

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 12 pm-3 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

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

Packages For Your Grill

- ALL PROTEINS HAVE BEEN SEASONED OR MARINATED AND ARE READY FOR YOU TO BBQ WITH YOUR FAMILY!
 - PRICING BASED ON PROTEIN OR VEGGIE SELECTION (SERVES 2)
-

Grilling instructions included.

• Trap & Line Caught

Cedar Plank Sockeye Salmon

GLUTEN FREE, DAIRY FREE

50z ocean wise salmon, crushed tarragon and lemon marinade **\$50**

Haida Gwaii Halibut

GLUTEN FREE, DAIRY FREE

50z Pacific halibut **\$72**

• Land & Sea

Chicken and Salmon

GLUTEN FREE, DAIRY FREE

Includes 1 Chicken Breast & 1 Salmon Portion (serves 2)

One pineapple Tare sauce marinated
50z chicken breast and one cedar plank
50z salmon portion **\$42**

Steak and Salmon

GLUTEN FREE, DAIRY FREE

Includes 1 Steak & 1 Salmon Portion (serves 2)

One 6oz porcini rubbed sirloin steak and
one cedar plank salmon portion **\$46**

• Farm Raised

Steak Night!

GLUTEN FREE, DAIRY FREE

Rosemary, smashed garlic and porcini rubbed
6oz Sirloin **\$40**
12oz Ribeye **\$98**

Brined Pork Chops

GLUTEN FREE, DAIRY FREE

8oz double chop, Sea Cider Rum
Runner mustard **\$36**

Rosstown Farms Chicken

GLUTEN FREE, DAIRY FREE

50z breast marinated in pineapple Tare sauce
and pineapple **\$38**

Veggie Kebabs

GLUTEN FREE, VEGAN

Crimini mushroom, summer squash, bell peppers,
Sun Wing tomatoes, basil puree **\$36**

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 15% Operations Fee.

BBQ Enhancements

ONLY AVAILABLE WITH A TWO PERSON DINNER

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**

Baked Potatoes

GLUTEN FREE

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

Desserts

ONLY AVAILABLE WITH A TWO PERSON DINNER

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**

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

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

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.