$35 per hour.

prices are subject to taxes and 18% operations fee staffing and equipment are additional



ASK ABOUT OUR BAR OPTIONS





ISLAND BUFFET

THE PARKSIDE HOTEL & SPA



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

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ETHICAL choices

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ISLAND BUFFET

GF	GLUTEN FREE
DF	DAIRY FREE
v	VEGETARIAN
VCN	VECAN



SELECT THREE SALADS:

Truffles Favourites

Gathered Greens GF/VGN TOPSOIL urban farmed greens, shaved fennel, orange segments, sweet and salty pecans, radish, candy cane beets, champagne vinaigrette

Watermelon-Ancient Grain Salad GF/V Okanagan goat cheese, baby arugula, quinoa, toasted almonds, mint, white balsamic vinaigrette

Sun Wing Tomatoes & Buffalo Mozzarella GF/V

Heirloom and gem varieties, fresh basil, balsamic reduction, extra virgin olive oil

Chef's Selections

Not Your Traditional Caesar GF

Grilled hearts of romaine, Berryman Farms pork rinds, Qualicum raclette, roasted garlic-split balsamic dressing

Spring Vegetable Pasta Salad v

Sea shell pasta, roasted Sun Wing cherry tomatoes, roasted peppers, baby arugula, summer squash, Grana Padano, basil-buttermilk dressing

Sprouted Lentil Salad GF/VGN

Grilled radicchio and kale, baby frisée, puffed quinoa, toasted sunflower seeds, cucumber, tomato, fresh basil, roasted cashew vinaigrette

Local Seasonal Flavours

(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

SELECT THREE ACCOMPANIMENTS:

Truffles Favourites

Chargrilled Vegetables GF/V

Pesto grilled zucchini, charred bell peppers, balsamic eggplant and portobello mushroom, oven dried Sun Wing tomatoes, heirloom baby carrots, grilled asparagus

Yukon Gold Potato Pavé GF/V

Layered potato with caramelized onion, fresh thyme, cream, Grana Padano

Tagliatelle v

Organic egg noodles, vegetable ragout, fresh basil, Sun Wing tomato sauce, Natural Pastures baby mozzarella

Chef's Selections

Broccolini GF/V

Roasted bell pepper, garlic, chili oil, Grana Padano

Warm Seasonal Vegetables GF/VGN

Roasted cipollini onion emulsion, fresh thyme

Roasted Baby Beets GF/V

Candy cane and golden varieties, braising greens, goat cheese dressing, sherry gastrique

Pan Seared Gnocchi v

Roasted Sun Wing tomatoes, peppers, spinach, ricotta, fresh basil pesto

White Bean Cassoulet GF

Pancetta, thyme, creamed leeks

Local Seasonal Flavours

Saanich Peninsula Banana Potatoes GF/DF

Demi-glace roasted, rosemary, thyme, garlic (SEASONALLY AVAILABLE JUNE-OCTOBER)

Roasted Heirloom Carrots GF/V

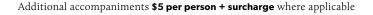
Qualicum brie crisps, crème fraîche, Butler Farm hazelnut sherry vinaigrette

(SEASONALLY AVAILABLE JUNE-OCTOBER)

Saanich Organics Summer Squash GF/VGN

Arugula-basil pistou, caramelized Walla Walla onion, preserved lemon emulsion

(SEASONALLY AVAILABLE JUNE-OCTOBER)



SELECT TWO ENTRÉES:

Truffles Favourites

Rossdown Farms Chicken Bruschetta GF/DF Free run, roasted Sun Wing gem tomatoes, fresh basil, crispy onions

Ocean Wise BC Wild Salmon GF Roasted Silver Rill corn sauce, tarragon-fennel salad

Alberta 'AAA' Top Sirloin Medallions GF Roasted king oyster mushrooms, red wine braised Walla Walla onions, Dijon beef reduction

Chef's Selections

Berryman Farms Pork Chop GF/DF Red wine braised cabbage, roasted apple, mustard seed pan jus

