



PARKSIDE MEETINGS

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

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2023

PARKSIDE MEETINGS

- GF.....GLUTEN FREE
- DF.....DAIRY FREE
- V.....VEGETARIAN
- PB.....PLANT-BASED

OCEAN WISE Our seafood is Ocean Wise Certified



PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

Cold Breakfast Buffets

Healthy Start GF/V

“Overnight Oats” with maple syrup, banana, chia seeds and soy milk, topped with fresh blueberries and pumpkin seeds. Served with frittata bites, a seasonal selection of fruit, juice, Level Ground Coffee and Premium Metz Teas

..... **\$29 per person**

Early Riser v

Hard boiled eggs, assorted yogurt, seasonal selection of sliced fruit, fresh baked pastries and breakfast breads, juice, Level Ground Coffee and Premium Metz Teas

..... **\$26 per person**

Hot Breakfast Buffets

minimum of 10 guests

Classic Breakfast GF*

Scrambled eggs, country fried potatoes with herbs, seasonal selection of sliced fruit, fresh baked pastries and breakfast breads, juice, Level Ground Coffee and Premium Metz Teas

Choose 2:

- Hertel Grilled Ham
- Maple Sausage
- Thick Cut Bacon

..... **\$32 per person**

Denver Style Baked Omelette GF*

Omelette with ham, Sun Wing tomato, scallions, peppers and cheddar cheese served with hashbrowns, yogurt parfait (with lightly sweetened Greek yogurt, triple berry compote, caramelized white chocolate & almond granola), seasonal selection of fresh sliced fruit, juice, Level Ground Coffee and Premium Metz Teas

..... **\$31 per person**

Truffles Eggs Benny

Toasted English muffin, poached free run egg, house made hollandaise, served with country fried potatoes with herbs, seasonal selection of sliced fruit, fresh baked pastries and breakfast breads, juice, Level Ground Coffee and Premium Metz Teas

Choice of:

- Hertel Smoked Ham
- Heirloom Tomato
- Grilled House Smoked Brisket & Tomato
- Smoked Salmon (add \$2.00)

..... **\$33 per person**

Kick Start Your Morning! Breakfast Sandwich Buffet

House baked parmesan herb biscuit, aged cheddar and Island free run egg, with choice of bacon, sausage or tomato served with country fried potatoes and herbs, seasonal selection of sliced fruit, fresh baked pastries and breakfast breads, juice, Level Ground Coffee and Premium Metz Teas

..... **\$28 per person**

Hot Plated Breakfast

minimum of 20 guests

Traditional Breakfast GF*

Scrambled eggs, grilled tomatoes, grilled ham, sausage or bacon served with country fried potatoes and herbs and assorted breakfast pastries (served family style at each table). Includes orange juice (pre-set at each table), Level Ground Coffee and Premium Metz Teas

..... **\$36 per person**

**except breads and pastries*

Fresh Baked Goods

minimum one dozen of each selection

Assorted Gourmet Cookies v
..... **\$38 per dozen**

Chef's Choice of Assorted Dessert
Bars and Squares v
..... **\$38 per dozen**

Assorted Muffins v
..... **\$36 per dozen**

Assorted Breakfast Breads v
..... **\$33 per dozen**

Chef's Selection of Assorted Pastries v
Cinnamon swirls, Danish raspberry trellis, almond
croissant, pain au chocolate, apple cinnamon trellis
..... **\$38 per dozen**

Filled Croissants
minimum order of 6 per selection
House baked, choice of Hertel smoked ham and swiss,
or spinach, feta and sundried tomato pesto
..... **\$6 each**

GLUTEN FREE OPTIONS AVAILABLE **\$5 per person**

Something More

minimum of 10 guests

Seasonal Fruit Platter GF/PB
Melons, pineapple, strawberry
..... **\$5 per person**

Yogurt Parfaits v
Greek yogurt, fresh Gobind Farms berries, caramelized
white chocolate almond granola
..... **\$6 per person**

Chocolate Dipped Strawberries GF/V
(MINIMUM 3 DOZEN)..... **\$38 per dozen**

Meat & Cheese GF
Hand crafted meats locally made by Haus Sausage Co.,
including a variety of salamis like coppa and bresaola,
Island and international artisan cheese, house made
chutney, mustard, marinated olives, artisan breads
and crackers
..... **\$14 per person**

Garden Crudités & Hummus GF/PB
Seasonal vegetables with house made roasted
garlic hummus
..... **\$7.50 per person**

Sliced Fruit & Cheese GF*/V
Sliced fruit, chevre, aged cheddar, brie, artisan breads
and crackers
..... **\$9.50 per person**

