



# FESTIVE RECEPTION 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 RECEPTION MENU

MINIMUM ORDER OF 30 GUESTS

FOR EACH CHEF ATTENDED STATION THERE WILL BE A \$40 PER HOUR LABOUR CHARGE (MINIMUM 4 HOURS)

PRICING IS SUBJECT TO TAXES AND 18% OPERATIONS FEE



ASK ABOUT **OUR BAR OR BEVERAGE OFFERINGS**

# RECEPTION PACKAGE #1

MEDIUM RECEPTION

MINIMUM ORDER OF 30 GUESTS

**\$42/person**

## Crispy "Bar Snacks"

GLUTEN FREE

Truffled popcorn, house made nuts & bolts, BBQ chicharrons

## Root Vegetable Chips

GLUTEN FREE, VEGAN

Yukon Gold potatoes, yams, sweet potatoes, carrots, red and golden beets

## French Pork Terrine

Mustard, cornichon, Italian parsley, roasted garlic, braised olives, grilled house made focaccia

## Warm Baked Brie

VEGETARIAN

House made quince chutney, crispy filo, artisan crostini and crackers

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

## Tourtière Sausage Rolls

Classic tourtière rolled in crisp golden puff pastry

## West Coast Salmon Platter

Honey and dijon glazed sockeye salmon, "cedar baked" cold smoked lox, candied nuggets, pickled red onion, whipped boursin, artisan crostini and crackers

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

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

## Festive Sweets

VEGETARIAN

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

..... **add \$6/person**

## Warm Sticky Toffee Pudding

VEGETARIAN

Classic Christmas dessert topped with caramel sauce and bourbon whipped cream

..... **add \$8/person**

## 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**

## Fresh Sliced Fruit

GLUTEN FREE, VEGAN

Selection of melons, pineapple, grapes and fresh berries

Small . . . . . **\$105**

Medium . . . . . **\$135**

## Chef Attended Station

ADD A CHEF ATTENDED STATION FOR A FULL DINNER

### Potato Martini Bar

GLUTEN FREE

Roasted garlic whipped potatoes with your choice of toppings: butter chicken, short rib, mushroom ragout, garlic shrimp, asparagus tips & crispy pancetta

..... **\$14/person**

### Turkey Martini

Parsnip purée, fried stuffing, traditional gravy, cranberry sauce, fried sage

..... **\$13/person**

### Prime Rib Carvery

DAIRY FREE

Alberta 'AAA' prime rib, herb & Dijon rub, horseradish, Dijon, pan jus, dinner rolls

..... **\$26/person**

# RECEPTION PACKAGE #2

MEDIUM RECEPTION

MINIMUM ORDER OF 30 GUESTS

**\$52/person**

## Passed Canapés

### Crispy Potato Pavé

GLUTEN FREE, VEGETARIAN

Truffled mushroom duxelle, parsnip purée, crispy shallots

### Smoked Salmon Gougère

GLUTEN FREE

Smoked salmon cream cheese, fresh chives, crème fraîche

## Stationed Platters

### Crispy "Bar Snacks"

GLUTEN FREE

Truffled popcorn, house made nuts & bolts, BBQ chicarrons

### Root Vegetable Chips

GLUTEN FREE, VEGAN

Yukon Gold potatoes, yams, sweet potatoes, carrots, red and golden beets

### French Pork Terrine

Mustard, cornichon, Italian parsley, roasted garlic, braised olives, grilled house made focaccia

### Warm Baked Brie

VEGETARIAN

House made quince chutney, crispy filo, artisan crostini and crackers

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

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

### Shrimp Cocktail

GLUTEN FREE, DAIRY FREE

Herb-marinated poached shrimp, cocktail sauce

### Meat & Cheese

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

## Chef Attended Station

ADD A CHEF ATTENDED STATION FOR A FULL DINNER

### Potato Martini Bar

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### Turkey Martini

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### Prime Rib Carvery

DAIRY FREE

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## Dessert

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