



FESTIVE BUFFET MENU

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net

2023



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 nearly 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.

DIETARY LEGEND

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

VGN VEGAN



FESTIVE LUNCH BUFFET

minimum order of 25 guests

\$41/person

Cocktail Rolls & Butter v

Organic Greens & Arugula GF/VGN

Compressed spiced pear, fresh candy cane beets, carrot ribbons, fennel fronds, pomegranate seeds, white balsamic vinaigrette

Roasted Beet & Endive Salad GF/V

Okanagan goat cheese, candied nuts, sherry roasted garlic vinaigrette

Ancient Grain Salad GF/VGN

Butternut squash, roasted apple, quinoa, toasted pumpkin seeds, winter greens and radicchio, sherry vinaigrette

Maple Butter Turnips & Carrot GF/V

Fresh thyme

Whipped Potato GF/V

Yukon gold potatoes, roasted garlic, buttermilk

Festive Sweets v

Pumpkin hand pies & cream cheese icing, fruit & nut chocolate mosaic, egg nog chocolate truffles with caramelized white chocolate, sweet georgia browns, white chocolate-cranberry cheesecake **included**

Warm Sticky Figgy Pudding v

Classic Christmas dessert topped with caramel sauce and bourbon whipped cream **add \$7 per person**

Entrées

Choose one:

Rosstown Farms Turkey

Sous vide turkey breast, cranberry & orange chutney, traditional stuffing, house gravy

Maple Glazed Island Ham GF

Hertels smoked ham, slow roasted with a maple glaze, fig & apple chutney, house made mustard

Suggested Add-Ons

Spinach, Asiago & Artichoke Dip v

Creamy and rich with asiago cheese in a sourdough loaf

..... **\$75**

ADD GLUTEN-FREE CRACKERS **\$2.50/portion**

Meat & Cheese

Two Rivers ethically raised and naturally cured meats. Includes a variety of salame, classics like Coppa and Bresola. Locally made island cheese and international artisan varieties, including house made chutneys, mustard, marinated olives, artisan breads and crackers

Small..... **\$175**

Medium..... **\$220**

ADD GLUTEN-FREE CRACKERS **\$2.50/portion**

Shrimp Cocktail

Herb-marinated poached shrimp, cocktail sauce

..... **\$8/person**

Root Vegetable Chips GF/VGN

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

Small..... **\$100**

Medium..... **\$125**

West Coast Seafood Selection GF/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

Small..... **\$195**

Large..... **\$240**

ADD GLUTEN-FREE CRACKERS **\$2.50/portion**



FESTIVE DINNER BUFFET

minimum order of 30 guests

\$55/person

Salads

Choice of 3 salads:

Organic Greens & Arugula ^{GF/VGN}

Compressed spiced pear, fresh candy cane beets, carrot ribbons, fennel fronds, pomegranate seeds, white balsamic vinaigrette

Fig & Serrano Salad ^{GF/V}

Baby lettuce, Okanagan goat cheese, spiced hazelnuts, melon, balsamic-fig vinaigrette

Ancient Grain Salad ^{GF/VGN}

Butternut squash, roasted apple, quinoa, toasted pumpkin seeds, winter greens and radicchio, sherry vinaigrette

Roasted Beet & Endive Salad ^{GF/V}

Okanagan goat cheese, candied nuts, sherry roasted garlic vinaigrette

Accompaniments

Cocktail Rolls & Butter

Choice of 2 accompaniments:

Maple Butter Turnips & Carrot ^{GF/V}

Fresh thyme

Brussel Sprouts ^{GF}

Pancetta butter, shaved piave, fried sage

Whipped Potato ^{GF/V}

Yukon gold potatoes, roasted garlic, buttermilk

Scalloped Potatoes ^v

Boursin cream sauce, caramelized onion

Warm Brocolini ^v

Smoked cheddar sauce, herb toasted bread crumbs

Entrée

Rosstown Farms Turkey

Sous vide turkey breast, cranberry & orange chutney, traditional stuffing, house gravy

Maple Glazed Island Ham ^{GF}

Hertels smoked ham, slow roasted with a maple glaze, fig & apple chutney, house made mustard

Vegetarian / Vegan Substitution

Lentil Terrine ^{GF/VGN}

Pastry crusted: sautéed spinach, roasted mushroom, caramelized onion, roasted garlic cauliflower sauce

Buffet Add-Ons

ADD AN EXTRA SALAD **\$5/person**

ADD AN ADDITIONAL ACCOMPANIMENT **\$6/person**

Wild BC Sockeye Salmon ^{GF}

Shallot soubise, fried kale, preserved lemon vierge

. **add \$12/person**

Haida Gwaii Halibut

Sidestripe shrimp, Salt Spring Island mussels and clams, Hertels bacon cream sauce, Saanich Peninsula potato, fried leeks.

add \$25/person

Turkey Ballotine Carvery* ^{GF/DF}

Boneless turkey leg, tourtière sausage stuffed and proscuitto wrapped.

add \$15/person

Porchetta Carvery* ^{DF}

Carved Fraser Valley pork loin, chicharróns, sweet & sour onion jam, ciabatta rolls

add \$15/person

Prime Rib Carvery* ^{GF/DF}

Carved Alberta 'AAA' prime rib, herb & dijon rub, dinner rolls, horseradish, dijon, pan jus

add \$25/person

*chef labour not included in carveries



FESTIVE DINNER BUFFET

Dessert

Festive Sweets v

Pumpkin hand pies & demerara crackle, fruit & nut chocolate mosaic, egg nog chocolate truffle with caramelized white chocolate, sweet georgia browns, plum puddings with rum mascarpone mousse **included**

Dessert Add-Ons

Warm Sticky Figgy Pudding v

Classic Christmas dessert topped with caramel sauce and bourbon whipped cream **add \$7 per person**

Dessert Grazing Board v

Sugar Sugar – An eye catching and delicious assortment of in-house creations that will always strike a sweet note...

May include, but not limited to:

Cinnamon dusted churros, variety of house made marshmallows, caramel-pistachio 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 dipped strawberries, pavlovas

Single board (125 pieces) **\$425**

Double board (250 pieces) **\$800**

Fresh Sliced Fruit vGN

Selection of melons, kiwi, pineapple, grapes, Saanich Peninsula berries (seasonally available)

Small **\$95**

Medium **\$125**





PARKSIDE FESTIVE BUFFET MENU

PRICES ARE SUBJECT TO TAXES AND AN 18% OPERATIONS FEE



ASK ABOUT **OUR BAR OR BEVERAGE OFFERINGS**