Alberta 'AAA' Short Ribs GF Slow braised, yam purée, chimichurri sauce, parsnip chips

Haida Gwaii Sablefish GF/DF
Miso marinated, green tea broth, pea shoot and
radish sprout salad......add \$11

Local Seasonal Flavours

Halibut & Sidestripe Shrimp GF
Salt Spring Island mussels, Hertel bacon cream sauce,
Saanich Peninsula banana potatoes, fried leeks add \$11
(SEASONALLY AVAILABLE APRIL-SEPTEMBER)

Rossdown Farms Chicken Breast GF Free run, Sooke foraged mushrooms, spring onion purée, confit garlic, fresh tarragon (SEASONALLY AVAILABLE AUGUST-OCTOBER)

Ocean Wise BC Spring Salmon GF
Soubise sauce, butter braised radishes, watercress-herb salad, puffed wild rice
(SEASONALLY AVAILABLE MAY-JUNE)

BUFFET ADD-ONS:

Chef Attended Carveries*
Pricing is based per person and on a minimum of 50 guests
Alberta 'AAA' Beef Carvery GF/DF All beef carveries accompanied with Dijon mustard, horseradish, pan jus, house-made chutney
Choice of:
Sirloin GF/DF. \$12 Striploin GF/DF. \$15 Prime Rib GF/DF. \$17
Smokehouse Carvery GF/DF All smokehouse carveries accompanied with BBQ mop sauce, chimichurri, steak sauce, crispy onions
Choice of:
'AAA' House Smoked Brisket GF/DF

Complimentary

Coffee and Tea

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas

Something Sweet

Pricing is based per person

Truffles GF/V
2 per person, may include
Dark chocolate & orange, chai latte, Earl Grey, milk chocolate
& caramelized white chocolate, chili lime \$4
Fresh Sliced Fruit GF/VGN
Selection of melons, kiwi, pineapple, grapes and
Saanich Peninsula berries (when in season)
Brûlée Lemon Tart v
Gobind Farms berries (when in season),
torched meringue, macaron
Miniature Delights v
French Gâteau, macarons, pavlova, chocolate truffles,
madeleines palmier \$9

Tiramisu Shots v
Espresso ladyfingers, vanilla mascarpone, dark chocolate
ganache, hazelnut crumb and chocolate tuille \$6
Seasonal Fruit Hand Pies v
Chai mascarpone frosting\$6
D1
Pavlova gf/v
A summer favourite. Meringue filled with lemon curd
and stewed Saanich Farms rhubarb, topped with
fresh local berries and pistachio crumb
House Made Donuts v
2 per person
Cruller style donuts, tossed with choice of
cinnamon sugar, powdered sugar, lemon-coconut
or sour cream glazes \$8

Cake Cutting

We offer the following cake cutting services:

SOMETHING SPECIAL:

Passed Canapés

Food Stations

Beet Cured Salmon

minimum of 50 guests

Fresh Shucked Kusshi Oysters* GF/DF

Ice Carved Albacore Tuna Sashimi* DF

Albacore tuna carved atop an ice block and served with banana leaf steamed sticky rice, tare sauce, warm dashi broth, daikon micro slaw, and fresh coriander

.....\$13 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 cheeses and international artisan varieties, grilled vegetables with a selection of house made chutneys, dips, mustards, marinated olives, pickles and ferments, accompanied with artisan breads and crackers

'Soul Food' Martinis*

Choice of:

Garlic whipped potato GF/V Grana padano risotto GF/V

Accompanied with:

Rossdown Farms Butter Chicken GF/DF Alberta 'AAA' braised short rib GF/DF Forest Mushroom Ragout GF/V

.....\$13 per person

Yucatan Taco Bar*

2 tacos per person

Fresh hand pressed corn tortilla, vertically farmed microgreens, 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

.....\$13 per person

Poutine*

*Chef Attended

House cut french fries smothered in rich house made gravy, authentic Québécois cheese curds and choice of toppings to finish it off

Choice of two toppings:

BBQ pulled pork Slow braised beef short ribs Hertel Meats maple bacon Sun Wing tomato brushetta & chives

.....\$12 per person



ISLAND BUFFET

\$65 per guest

Menus are based on a minimum of 50 guests. Surcharge will apply for lower guest counts.