Fiesta Dips & Spreads v
Cilantro and spring onion salsa, buffalo cauliflower dip,
green chilli guacamole, tortilla chips and sopapilla bread
..... **\$7.50 per person**

House Made Root Vegetable Chips GF/PB
Yukon Gold potato, yam, sweet potato, carrots, red and
golden beets
..... **\$6 per person**

**GF without breads and crackers*



Take A Break, You Deserve It!

minimum of 10 guests

Morning Pick Me Up v

Assorted freshly baked breakfast pastries, juice, Level Ground Coffee and Premium Metz Teas
..... **\$16 per person**

Afternoon Pick Me Up v

Assorted gourmet cookies, assorted soft drinks, Level Ground Coffee and Premium Metz Teas
..... **\$14 per person**

The Hipster GF/PB

Oat & Flax Super Orb (gluten free oats, flax seed, peanut butter, semi-sweet chocolate, Madagascar vanilla), fresh seasonal fruit, assorted Kombucha
..... **\$21 per person**

Hey, Sugar! v

Selection of macarons, salted caramel bars, Truffles signature brownies, chocolate dipped strawberries, Level Ground Coffee and Premium Metz Teas
..... **\$18 per person**

Beverages

Freshly brewed Level Ground coffee, decaffeinated coffee and Premium Metz Teas
..... **\$4.50 per person**

Individual assorted juices (355ml)
..... **\$4.75 each**

Assorted Coca-Cola brand soft drinks (355ml)
..... **\$4.75 each**

AHA flavoured sparkling water (355ml)
..... **\$4.75 each**

Sparkling Water (250ml)
..... **\$5 each**

Afternoon Tea Break

served buffet style

Assorted tea sandwiches, raisin scones, fruit preserves and cream, chocolate dipped strawberries, seasonal sliced fruit, Level Ground Coffee and Premium Metz Teas
..... **\$21 per person**

Something Savoury

served buffet style

House made root vegetable chips, meat and cheese: Two Rivers salamis, coppa and bresaola, locally made island cheese and international artisan varieties, house made chutneys, canoe brew mustard, marinated olives, artisan breads and crackers; seasonal fresh sliced fruit, served with assorted AHA flavoured sparkling water
..... **\$21 per person**

LUNCH

Sandwich Buffet

\$35 per person – minimum of 10 guests

Choose Three Sandwiches:

(GLUTEN-FREE BREAD) \$3 per person

Hertel Cured Ham & Aged Cheddar

House made tomato balsamic chutney, greens, roasted garlic aioli

BC Wild Salmon Wrap ^{DF}

Ocean Wise salmon, fresh vegetable slaw, green onion, cucumber, spicy mayo, alfalfa sprouts

Montreal Smoked Brisket

Gouda, crisp lettuce, vegetable slaw, bread and butter pickles, roasted pepper

Buffalo Chicken Wrap

Grilled chicken, spicy cream cheese, cucumber, pickled banana peppers, iceberg lettuce

Turkey-Bacon-Brie

Vine ripened tomatoes, greens, roasted garlic aioli

Italian Deli

Gouda, sun dried tomato tapenade, pickled banana peppers, crisp lettuce, roasted garlic aioli

Falafel Fattoush Wrap ^{PB}

Fried falafel, crumbled with chopped cucumber, vine-ripened tomato, radish, arugula, house made roasted garlic hummus

Fresh Vegetable Wrap ^{PB}

Beets, carrots, compressed granny smith apple, avocado, pea shoots, alfalfa sprouts, crisp lettuce, house made roasted garlic hummus

Soup Selections

minimum of 10 per selection

Roasted Butternut Squash ^{GF/PB}

Coconut milk, apple, ginger

..... \$6 per person

Choose Two Salads:

(ADD AN ADDITIONAL SALAD) \$5 per guest

Gathered Greens ^{GF/PB}

TOPSOIL urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelised citrus vinaigrette

Caesar Salad ^v

Romaine, croutons, parmesan cheese, Caesar dressing, crispy capers

Watermelon Salad ^{GF}

Romaine, grilled cucumber, bell pepper, pea shoots, sesame, cilantro, fish sauce, lime

Tricolore Fusilli Salad ^v

Broccoli, confit garlic pesto, roasted peppers, fresh lemon, Grana Padano

Super Green Soba Noodles ^{PB}

Wilted spinach, green onion, broccoli, bell pepper, peanuts, goma dressing

Also included:

Assorted cookies and squares, Level Ground Coffee and Premium Metz Teas

GLUTEN FREE DESSERT

..... \$5 per person

Creamy Tomato Basil ^{GF/V}

Leek, roasted fennel and bell peppers

..... \$6 per person

Build Your Own Hot Lunch Buffet

\$39 per person – minimum of 20 guests

Choose Three Accompaniments:

