



FESTIVE BUFFET MENU

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

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2025



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.

FESTIVE LUNCH BUFFET MENU

MINIMUM ORDER OF 25 GUESTS

\$45/person

PRICING IS SUBJECT TO TAXES AND 18% OPERATIONS FEE



FESTIVE LUNCH BUFFET

MINIMUM ORDER OF 25 GUESTS

Fresh Baked Bread

Heritage Greens

GLUTEN FREE, VEGAN

Compressed spiced BC pear, radish, carrot ribbons, shaved fennel, white balsamic vinaigrette

Pear & Porchetta Salad

Crumbled blue cheese, port marinated figs, roasted garlic sherry vinaigrette

Ancient Grain Salad

GLUTEN FREE, VEGAN

Butternut squash, quince, quinoa, toasted pumpkin seeds, winter greens and radicchio, verjus vinaigrette

Roasted BC Heirloom Carrots

GLUTEN FREE, VEGETARIAN

Braised cipolini onion, raisin vinaigrette

Whipped Potato

GLUTEN FREE, VEGETARIAN

Yukon Gold potatoes, roasted garlic, buttermilk

Festive Sweets

VEGETARIAN

Pumpkin pie with eggnog mousse, fruit & nut bark, candied ginger, assortment of festive chocolate truffles, sweet georgia browns, caramel pecan tart, house made shortbread

Warm Sticky Toffey Pudding

VEGETARIAN

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

Entrées

CHOOSE ONE:

Rosstown Farms Turkey

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

Maple Glazed Island Ham

GLUTEN FREE, DAIRY FREE

Hertel Meats smoked ham, slow roasted with maple glaze, fig & apple chutney, charred kale, house made mustard

Suggested Add-Ons

Spinach Dip

GLUTEN FREE WITHOUT SOURDOUGH

Creamy asiago dip with roasted bell peppers, artichokes and spinach, accompanied with sourdough bits for dipping

Small **\$100**
Medium **\$130**

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

Meat & Cheese

GLUTEN FREE WITHOUT CROSTINI AND CRACKERS

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 crostini and crackers

Small **\$175**
Medium **\$220**

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

Shrimp Cocktail

GLUTEN FREE, DAIRY FREE

Herb-marinated poached shrimp, cocktail sauce

. **\$8/person**

West Coast Seafood Selection

GLUTEN FREE WITHOUT CROSTINI AND CRACKERS

Wild BC salmon lox, albacore tuna, hot smoked and candied West Coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan crostini and crackers

Small **\$215**
Medium **\$265**

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





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FESTIVE DINNER BUFFET MENU

MINIMUM ORDER OF 30 GUESTS

\$60/person

PRICING IS SUBJECT TO TAXES AND 18% OPERATIONS FEE



FESTIVE DINNER BUFFET

MINIMUM ORDER OF 30 GUESTS

Salads

CHOICE OF 3 SALADS:

Heritage Greens

GLUTEN FREE, VEGAN

Compressed spiced BC pear, radish, carrot ribbons, shaved fennel, white balsamic vinaigrette

Pear & Porchetta Salad

Crumbled blue cheese, port marinated figs, roasted garlic sherry vinaigrette

Ancient Grain Salad

GLUTEN FREE, VEGAN

Butternut squash, quince, quinoa, toasted pumpkin seeds, winter greens and radicchio, verjus vinaigrette

Roasted Beet & Arugula Salad

GLUTEN FREE, VEGETARIAN

Smoked cream cheese, candied nuts, white balsamic vinaigrette

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

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

Accompaniments

INCLUDED WITH BUFFET

Fresh Baked Bread

CHOICE OF 2 ACCOMPANIMENTS:

Roasted BC Heirloom Carrots

GLUTEN FREE, VEGETARIAN

Braised cippolini onion, raisin vinaigrette

Brussels Sprouts

GLUTEN FREE

Okanagan Valley sprouts, prosciutto cracklings, shaved parmesan, sundried tomatoes, fresh herbs

Whipped Potato

GLUTEN FREE, VEGETARIAN

Yukon Gold potatoes, roasted garlic, buttermilk

Yukon Gold Potato Pavé

GLUTEN FREE, VEGETARIAN

Fraser Valley potatoes, boursin cream, parmesan

Warm Broccolini

VEGETARIAN

Smoked cheddar sauce, herb toasted bread crumbs

Entrées

INCLUDED WITH BUFFET

Rosstown Farms Turkey

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

Maple Glazed Island Ham

GLUTEN FREE, DAIRY FREE

Hertel Meats smoked ham, slow roasted with maple glaze, fig & apple chutney, charred kale, house made mustard

Vegan Entrée Substitution

INDIVIDUAL PORTION, MUST ORDER IN ADVANCE

Lentil Wellington

VEGAN

Roasted mushrooms, sautéed spinach, caramelized onion, cauliflower purée

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FESTIVE DINNER BUFFET

MINIMUM ORDER OF 30 GUESTS

Buffet Add-Ons

Wild BC Sockeye Salmon

GLUTEN FREE

Shallot soubise, maple delicata squash, fresh thyme
.....add \$14/person

Haida Gwaii Halibut

GLUTEN FREE

Sidestripe shrimp, Salt Spring Island mussels and clams,
Hertel Meats bacon cream sauce, Saanich Peninsula potatoes,
fried leeks add \$26/person

Alberta 'AAA' Sirloin Steak

GLUTEN FREE, DAIRY FREE

Herb brushed, chimichurri, red wine demi-glace
.....add \$12/person

Turkey Ballotine Carvery *

GLUTEN FREE, DAIRY FREE

Boneless turkey leg, tourtière sausage stuffed
and prosciutto wrapped.add \$16/person

Prime Rib Carvery *

GLUTEN FREE, DAIRY FREE

Alberta 'AAA' prime rib, herb & Dijon rub, horseradish,
Dijon, pan jus
..... add \$26/person

* CHEF HOURS ADDITIONAL

Dessert

Festive Sweets

VEGETARIAN

Pumpkin pie with eggnog mousse, fruit & nut bark, candied
ginger, assortment of festive chocolate truffles, sweet georgia
browns, caramel pecan tart, house made shortbread
..... included

Fresh Sliced Fruit

GLUTEN FREE, VEGAN

Selection of melons, pineapple, grapes and fresh berries
Small..... \$105
Medium..... \$135

Dessert Grazing Board

VEGETARIAN

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 marshmallows,
mini cupcakes, decorated macarons, assorted tartelettes,
chocolate truffles and so much more

Single board (125 pieces) \$435
Double board (250 pieces) \$810

Warm Sticky Toffy Pudding

VEGETARIAN

Classic Christmas dessert topped with caramel sauce and
bourbon whipped creamadd \$7/person

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