



# ISLAND BUFFET

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

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2025

# ISLAND BUFFET

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

**OCEAN WISE** Our seafood is Ocean Wise Certified



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**\$70 per guest**

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MENUS ARE BASED ON A MINIMUM OF 50 GUESTS, A SURCHARGE WILL APPLY FOR LOWER GUEST COUNTS

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

STAFFING IS ADDITIONAL

## SELECT THREE SALADS

### Gathered Greens GF/PB

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

### Watermelon Salad GF/V

Quinoa, roasted almonds, sweet onion, mint, arugula, white balsamic vinaigrette

### Sun Wing Tomatoes & Fior Di Latte GF/V

Heirloom and gem varieties, fresh basil, balsamic reduction, extra virgin olive oil, sea salt

### Tricolour Fusilli Salad V

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

### Quinoa Tabbouleh GF/PB

Bell peppers, Sun Wing tomatoes, red onion, cucumber, parsley, lemon vinaigrette

### Hearts of Romaine

Crisp chopped romaine, Parmigiano Reggiano, pork cracklings, buttered croutons, roasted garlic Caesar dressing

### Super Green Soba Noodles PB

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

### Sunomono Ribbon Salad GF/PB

Carrot, baby cucumber, daikon, rice noodles, green onion, cilantro, yuzu tofu dressing

### Green Bean Fingerling Potato Salad GF/PB

Tomato olive tapenade, celery hearts, fresh parsley, lemon dijon vinaigrette

## Local Seasonal Flavours

### Okanagan Peach & Mascarpone GF/V

Honey chilli mascarpone, sunflower sprouts, candied pistachio, caramelized citrus vinaigrette  
(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

### Vancouver Island Asparagus V

Cured egg yolk, garlic crumb, Parmigiano Reggiano, nori, confit Sun Wing tomatoes, arugula  
(SEASONALLY AVAILABLE MAY-JUNE)

### Piri Piri Salad GF/PB

Heirloom tomatoes, charred bell pepper, cucumber, cilantro lime dressing  
(SEASONALLY AVAILABLE JUNE-AUGUST)

## SELECT THREE ACCOMPANIMENTS

### Charred Brocolini <sup>PB</sup>

Compressed green apple, almond dukkah, pearl onions, fennel, sweet soy dressing, served at room temperature

### Moroccan Roasted Cauliflower <sup>GF/V</sup>

Harissa spiced, chickpeas, heirloom carrots, braised fennel, spinach, walnut celeriac pureé

### Heirloom Carrots <sup>GF/PB</sup>

Oven roasted with crispy chickpeas, confit garlic hummus, charred kale, raisin vinaigrette, served at room temperature

### Chargrilled Vegetables <sup>GF/PB</sup>

Summer squash, bell peppers, asparagus, charred brocolini, balsamic portabello, oven dried Sun Wing tomatoes, all harvested locally when available, served at room temperature

### Marrakesh Eggplant <sup>GF/PB</sup>

Saffron spiced blistered gem tomatoes, confit garlic, basil, toasted pine nuts

### Warm Seasonal Vegetables <sup>GF/PB</sup>

Local seasonal vegetables, roasted garlic, fresh thyme

### Yukon Gold Pavé <sup>GF/V</sup>

BC potatoes, thyme, heavy cream, Grana Padano

### Gnocchi <sup>GF/V</sup>

Roasted Sun Wing tomatoes, torn basil, Fior di Latte

### Sticky Rice Cakes <sup>GF/PB</sup>

Pan seared, ginger scallion confit, sesame roasted locally foraged mushrooms

### Olive Oil Mashed Potatoes <sup>GF/PB</sup>

BC Yukon Gold potatoes, roasted garlic, Provençal herbs, sea salt

### Foraged Mushroom Ravioli <sup>V</sup>

Extra virgin olive oil, Peninsula corn, spinach, grape tomatoes, herbs, Grana Padano

### Fingerling Potatoes <sup>GF/DF</sup>

Duck fat roasted, rosemary & garlic gremolata

## Local Seasonal Flavours

### Roasted Baby Beets <sup>GF/V</sup>

Island beets, whipped ricotta, pomegranate seeds, spiced hazelnuts, halloumi 'croutons', TOPSOIL urban farmed mixed greens, fennel, shallot vinaigrette  
(SEASONALLY AVAILABLE JUNE-NOVEMBER)