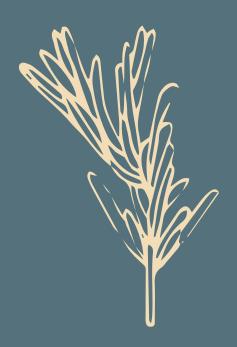
There will be a \$35 per hour labour charge for each chef attended station (minimum 4 hours). Each additional hour will be charged at \$35 per hour.

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE



ASK ABOUT OUR BAR OPTIONS





FAMILY STYLE

THE PARKSIDE HOTEL & SPA



LOCAL ingredients

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FAMILY STYLE

GF	GLUTEN FREE
DF	DAIRY FREE
v	VEGETARIAN
VGN	VEGAN



SELECT TWO SALADS:

Truffles Favourites

Gathered Greens GF/VGN TOPSOIL urban farmed greens, shaved fennel, orange segments, sweet and salty pecans, radish, candy cane beets, champagne vinaigrette

Watermelon-Ancient Grain Salad _{GF/V} Okanagan goat cheese, baby arugula, quinoa, toasted almonds, mint, white balsamic vinaigrette

Sun Wing Tomatoes & Buffalo Mozzarella GF/V

Heirloom and gem varieties, fresh basil, balsamic reduction, extra virgin olive oil

Chef's Selections

Not Your Traditional Caesar GF

Grilled hearts of romaine, Berryman Farms pork rinds, Qualicum raclette, roasted garlic split balsamic dressing

Spring Vegetable Pasta Salad v

Sea shell pasta, roasted Sun Wing cherry tomatoes, baby arugula, summer squash, Grana Padano, basil-buttermilk dressing

Smoked Albacore Tuna 'Niçoise' GF

Baby green beans, confit Sun Wing tomatoes, pickled new potatoes, grated egg yolk, kalamata olive dust, white truffle Dijon vinaigrette add \$7 per person

Sprouted Lentil Salad GF/VGN

Grilled radicchio and kale, baby frisée, puffed quinoa, toasted sunflower seeds, cucumber, tomato, fresh basil, roasted cashew vinaigrette

Local Seasonal Flavours

Grilled Okanagan Peaches DF

Parma ham, torn ciabatta croutons, TOPSOIL urban farmed greens, extra virgin olive oil.....add \$3 per person (SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

Brûléed Saanich Figs GF/V

Cowichan Valley Asparagus GF/V

SELECT THREE ACCOMPANIMENTS:

Truffles Favourites

Chargrilled Vegetables GF/V

Pesto grilled zucchini, charred bell peppers, balsamic eggplant and portobello mushroom, oven dried Sun Wing tomatoes, heirloom baby carrots, grilled asparagus

Yukon Gold Potato Pavé GF/V

Layered potato with caramelized onion, fresh thyme, cream, Grana Padano

Tagliatelle v

Organic egg noodles, vegetable ragout, fresh basil, Sun Wing tomato sauce, Natural Pastures baby mozzarella

Chef's Selections

Broccolini GF/V

Roasted bell pepper, garlic, chili oil, Grana Padano

Warm Seasonal Vegetables GF/VGN

Roasted cipollini onion emulsion, fresh thyme

Roasted Baby Beets GF/V

Candy cane and golden varieties, braising greens, goat cheese dressing, sherry gastrique

Pan Seared Gnocchi v

Roasted Sun Wing tomatoes, peppers, spinach, ricotta, fresh basil pesto

White Bean Cassoulet GF

Pancetta, thyme, creamed leeks

Local Seasonal Flavours

Saanich Peninsula Banana Potatoes GF/DF

Demi-glace roasted, rosemary, thyme, garlic (SEASONALLY AVAILABLE JUNE-OCTOBER)