Warm Seasonal Vegetables GF/PB

Roasted garlic, fresh thyme

Chargrilled Vegetables GF/PB

Summer squash, bell peppers, balsamic eggplant and mushroom, oven dried Sun Wing tomatoes

Gathered Greens GF/PB

TOPSOIL urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelised citrus vinaigrette

Caesar Salad v

Romaine, croutons, parmesan cheese, Caesar dressing, crispy capers

Watermelon Salad GF

Romaine, grilled cucumber, bell pepper, pea shoots, sesame, cilantro, fish sauce, lime

Tricolore Fusilli Salad v

Broccoli, confit garlic pesto, roasted peppers, fresh lemon, Grana Padano

Super Green Soba Noodles PB

Wilted spinach, green onion, broccoli, bell pepper, peanuts, gomaes dressing

Choose One Entrée:

(ADD AN ADDITIONAL ENTRÉE)\$9 per guest

Grilled Chicken Parmesan GF

Rosstown Farms chicken breast, rustic tomato-basil sauce, grilled basil brushed zucchini, shaved Grana Padano, pan seared risotto

Thyme Roasted Mushroom Canneloni v

Ricotta, mushrooms, fresh pasta, roasted garlic-parmesan cream sauce, spring pea and baby arugula

Butter Chicken DF/GF (WITHOUT NAAN)

Rosstown Farms chicken, mild curry sauce, basmati rice, toasted naan, mango chutney
(VEGAN OPTION AVAILABLE, SUB CHICKEN FOR TOFU)

Vegetarian Thai

Red Curry PB/GF (WITHOUT FLATBREAD)

Tofu, bok choy, peppers, makrut lime leaves, coconut milk, grilled flatbread, mango chutney, coconut basmati rice

Miso Torched Salmon GF

Japanese sticky rice cakes, roasted mushroom, ginger-scallion confit

House Made Falafel v

Roasted bell pepper, Sun Wing tomato ragout, goat feta, grilled zucchini, tahini sauce, served with pita

Also included:

Pâtisserie v

Madeleine, palmiers, macarons, eclairs, petit gateaux, chocolate dipped strawberries

Level Ground Coffee and
Premium Metz Teas

MEETING PACKAGE

\$49 per person – minimum of 20 guests

Early Riser ^v

Hard boiled eggs, yogurt, seasonal selection of sliced fruit, fresh baked pastries and breakfast breads, apple and orange juice, Level Ground Coffee and Premium Metz Teas

Working Lunch Buffet

Choose Three Sandwich Selections:

(GLUTEN-FREE BREAD) **\$3 per person**

Hertel Cured Ham & Aged Cheddar

House made tomato balsamic chutney, greens, roasted garlic aioli

BC Wild Salmon Wrap ^{DF}

Ocean Wise salmon, fresh vegetable slaw, green onion, cucumber, spicy mayo, alfalfa sprouts

Montreal Smoked Brisket

Gouda, crisp lettuce, vegetable slaw, bread and butter pickles, roasted pepper

Buffalo Chicken Wrap

Grilled chicken, spicy cream cheese, cucumber, pickled banana peppers, iceberg lettuce

Turkey-Bacon-Brie

Vine ripened tomatoes, greens, roasted garlic aioli

Italian Deli

Gouda, sun dried tomato tapenade, pickled banana peppers, crisp lettuce, roasted garlic aioli

Falafel Fattoush Wrap ^{PB}

Fried falafel, crumbled with chopped cucumber, vine-ripened tomato, radish, arugula, house made roasted garlic hummus

Fresh Vegetable Wrap ^{PB}

Beets, carrots, compressed granny smith apple, avocado, pea shoots, alfalfa sprouts, crisp lettuce, house made roasted garlic hummus

Choose Two Salads:

(ADD AN ADDITIONAL SALAD) **\$5 per guest**
(ADD SOFT DRINKS, ON CONSUMPTION) ... **\$4.75 each**

Gathered Greens ^{GF/PB}

TOPSOIL urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelised citrus vinaigrette

Caesar Salad ^v

Romaine, croutons, parmesan cheese, Caesar dressing, crispy capers

Watermelon Salad ^{GF}

Romaine, grilled cucumber, bell pepper, pea shoots, sesame, cilantro, fish sauce, lime

Tricolore Fusilli Salad ^v

Broccoli, confit garlic pesto, roasted peppers, fresh lemon, Grana Padano

Super Green Soba Noodles ^{PB}

Wilted spinach, green onion, broccoli, bell pepper, peanuts, gomaе dressing

Also included:

Assorted cookies and squares, Level Ground Coffee and Premium Metz Teas

GLUTEN FREE DESSERT

..... **\$5 per person**



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 over 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.



ASK ABOUT **OUR BAR OPTIONS**