### Roasted Delicata Squash <sup>GF/V</sup>

Confit spring onion, toasted pumpkin seeds, spiced yogurt, crispy kale  
(SEASONALLY AVAILABLE AUGUST-OCTOBER)



# SELECT TWO ENTRÉES

## Chicken Bruschetta GF/DF

Rosstown Farms free run chicken, grilled with stewed Sun Wing cherry tomato bruschetta & kale crisps

## Wild BC Salmon GF/DF

Lemon caper vierge, spring onion confit, fresh herbs

## Alberta 'AAA' Beef Short Rib GF/DF

BBQ glaze & bourbon demi, grilled red onions, crispy shoestring potatoes

## Alberta 'AAA' Sirloin Steak GF/DF

Roasted locally foraged mushrooms, thyme, sautéed onions, red wine jus

## Berryman Farms Pork Belly GF/DF

Local Island pork, hoisin shallot sauce, green onion, sesame choy

## Lamb Shoulder Cannelloni

Ricotta, locally foraged mushrooms, spring peas, baby arugula, shaved Piave

## Pacific Lingcod GF/DF

Pan seared with charred Sun Wing tomatoes, olives, capers, herbs, crispy garlic

## Jumbo Shrimp GF

Asparagus tips, crispy garlic, chili oil

## Malai Kofta GF/PB

Potato tofu and peas, tomato coconut curry, micro cilantro

## Haida Gwaii Sablefish & Scallops GF/DF

Charred bell pepper confit, summer herbs, preserved lemon. . . . . **add \$7 per person**

## Local Seasonal Flavours

### Rosstown Farms Chicken Breast GF

Free run chicken, locally foraged mushrooms, spring onion purée, confit garlic, fennel-herb salad  
(SEASONALLY AVAILABLE AUGUST-OCTOBER)

### Ocean Wise BC Spring Salmon GF

Soubise sauce, butter braised radish, sunflower sprouts  
(SEASONALLY AVAILABLE APRIL-OCTOBER)

### Haida Gwaii Halibut GF

Coconut cashew curry sauce, mango salsa, toasted cashews . . . . . **add \$7 per person**  
(SEASONALLY AVAILABLE APRIL-NOVEMBER)



ENTRÉES

Additional entrées **\$7 + surcharge** where applicable

# SOMETHING SWEET

## Dessert Grazing Board v

Sugar Sugar - An eye catching, show stopping display of house made creations that will always strike a sweet note... may include, but not limited to: cinnamon dusted churros, fresh made marshmallows, mini cupcakes, decorated macarons, assorted tartlettes, our signature chocolate truffles and so much more!

- Single board (125 pieces) ..... **\$435**
- Double decker (250 pieces) ..... **\$810**

## Fresh Sliced Fruit GF/PB

Selection of melons, pineapple, grapes, Saanich Peninsula berries (when in season)

- Small..... **\$105**
- Medium. .... **\$135**

## Pâtisserie v

Madeleines, palmiers, macarons, éclairs, petit gâteau, chocolate dipped strawberries

(MINIMUM 3 DOZEN)..... **\$45 per doz**

## Traditional Desserts v

A selection of traditional and house made sweets that may include salted caramel bars, lemon blueberry bars, pecan and chocolate chunk squares, black forest cheesecake, double chocolate brownies, Medjool date squares, Nanaimo bars

(MINIMUM 3 DOZEN)..... **\$40 per doz**

## Chocolate Truffles GF/V

An ever changing assortment of creative and classic flavours

(MINIMUM 3 DOZEN)..... **\$40 per doz**

## Churros v

House made, cinnamon sugar dusted, served with dulce de leche

(MINIMUM 3 DOZEN)..... **\$45 per doz**

## Coffee & Tea

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas, accompanied with milk, cream and sugar

(STATIONED) ..... **\$5.25 per person**

## Cake Cutting

We offer the following cake cutting services:

- Cut and displayed for guests to help themselves ..... **\$4.00 per person**
- Cut and served to guests at their seats ..... **\$5.50 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**