



FESTIVE RECEPTION MENU

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net

Festive Short Reception

minimum order of 20 guests
8-10 bites

Root Vegetable Chips

Yellow & red beetroot, sweet potato, yam, parsnip, yukon gold potato

Apple & Smoked Cheddar Tartletes

Hertels maple bacon & onion marmalade

Tourtière 'Sausage Rolls'

Brandy-soaked apricot & raisin chutney, Ravenhill Farms sage

Confit Turkey Croquette

Rosstown Farms turkey, buttery 'milled' parsnip, cranberry sauce, yam chips

Smoked & Candied Seafood

Ocean Wise BC smoked sockeye salmon, hot smoked candied salmon, line caught albacore tuna, peppered mackerel

Christmas Sweets

Chocolate & Baileys mousse, egg nog crème brûlée, pumpkin hand pies & demerara crackle, candy cane chocolate mosaic, milk chocolate truffles with caramelized white chocolate

..... **\$29/person**

Suggested Platter Add-Ons

platters feed approximately 20 guests,
other platter add-ons also available

Pickles & Ferments

House-made at peak of season; a variety of local vegetables & marinated Mediterranean olives **\$48**

Shrimp Cocktail Buckets

Herb-marinated poached shrimp, cocktail sauce
..... **\$8/person**

Meat & Cheese

Two Rivers ethically raised and naturally cured meats. Includes a variety of salamis, classics like coppa and bresaola. Locally made island cheese and international artisan varieties, including house made chutneys, canoe brew mustard, marinated olives, artisan breads and crackers. **\$95**

Baked Crab Dip

Warm, creamy asiago dip with roasted peppers, artichokes and spinach baked in a sourdough loaf **\$75**



Festive Reception #1

minimum order of 20 guests
12-14 bites

Hors D'oeuvres

Brie, quince jelly & pistachio tuile smoked duck, beet crisp, pomegranate relish

Pickles & Ferments

House-made at peak of season; a variety of local vegetables & marinated Mediterranean olives

Root Vegetable Chips

Yellow & red beetroot, sweet potato, yam, parsnip, yukon gold potato

Apple & Smoked Cheddar Tartletes

Hertels maple bacon & onion marmalade

Spinach, Asiago & Artichoke Dip

Creamy and rich with asiago cheese in a sourdough loaf

Tourtière 'Sausage Rolls'

Brandy-soaked apricot & raisin chutney, Ravenhill Farms sage

Confit Turkey Croquette

Rosstown Farms turkey, buttery 'milled' parsnip, cranberry sauce, yam chips

Smoked & Candied Seafood

Ocean Wise BC smoked sockeye salmon, hot smoked candied salmon, line caught albacore tuna, peppered mackerel

Christmas Sweets

Chocolate & Baileys mousse, egg nog crème brûlée, pumpkin hand pies & demerara crackle, candy cane chocolate mosaic, milk chocolate truffles with caramelized white chocolate

..... **\$40/person**

Suggested Action Stations

minimum order of 20 guests/chef hours additional
available for all-inclusive packages only

Potato Martini Bar

Roast garlic whipped potato with toppings including; roasted mushrooms, garlic prawns, marinated beef sirloin, butter chicken. **\$9/person**

Turkey Carvery

Rosstown Farms turkey breast, traditional stuffing, cranberry sauce, turkey gravy. **\$10/person**

Prime Rib Carvery

Carved Alberta 'AAA' prime rib, herb & dijon rub, dinner rolls, horseradish, dijon, pan jus **\$12/person**



Festive Reception #2

minimum order of 20 guests
12-14 bites

Hors D'oeuvres

Brie, quince jelly & pistachio tuile smoked duck, beet crisp, pomegranate relish, buttermilk blini, salmon gravlax & crème fraîche

Pickles & Ferments

House-made at peak of season; a variety of local vegetables & marinated Mediterranean olives

Root Vegetable Chips

Yellow & red beetroot, sweet potato, yam, parsnip, yukon gold potato

Apple & Smoked Cheddar Tartletes

Hertels maple bacon & onion marmalade

Spinach, Asiago & Artichoke Dip

Creamy and rich with asiago cheese in a sourdough loaf

Tourtière 'Sausage Rolls'

Brandy-soaked apricot & raisin chutney, Ravenhill Farms sage

Confit Turkey Croquette

Rosstown Farms turkey, buttery 'milled' parsnip, cranberry sauce, yam chips

Shrimp Cocktail Buckets

Herb-marinated poached shrimp, cocktail sauce

Meat & Cheese

Two Rivers ethically raised and naturally cured meats. Includes a variety of salamis, classics like coppa and bresaola. Locally made island cheese and international artisan varieties, including house made chutneys, canoe brew mustard, marinated olives, artisan breads and crackers

Smoked & Candied Seafood

Ocean Wise BC smoked sockeye salmon, hot smoked candied salmon, line caught albacore tuna, peppered mackerel

Christmas Sweets

Chocolate & Baileys mousse, egg nog crème brûlée, pumpkin hand pies & demerara crackle, personal plum puddings with rum-raisin custard, candy cane chocolate mosaic, milk chocolate truffles with caramelized white chocolate

..... **\$47/person**

Suggested Action Stations

minimum order of 20 guests/chef hours additional
available for all-inclusive packages only

Potato Martini Bar

Roast garlic whipped potato with toppings including; roasted mushrooms, garlic prawns, marinated beef sirloin, butter chicken. **\$9/person**

Turkey Carvery

Rosstown Farms turkey breast, traditional stuffing, cranberry sauce, turkey gravy. **\$10/person**

Prime Rib Carvery

Carved Alberta 'AAA' prime rib, herb & dijon rub, dinner rolls, horseradish, dijon, pan jus **\$12/person**





PARKSIDE FESTIVE RECEPTION MENU

During gathering size restrictions due to COVID-19, menus will be based on a minimum of 20 guests. A surcharge will apply for lower guest counts.

PRICES ARE APPLICABLE TO TAXES AND AN 18% OPERATIONS FEE



ASK ABOUT **OUR BAR OR BEVERAGE OFFERINGS**