Roasted Heirloom Carrots GF/V

Qualicum brie crisps, crème fraîche, Butler Farm hazelnut sherry vinaigrette

(SEASONALLY AVAILABLE JUNE-OCTOBER)

Saanich Organics Summer Squash GF/VGN

Arugula-basil pistou, caramelized Walla Walla onion, preserved lemon emulsion

(SEASONALLY AVAILABLE JUNE-OCTOBER)



SELECT TWO ENTRÉES:

Truffles Favourites

Rossdown Farms Chicken Bruschetta GF/DF Free run, roasted Sun Wing gem tomatoes, fresh basil, crispy onions

Ocean Wise BC Wild Salmon GF Roasted Silver Rill corn sauce, tarragon-fennel salad

Alberta 'AAA' Top Sirloin Medallions GF Roasted king oyster mushrooms, red wine braised Walla Walla onions, Dijon beef reduction

Chef's Selections

Berryman Farms Pork Chop GF/DF Red wine braised cabbage, roasted apple, mustard seed pan jus

Alberta 'AAA' Short Ribs GF Slow braised, yam purée, chimichurri sauce, parsnip chips

Haida Gwaii Sablefish GF/DF Miso marinated, green tea broth, pea shoot and radish sprout salad......add \$9 per person

Northern Pacific Arctic Char GF/DF
Pan seared, lemon caper vierge, confit Sun Wing tomatoes,
watercress, herb salad add \$3 per person

Local Seasonal Flavours



Rossdown Farms Chicken Breast GF Free run, Sooke foraged mushrooms, spring onion purée, confit garlic, fresh tarragon (SEASONALLY AVAILABLE AUGUST-OCTOBER)

Ocean Wise BC Spring Salmon GF

Soubise sauce, butter braised radishes, watercress-herb salad, puffed wild rice
(SEASONALLY AVAILABLE MAY-JUNE)



SOMETHING SWEET:

Family Style Desserts

Dessert Grazing Board v

Sugar, Sugar! An eye-catching and delicious assortment of inhouse creations that will always strike a sweet note...

Includes the following:

Truffles GF/V

Cake Cutting

We offer the following cake cutting services:

Single Serving Desserts

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
Coffee and Donuts v Saanich Peninsula spiced apple compote, espresso pot de creme, handmade artisan mini donuts, caramel sauce \$6
Urban Bee Honey Cake v Halva, honeycomb, elderflower coulis, carbonated fruit, compressed melon, spiced crème fraîche, apricot pearls \$6
Chocolate 'Aero' GF/V 2% Jazz coffee anglaise, Arcango noir 85% cacao 'aero', torchec meringue, puffed white chocolate, passionfruit semifreddo, pistachio crumb
Strawberry Shortcake v Torn vanilla bean shortcake, macerated Gobind Farms strawberries, white chocolate mousse, lemon basil meringue
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)

Complimentary

Coffee and Tea

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas

SOMETHING SPECIAL:

Passed Canapés Smoked Salmon Mascarpone Crêpe Scallions pickled shallot crispy caper

Scallions, pickled shallot, crispy caper......\$3.75 ea

Beef Short Rib Rillette

Risotto Arancini v

Heirloom tomato, baby mozzarella, basil bites. \$3.5 ea

Watermelon & Feta GF

Beef Carpaccio GF

Fried polenta, micro arugula, parmesan, truffle aioli

......\$3.75 ea

Beet Cured Salmon

Potato blini, pickled cucumber.....\$3.5 ea

Food Stations

minimum of 50 guests

Fresh Shucked Kusshi Oysters* GF/DF

Ice Carved Albacore Tuna Sashimi* DF

Albacore Tuna carved atop an ice block and served with banana leaf steamed sticky rice, tare sauce, warm dashi broth, daikon micro slaw, and fresh coriander

......\$13 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

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'Soul Food' Martinis*

Choice of:

Garlic Whipped Potato GF/V Grana Padano Risotto GF/V

Accompanied with:

Rossdown Farms Butter Chicken GF/DF Alberta 'AAA' braised short rib GF/DF

Forest Mushroom Ragout GF/V

.....\$13 per person

Yucatan Taco Bar*

2 tacos per person

Fresh hand pressed corn tortilla, vertically farmed microgreens, 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

.....\$13 per person

Poutine*

House cut french fries smothered in rich house made gravy, authentic Québécois cheese curds and choice of toppings to finish it off

Choice of two toppings:

BBQ pulled pork Slow braised beef short ribs Hertel Meats maple bacon Sun Wing tomato brushetta & chives

.....\$12 per person



FAMILY STYLE

\$66 per guest

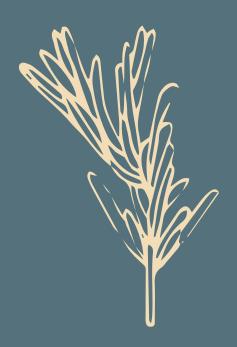
Menus are based on a minimum of 50 guests, a surcharge will apply for lower guest counts.

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE



ASK ABOUT OUR BAR OPTIONS





PLATED

THE PARKSIDE HOTEL & SPA



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 the innovative and memorable culinary experience that we have 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.



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 and 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

Chef's Choices

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 chip

Seared Scallop GF

Fingerling potato, cucumber, romaine, dill crème fraîche, lemon confit, Northern Divine caviar add \$8

Local Seasonal Flavours

Burrata and Sun Wing Tomatoes v

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

Enhancements

Bread Service

Additional Starter Courses

Surcharge where applicable add \$12 per person

Palate Cleanser

House made lavender lemon or raspberry mojito sorbetadd \$6 per person

SELECT ONE ENTRÉE:

Truffles Classics

Alberta 'AAA' Short Rib GF
Slow cooked, heirloom baby carrots, butter braised cipollini
onion, folded Yukon Gold potato, cauliflower purée,
rosemary-beef reduction\$60
Rossdown Farms Chicken Marbella GF Heirloom baby carrots, broccolini, parmesan polenta,
macerated plum sauce with olives and capers \$57

Chef's Choices

Ocean Wise Pacific Salmon GF Lightly smoked, roasted Saanich Organics beets, shaved endive, smashed German butter potatoes, split maple brown butter
Brûléed Avocado GF/VGN Sous vide butternut squash, quinoa-cashew fritters, fried cabbage, yam puree, gem tomatoes, baby king oyster mushrooms
Rossdown Farms Chicken Merguez GF/DF Ballotine style, brandied fig sausage, fennel basil purée, folded Yukon Gold potato, herb sautéed little squash, natural jus
Haida Gwaii Halibut GF/DF Fingerling potato, chard rib and fresh herb salad, pancetta vierge

Additional Entrées

Multiple Choice Entrée Selections Maximum of 3 choices plus a vegetarian option.
ı choice included
2 choices
3 choices

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

Local Seasonal Flavours

Strawberry 'Shortcake' v

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

Complimentary

Coffee and Tea

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas, accompanied with milk, cream and sugar



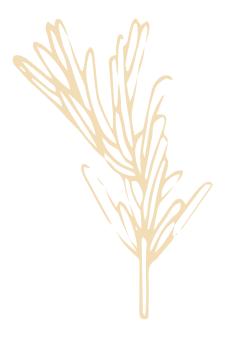


PLATED

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.

