

ESTABLISHED 1990  
truffles  
INSPIRED CATERING

# 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 on the next scheduled delivery day: Tuesdays, Fridays (between 1-4 pm), Saturdays (between 11 am-2 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 and wearing masks. 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

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### Jalapeño Cheddar Corn Bread

VEGETARIAN

### 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.

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*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 . . . . . **\$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 puree. . . . . **\$18 each**

*Menu continues on next page...*

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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 15% Operations Fee.

## BBQ Enhancements

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### Veggie Kebabs

GLUTEN FREE, VEGAN

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

### Shrimp Skewers

GLUTEN FREE

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

## Desserts

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### Salted Caramel Tart

House made: bittersweet chocolate mousse, caramel centre and chocolate truffle ganache .. **\$6 each**

### Apple Crumble (SERVES 2)

Apples, cinnamon, brown sugar crumble . . . . . **\$6 each**

### Baked Potatoes

GLUTEN FREE

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

### 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**

## Local Libations

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### Cider

SeaCider . . . . . **750ml Bottle - \$19**

### White Wine

Mission Hill 2018 Estate Series Chardonnay . . . . . **750ml Bottle - \$28**

Mission Hill 2018 Estate Series Sauvignon Blanc . . . . . **750ml Bottle - \$28**

49 North White . . . . . **750ml Bottle - \$18**

Prospect 2018 Pinot Grigio . . . . . **750ml Bottle - \$24**

WineMakers Rosé. . . . . **750ml Bottle - \$22**

### Red Wine

49 North Red . . . . . **750ml Bottle - \$18**

Prospect 2018 Merlot. . . . . **750ml Bottle - \$20**

Corcelettes 2017 Pinot Noir . . . . . **750ml Bottle - \$35**

Mancora Cabernet Sauvignon . . . . . **750ml Bottle - \$35**

### Bubbles

Perseus Star Struck Frizzante . . . . . **750ml Bottle - \$25**

Pergolo Prosecco . . . . . **750ml Bottle - \$29**

## Beverages

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### Soft Drinks (355 ML)

Coca Cola, Diet Coke, Sprite, Soda, Ginger Ale, Tonic . . . . . **\$2.25 each**

### Juice (355 ML)

Orange, Apple . . . . . **\$3 each**

### Iced Tea (355 ML)

Nestea Lemon . . . . . **\$2.25 each**

### San Pellegrino (330 ML)

Blood Orange, Limonata, Aranciata, Orange . . . . . **\$3.50 each**

Must be 19 years of age or older to order. Two pieces of identification will be checked at the time of delivery (one government issued photo ID)



To maintain the high standards Truffles Catering sets for food quality, Truffles Catering reserves the right to make menu changes/substitutions based on availability of product and current market conditions.