



FOOD STATIONS

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net

2025

FOOD STATIONS

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

OCEAN WISE Our seafood is Ocean Wise Certified



PRICES ARE PER PERSON WITH A MINIMUM OF 50 GUESTS

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE
STAFFING IS ADDITIONAL

CHEF LABOUR IS \$40 PER HOUR FOR EACH CHEF REQUIRED (MIN 4 HOURS)

FOOD STATIONS

Fresh Shucked Kusshi Oysters GF/DF

Farmed in the pristine territorial waters of the K'omoks First Nation, located in Stellar Bay of the Pacific Northwest of BC, Kusshi oysters offer a clean and delicate flavour, served with mignonette, citrus, tabasco

3 oysters per person **\$14 per person**

Alberta 'AAA' Beef Carvery GF/DF

All beef carveries are accompanied with Dijon mustard, horseradish, pan jus, house made chutney

Choice of:

Sirloin **\$15 per person**
Striploin **\$17 per person**
Prime Rib **\$26 per person**

Rodízio GF/DF

Brazilian-style grilled, sword-like skewers with an assortment of grilled meats, vegetables and shrimp served off the sword, finished with chimichurri

. **\$18 per person**

Raclette GF

Traditional Swiss style of serving Raclette cheese, caramelized and melted to order, then shaved off the block and served with a variety of accompaniments including potatoes, vegetables, meats, breads

. **\$14 per person**

Shawarma

Toasted garlic pita, tzatziki, lettuce, cilantro, tomato, feta

Choice of:

Pulled Herb Chicken
Lamb Kofta
Malai Kofta
. **\$15 per person**

Pasta Alla Ruota V

Requires two chefs

Cacio e pepe style linguine tossed inside a wheel of Parmigiano Reggiano with shaved truffles to finish

. **\$18 per person**

Mac + Cheese Bar

Creamy aged cheddar sauce with a selection of accompaniments including bacon, garlic toasted breadcrumbs, truffled pecorino, scallions, chili flakes

Choice of:

Dungeness Crab
Pulled Pork
Shaved Brisket
. **\$15 per person**

Primo Pasta Bar

3 oz portion of pasta with your choice of toppings

Ricotta Tortellini **\$14 per person**
Brown Butter Gnocchi GF **\$14 per person**

Choose three flavours:

Eggplant Marinara GF/PB

Slow roasted Sun Wing tomatoes, stewed eggplant

Classic Beef Bolognese GF

Grana Padano, baby arugula

Forest Mushroom Ragout GF/V

Seasonal selection of locally foraged mushrooms simmered with garlic, herbs, cream

Chorizo Ragout GF/DF

Slow cooked chorizo with roasted tomato & onion, garlic, herbs

Brisket Bao Buns DF

Wok steamed bao buns filled with house smoked brisket, pickled vegetable slaw, bao sauce, sweetened soy-ginger reduction

. **\$14 per person**



FOOD STATIONS

'Soul Food' Martinis

Decadent comfort food with your choice of toppings

Garlic Whipped Potato **\$14 per person**

Grana Padano Risotto **\$15 per person**

Choose three flavours:

Butter Chicken ^{GF}

Rosstown Farms chicken stewed in aromatic spices & coconut milk

Alberta 'AAA' Beef Short Rib ^{GF}

Slow cooked, served in a reduced broth

Forest Mushroom Ragout ^{GF/V}

Seasonal selection of locally foraged mushrooms simmered with garlic, herbs, cream

Ocean Wise Shrimp ^{GF}

Sautéed with garlic, butter, shallots, splash of Pinot Gris

Yucatan Taco Bar

Toasted flour tortillas, Sun Wing tomato lime-tequila salsa, queso fresco, guajillo pepper aioli, pickled red onion

Choose two fillings:

Fried Ling Cod

Chorizo Ragout

Adobo Pulled Chicken

Short Rib Con Carne

Salt Spring Island Tofu ^v

Spicy Jackfruit Ragout ^v

2 tacos per person **\$14 per person**

Poutine Bar

Fresh cut Kennebec potatoes fried golden, smothered in rich house made gravy, authentic Québécois cheese curds with your choice of toppings

Choose two flavours:

BBQ Pulled Pork

Alberta 'AAA' Beef Short Rib

Hertel Meats Maple Bacon

Sun Wing Tomato Bruschetta & Chives

..... **\$14 per person**

Buddha Boat ^{GF/DF}

Wok cooked rice noodles served in a bamboo boat with fresh vegetables, soy marinated soft poached eggs, green onion, bean sprouts, cilantro, crushed peanuts, chili sauce

Choice of:

Yuzu Chicken

Thai Crispy Pork Belly

Miso Salmon

Marinated Tofu ^v

..... **\$14 per person**

Don Buri Station ^{GF/DF}

Sticky rice and torched albacore tuna with ginger soy reduction or sriracha aioli, accompanied with pickled shiitake, sesame bok choy, avocado, soy marinated egg, fresh vegetables

..... **\$17 per person**

Build Your Own Slider Bar

Brioche sliders accompanied with tomato, bacon, cheddar, roasted garlic aioli, balsamic caramelized onion, pickles

Choice of:

Beef Patty

Pork Patty

Beyond Meat Patty

..... **\$17 per person**

Waffle Station

Savory cornbread waffle with a selection of toppings including green onion, maple syrup, whipped butter, crumbled feta, pickled red onion

Choice of:

Fried Chicken

Hertel Meats Maple Bacon

Chorizo Ragout ^{GF/DF}

..... **\$17 per person**



LOCAL ingredients

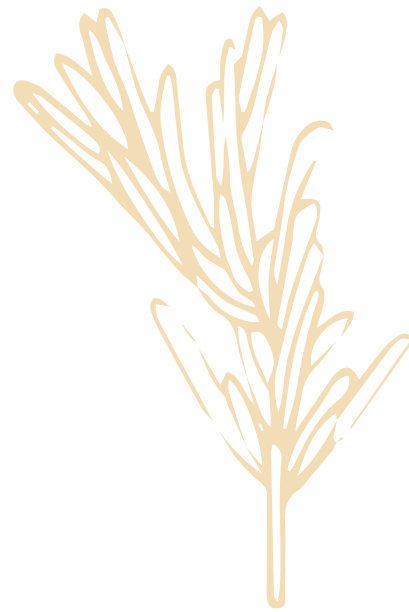
At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary 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**