

ESTABLISHED 1990
truffles

INSPIRED CATERING

SUMMER BARBEQUE

Package – Parkside Hotel & Spa

Order by Phone: 250.544.0200, Ext. 1

- Phone lines are open 9:30 am–3:30 pm, Monday–Friday.
- Orders made by 2 pm will be delivered the next day (Monday through Saturday) between 1–6 pm, based on availability.
- For your safety, delivery drivers will be taking extraordinary caution upon delivery during the COVID-19 pandemic. In addition to our already robust sanitization standards, our drivers will be sanitizing their hands between deliveries. Upon arrival, we will be phoning customers to notify them that their order has been left at the door.

Minimum
order of
\$40
REQUIRED

From Our Kitchen to Your Grill

Your choice of marinated or seasoned grill item along with prepared essentials

All Packages Include the Following BBQ Essentials

Corn on the Cob

REQUIRES COOKING

Coleslaw

GLUTEN FREE, VEGETARIAN

Shaved red and green cabbage, shredded carrot, jicama, granny smith apple with a honey Dijon dressing

Yukon Gold Potato Salad

GLUTEN FREE, VEGAN

Sun-dried tomatoes, pimento, sweet onion, celery hearts, Italian parsley, extra virgin olive oil, red wine vinegar, sea salt

For Your Grill

SELECT ONE PROTEIN OPTION, MINIMUM ORDER OF 2. ADDITIONAL PORTIONS AVAILABLE IN QUANTITIES OF 2.

Grilling instructions included. All proteins have been seasoned or marinated and are ready for you to BBQ with your family!

• Trap & Line Caught

Cedar Plank Sockeye Salmon

GLUTEN FREE, DAIRY FREE

5oz ocean wise salmon, crushed tarragon and lemon marinade **\$25 per person**

Haida Gwaii Halibut

GLUTEN FREE, DAIRY FREE

5oz Pacific halibut, madras curry, wrapped in local bird of paradise leaf **\$36 per person**

• Surf & Turf

Chicken and Salmon

GLUTEN FREE, DAIRY FREE

One pineapple tare sauce marinated chicken breast and one cedar plank salmon portion **\$21 per person**

Steak and Salmon

GLUTEN FREE, DAIRY FREE

One 6oz porcini rubbed sirloin steak and one cedar plank salmon portion **\$23 per person**

• Farm Raised

Steak Night!

GLUTEN FREE, DAIRY FREE

Rosemary, smashed garlic and porcini rubbed
6oz Sirloin **\$20 per person**
12oz Ribeye **\$49 per person**

Brined Pork Chops

GLUTEN FREE, DAIRY FREE

8oz double chop, Sea Cider Rum
Runner mustard **\$18 per person**

Rosstown Farms Chicken

GLUTEN FREE, DAIRY FREE

5oz breast marinated in pineapple tare sauce and pineapple **\$19 per person**

Veggie Kebabs

GLUTEN FREE, VEGAN

Crimini mushroom, summer squash, bell peppers, Sun Wing tomatoes, basil purée. **\$4 each**

Menu continues on next page...

Minimum order of \$40 exclusive of tax and operations fee. All items have a suggested shelf life of 3 days.

Menu items are subject to availability. Prices are subject to tax and 10% Operations Fee.

BBQ Enhancements

Veggie Kebabs

GLUTEN FREE, VEGAN

Crimini mushroom, summer squash, bell peppers, Sun Wing tomatoes, basil purée. **\$4 each**

Shrimp Skewers

GLUTEN FREE

6 shrimp to a skewer, harissa rubbed and ready to grill. **\$6.25 each**

Baked Potatoes

GLUTEN FREE

Wrapped, par baked and ready to grill or roast, sour cream, and shredded cheese **\$4 each**

Jalapeno Cheddar Corn Bread

VEGETARIAN

Desserts

Salted Caramel Tart

Bittersweet chocolate mousse, caramel centre and chocolate truffle ganache **\$6 each**

Strawberry Shortcake

Build your own strawberry shortcakes!
Includes shortcakes, trimmed strawberries, and whipped cream. **\$6 per person, minimum of 4**

Traditional Desserts

Varieties may include; salted toffee, pecan chocolate chunk, black forest and coconut caramel squares, double chocolate brownies, lemon and Nanaimo bars **\$4 per person**

Beverages

Juice (355 ML)

Orange, Apple **\$1.75 each**

Soft Drinks (355 ML)

Coca Cola, Diet Coke, Sprite, Soda, Ginger Ale, Tonic, Fresca **\$1.25 each / 6 for \$6**

Iced Tea (355 ML)

Nestea Lemon **\$1.75 each**

San Pellegrino (330 ML)

Blood Orange, Limonata, Aranciata, Orange . . . **\$2 each**

