



PARKSIDE MEETINGS

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

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2022



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.

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.

PARKSIDE MEETINGS

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

VGN..... VEGAN



Cold Breakfast Buffets

Healthy Start VGN

“Overnight Oats” with maple syrup, banana, chia seeds and soy milk, topped with fresh blueberries and pumpkin seeds. Served with fruit skewers of melon, pineapple and strawberry, apple and orange juice, Level Ground Coffee and Premium Metz Teas
.....\$24 per person

Early Riser v

Seasonal selection of sliced fruit, fresh baked pastries and breakfast breads, apple and orange juice, Level Ground Coffee and Premium Metz Teas
.....\$20 per person

Hot Breakfast Buffets

based on a 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, apple and orange juice, Level Ground Coffee and Premium Metz Teas

Choose 2:

- Hertel Grilled Ham
- Maple Sausage
- Thick Cut Bacon

.....\$29 per person

Denver Omelet GF*

Oven baked free run egg omelets, Hertel smoked ham, Qualicum raclette, bell pepper and onion served with country fried potatoes and herbs, seasonal selection of sliced fruit, fresh baked pastries and breakfast breads, apple and orange juice, Level Ground Coffee and Premium Metz Teas

.....\$28 per person

Truffles Eggs Benny

Toasted parmesan herb scone, 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, apple and orange juice, Level Ground Coffee and Premium Metz Teas

Choice of:

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

.....\$30 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, apple and orange juice, Level Ground Coffee and Premium Metz Teas

.....\$27 per person

Hot Plated Breakfast

based on a minimum of 10 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

.....\$29 per person

**except breads and pastries*

Fresh Baked Goods

minimum one dozen of each selection

Assorted Gourmet Cookies v

Classic flavors include Chocolate Chip, White Chocolate Macadamia Nut and Oatmeal Raisin

..... **\$38 per dozen**

Chef's Choice Assorted Bars and Squares v

..... **\$38 per dozen**

Assorted Muffins v

..... **\$36 per dozen**

Assorted Breakfast Breads v

Carrot zucchini, banana, lemon poppy seed, orange

..... **\$33 per dozen**

Something More

based on a minimum of 10 guests

Fruit Skewers GF/V

Melons, pineapple, strawberry, vanilla bean Greek style yogurt

..... **\$5 each**

Yogurt Parfaits v

Greek yogurt, fresh Gobind Farms berries, caramelized white chocolate & almond granola

..... **\$6 each**

Chocolate Dipped Strawberries GF/V

(MINIMUM 3 DOZEN)..... **\$36 per dozen**

Meat & Cheese

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

..... **\$10 per person**

(GF CRACKERS AVAILABLE, SURCHARGE WILL APPLY)

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**

Crudite & Dip GF/V

Seasonal vegetables, smoked paprika hummus, herb artichoke dip

..... **\$6 per person**

Sliced Fruit & Cheese GF/V

Sliced fruit, chevre, aged cheddar, brie, balsamic glazed crostini

..... **\$9 per person**

(GF CRACKERS AVAILABLE, SURCHARGE WILL APPLY)

Mediterranean Spreads v

Sun dried tomato olive tapenade, catalan Sun Wing tomato bruschetta, smoked paprika hummus, artisan breads and crackers

..... **\$7 per person**

(GF CRACKERS AVAILABLE, SURCHARGE WILL APPLY)

House Made Root Vegetable Chips GF/VGN

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

..... **\$6 per person**

Take A Break, You Deserve It!

based on a minimum of 10 guests

Morning Pick Me Up v

Assorted freshly baked breakfast pastries, apple and orange juice, Level Ground Coffee and Premium Metz Teas

..... **\$15 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/VGN

Energy Bites: peanut butter, gluten free oats, semi-sweet chocolate and espresso; fresh fruit skewers; assorted Kombucha

..... **\$18 per person**

Hey, Sugar! v

Selection of macarons, salted caramel bars, Truffles signature brownies, chocolate dipped strawberries, Level Ground Coffee and Premium Metz Teas

..... **\$15 per person**

Beverages

Freshly brewed Level Ground coffee, decaffeinated coffee and Premium Metz Teas

..... **\$4.50 per person**

Individual assorted juices (355ml)