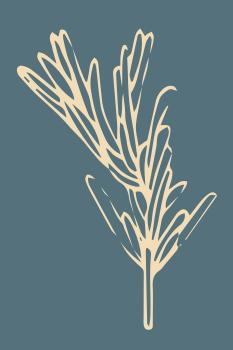
14 days notice required for the plated dinner selections

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



ASK ABOUT OUR BAR OPTIONS





BAR LIST

THE PARKSIDE HOTEL & SPA

Wine Wine House Wine Glass House Wine Glass Winemakers, Okanagan, BC..... \$8.25 Winemakers, Okanagan, BC......\$7.25 Beer Beer Selection of Domestic Beer.....**\$7.75** Selection of Domestic Beer..... \$7 Import Beer \$8.25 Import Beer\$7.25 Soft Drinks & Juice \$4 Soft Drinks & Juice \$3.5 **Spirits Spirits** Select one category: Select one category: Premium Premium Tanqueray Gin Tanqueray Gin Ketel One Vodka Ketel One Vodka Bacardi Light/Dark Rum Bacardi Light/Dark Rum Johnnie Walker Johnnie Walker Bulleit Bourbon Bulleit Bourbon **Local Libations** Local Libations Ampersand Vodka Ampersand Vodka Sheringham Seaside Gin Sheringham Seaside Gin DEVINE Honey Shine (Rum) DEVINE Honey Shine (Rum) BEARFACE Whisky 7 Year BEARFACE Whisky 7 Year Empress 1908 Gin Empress 1908 Gin Single Malt Whiskey Single Malt Whiskey \$9.5\$9

HOSTED BAR:

CASH BAR:

Pricing includes applicable taxes.

Operations fee not included.

Pricing subject to applicable taxes and operations fee.

Enhance Your Hosted Bar

with an Artfully Crafted Cocktail

Select up to two cocktails to add to your hosted bar offering:

Island 75 Sheringham gin, Unsworth Charme de l'île, simple syrup, lemon twist
Pimm's Cup Pimm's, Sprite and soda, garnished with cucumber, lemon, lime and mint
Sea Cider Sangria Sea Cider Pippins and apple brandy garnished with apple wheel and cinnamon stick
Whiskey Sour Bourbon, fresh lemon, foam and simple syrup, garnished with burnt lemon
Pink Lady Gin, housemade pomegranate grenadine, foam, Truffles

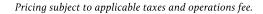
Spiritfree Cocktails

Add one to your hosted bar offering:

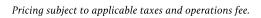
Lumette Fizz

Paloma

(Add vodka or gin for \$5)



White Wine	Rosé
The Winemaker's House Okanagan, BC	The Winemaker's House Rosé Okanagan, BC\$38
Church & State Chardonnay VQA, Okanagan, BC	Sparkling Wine
Five Vineyards Chardonnay VQA, Okanagan, BC	Church & State Muscat Frizzante VQA, Vancouver Island, BC
Mission Hill Sauvignon Blanc VQA, Okanagan, BC	Pergolo Prosecco Extra Dry Treviso DOC, Italy
Cedar Creek Gewürztraminer VQA, Okanagan, BC\$49	Unsworth Vineyards Charme De l'île Rosé Cobble Hill, BC\$68
Matua Hawke's Bay Sauvignon Blanc New Zealand\$47	Veuve Clicquot Brut Champagne, France
Red Wine	
The Winemaker's House Okanagan, BC	
Cedar Creek Merlot VQA, Okanagan, BC	
Mission Hill Cabernet Merlot VQA, Okanagan, BC	
Ramification Cellars Pinot Noir VQA, Okanagan, BC	
Liberty School Cabernet Sauvignon California	
Antinori Pèppoli Chianti Classico 'DOCG' Tuscany, Italy	





BAR TERMS

- Prices are applicable to taxes and 18% operations fee. Pricing subject to change without notice.
- If consumption is less than \$600.00, bartender fees of **\$28** per hour per bartender (minimum of 4 hours) will apply.
- Bar service will end 30 minutes prior to event end time and no later than midnight.

Specialty Wine

Wines not listed may be pre-ordered through Truffles Catering by the case. Requests must be submitted to Truffles a minimum of 30 days prior to the event and will be subject to Truffles Catering's retail price for all bottles ordered. Any special-order wine not consumed during the event will be given to the client following the event. Special order wine is not able to be returned to the BC Liquor Distribution Branch.