..... **\$4 each**

Assorted Coca-Cola brand soft drinks (355ml)

..... **\$4 each**

San Pellegrino flavoured sparkling water (355ml)

..... **\$4.25 each**

Eska Natural Spring Water (355ml)

..... **\$4.25 each**

San Pellegrino sparkling water (250ml)

..... **\$4.25 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: Yukon gold potato, yams, sweet potato, carrots, red and golden beets; meat and cheese: Two Rivers salamis, coppa and bresaola, locally made Island cheeses and international artisan varieties, house made chutneys, mustards, marinated olives, artisan breads and crackers; seasonal fresh sliced fruit

..... **\$18 per person**

LUNCH

Sandwich Buffet

\$32 per person – based on a minimum of 10 guests

Choose Three Sandwiches:

(GLUTEN-FREE BREAD) \$3 per person

Hertel Cured Ham & Aged Cheddar

TOPSOIL urban farmed greens, house made tomato balsamic chutney, Dijon aioli

Slow Roasted Beef

Balsamic onion jam, blue cheese aioli, Sun Wing tomato, TOPSOIL urban farmed greens

House Smoked Brisket

Gouda, arugula, vegetable slaw, bread and butter pickles, roasted pepper mayo

BC Wild Salmon Wrap ^{DF}

Ocean wise salmon, marinated vegetable slaw, green onion, cucumber, spicy mayo, alfalfa sprouts

Rosstown Farms Chicken

Avocado Wrap ^{DF}

Tomato, bacon-onion jam, TOPSOIL urban farmed greens, dijon aioli

Fresh Vegetable Wrap ^v

Beets, carrots, compressed pear, avocado, pea shoots, alfalfa sprouts, feta, Dijon aioli, TOPSOIL urban farmed greens

Moroccan Tabbouleh Wrap ^{VGN}

Roasted sweet potato and cauliflower, TOPSOIL urban farmed greens, smoked paprika hummus, cucumber, vine ripened tomatoes

Soup Selections

minimum of 10 per selection

Roasted Butternut Squash ^{GF/VGN} \$6 per person

Tomato Basil ^{GF/VGN} \$6 per person

Choose Two Salads:

(ADD AN ADDITIONAL SALAD) \$5 per guest

Truffles 'Staff' Salad ^v

TOPSOIL urban farmed greens, tabbouleh, fresh vegetable slaw, free run hard boiled egg, goat cheese, white balsamic vinaigrette

Caesar Salad

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

Sprouted Lentil Salad ^{GF/VGN}

Grilled radicchio and kale, baby frisée, puffed quinoa, toasted sunflower seeds, cucumber, tomato, fresh basil, roasted cashew vinaigrette

Spring Vegetable Pasta Salad ^v

Sea shell pasta, roasted Sun Wing cherry tomatoes, baby arugula, summer squash, Grana Padano, basil-buttermilk dressing

Yukon Gold Potato Salad ^{GF/VGN}

Sun-dried tomatoes, pimento, sweet onion, celery hearts, italian parsley, extra virgin olive oil, red wine vinegar, sea salt

Bento Salad ^v

Soba noodle, bell pepper, snap peas, purple cabbage, cilantro, sesame, sweetened soy

Also included:

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

Build Your Own Hot Lunch Buffet

\$37 per person – based on a minimum of 20 guests

Choose Three Accompaniments:

Warm Seasonal Vegetables GF/VGN

Roasted cipollini onion emulsion, fresh thyme

Chargrilled Vegetables GF/V

Pesto grilled zucchini, charred bell peppers, balsamic eggplant and portobello mushroom, oven dried Sun Wing tomatoes, heirloom baby carrots, grilled asparagus

Vegetable Stirfry VGN

Fresh cilantro, garlic, ginger and sesame

Roasted Baby Yukon Gold Potatoes GF/V

Butter, fresh tarragon, sea salt

Pan Seared Risotto GF/V

Grana Padano, fresh herbs

Steamed Basmati Rice GF/VGN

Coconut milk, cilantro

Gathered Greens GF/VGN

TOPSOIL urban farmed greens, shaved fennel, orange segments, sweet and salty pecans, radish, candy cane beets, champagne vinaigrette

Caesar Salad

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

Bento Salad v

Soba noodle, bell pepper, snap peas, purple cabbage, cilantro, sesame, sweetened soy

Sprouted Lentil Salad GF/VGN

Grilled radicchio and kale, baby frisée, puffed quinoa, toasted sunflower seeds, cucumber, tomato, fresh basil, roasted cashew vinaigrette

Greek Salad GF/V

Long English cucumber, bell pepper, red onion, vine ripened Sun Wing tomatoes, crumbled feta, kalamata olives and red wine vinaigrette

Choose One Entrée:

(ADD AN ADDITIONAL ENTRÉE) \$9 per guest

VEGETARIAN OR VEGAN ENTRÉE MAY BE ORDERED INDIVIDUALLY

Brisket Sandwich

Hot smoked in house, pretzel style hoagie, grainy Dijon mayonnaise, bread & butter pickles, maple bacon-onion jam, Swiss, served with root chips

Grilled Chicken Parmesan GF

Rosstown Farms chicken breast, rustic tomato-basil sauce, shaved Grana Padano (recommended with risotto)

Lasagna

Meat lover's or vegetarian with roasted vegetables, spinach, ricotta, and mozzarella

Kicked Up Mac & Cheese

Fontina, aged sharp cheddar, gruyere, golden parmesan, and crispy pork gratin

Chicken Souvlaki GF (WITHOUT NAAN)

Herb roasted chicken, fresh made tzatziki, toasted naan

Butter Chicken GF (WITHOUT NAAN)/DF

Rosstown Farms chicken breast, mild curry sauce, basmati rice, toasted naan and mango chutney

Moroccan Stew GF/VGN

Chick pea, Sun Wing tomato vegetable ragout, Du Puy lentils, cilantro, pappadum crisps

Penne Beyond Meat Bolognese GF/VGN

Eggplant marinara, Beyond Meat, roasted pepper, oven dried tomato, basil, rice penne

Also included:

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

MEETING PACKAGE

\$38 per person – based on a minimum of 20 guests

Morning Start ^v

Chef's selection of freshly baked breakfast breads and pastries, Level Ground coffee and Premium Metz Teas

Working Lunch Buffet

Choose Three Sandwich Selections:

Hertel Cured Ham & Aged Cheddar

TOPSOIL urban farmed greens, house made tomato balsamic chutney, Dijon aioli

Slow Roasted Beef

Balsamic onion jam, blue cheese aioli, Sun Wing tomato, TOPSOIL urban farmed greens

House Smoked Brisket

Gouda, arugula, vegetable slaw, bread and butter pickles, roasted pepper mayo

BC Wild Salmon Wrap ^{DF}

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

Rosstown Farms Chicken

Avocado Wrap ^{DF}

Tomato, bacon-onion jam, Topsoil Urban Farm greens, Dijon aioli

Fresh Vegetarian Wrap ^v

Beets, carrots, compressed pear, avocado, pea shoots, alfalfa sprouts, feta, Dijon aioli, TOPSOIL urban farmed greens

Moroccan Tabbouleh Wrap ^{VGN}

Roasted sweet potato and cauliflower, TOPSOIL urban farmed greens, smoked paprika hummus, cucumber, vine ripened tomatoes

Choose Two Salads:

(ADD AN ADDITIONAL SALAD) **\$5 per guest**
(ADD SOFT DRINKS, ON CONSUMPTION) **\$4 each**

Gathered Greens ^{GF/VGN}

TOPSOIL urban farmed greens, shaved fennel, orange segments, sweet and salty pecans, radish, candy cane beets, champagne vinaigrette

Caesar Salad

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

Bento Salad ^v

Soba noodle, bell pepper, snap peas, purple cabbage, cilantro, sesame, sweetened soy

Sprouted Lentil Salad ^{GF/VGN}

Grilled radicchio and kale, baby frisée, puffed quinoa, toasted sunflower seeds, cucumber, tomato, fresh basil, roasted cashew vinaigrette

Also included:

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