



# PARKSIDE MEETINGS

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

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2025

# PARKSIDE MEETINGS

GF.....GLUTEN FREE

DF.....DAIRY FREE

V.....VEGETARIAN

PB.....PLANT-BASED



Our seafood is Ocean Wise Certified



PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

# BREAKFAST

## Cold Breakfast Buffets

### Continental v

Assorted baked goods, fresh sliced fruit, assorted juices,  
**Level Ground coffee and Premium Metz teas**  
..... **\$27 per person**

### Healthy Start GF/V

“Overnight Oats” with maple syrup, banana, chia seeds and soy milk, topped with fresh blueberries and pumpkin seeds, served with frittata bites, fresh sliced fruit, assorted juices, Level Ground coffee and Premium Metz teas  
..... **\$31 per person**

## Hot Breakfast Buffets

*minimum order of 10*

### Classic Breakfast

Scrambled eggs, country fried potatoes with herbs, assorted baked goods, fresh sliced fruit, assorted juices, Level Ground coffee and Premium Metz teas

*Choose 2:*

- Hertel Meats Grilled Ham
- Maple Sausage
- Thick Cut Bacon

..... **\$36 per person**

### Truffles Eggs Benny

Toasted English muffin, poached free run egg, house made hollandaise, served with country fried potatoes with herbs, assorted baked goods, fresh sliced fruit, assorted juices, Level Ground coffee and Premium Metz teas

*Choice of:*

- Hertel Meats Smoked Ham
- Sun Wing Heirloom Tomato
- Grilled House Smoked Brisket & Tomato
- Smoked Salmon (add \$2)

..... **\$37 per person**

### Farmstead Baked Omelette v

Spinach, Sun Wing tomatoes, scallions, bell peppers & cheddar, served with country fried potatoes with herbs, yogurt parfaits with lightly sweetened Greek yogurt, triple berry compote and caramelized white chocolate & almond granola, fresh sliced fruit, assorted juices, Level Ground coffee and Premium Metz teas

..... **\$35 per person**

### Early Riser v

Hard boiled eggs, assorted yogurt, assorted baked goods, fresh sliced fruit, assorted juices, Level Ground coffee and Premium Metz teas  
..... **\$29 per person**

### European Continental

Fresh baked butter croissants, Island and international artisan cheese, thin shaved prosciutto, hard boiled eggs, fresh sliced fruit, assorted juices, Level Ground coffee and Premium Metz teas  
..... **\$33 per person**

### Breakfast Sandwich Buffet

Served with country fried potatoes and herbs, fresh sliced fruit, assorted juices, Level Ground coffee and Premium Metz teas

*Choose 2:*

### Philly Breakfast Bun

Butter toasted potato bun, thinly shaved roasted beef, roasted garlic aioli, sautéed peppers and onions, aged white cheddar, with an Island free run egg

### Manchego Egg Sandwich

Toasted brioche, hand pressed chorizo patty, Manchego cheese, bell pepper aioli, grilled and marinated vegetables, with an Island free run egg

### Kansai Egg Sandwich v

Toasted brioche, vegetarian Okonomiyaki pancake, kewpie mayo, with an Island free run egg

..... **\$32 per person**

# LUNCH

## Sandwich Buffet

**\$37.50 per person – minimum order of 10**

### Choose Two Salads:

ADD AN ADDITIONAL SALAD ..... **\$6 per guest**

#### Gathered Greens GF/PB

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

#### Caesar Salad

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

#### Watermelon Feta Salad GF/V

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

#### Quinoa Tabbouleh GF/PB

Bell peppers, Sun ing tomatoes, red onion, cucumber, parsley, garlic vinaigrette

#### Tricolore Fusilli Salad v

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

#### Soba Noodles v

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

### Add a Soup - Select One:

MINIMUM ORDER OF 10 ..... **\$6 per person**

#### Roasted Butternut Squash Soup GF/PB

Coconut milk, apple, ginger

#### Creamy Tomato Basil Soup GF/V

Leek, roasted fennel & bell peppers

#### Harvest Vegetable Soup PB

Sautéed vegetables, roasted tomato broth, barley

### Choose Three Sandwiches:

GLUTEN-FREE BREAD ..... **\$3 per person**

#### Hertel Cured Ham & Aged Cheddar

House made tomato balsamic chutney, TOPSOIL urban farmed mixed greens, roasted garlic aioli

#### BC Wild Salmon Wrap DF

Ocean Wise salmon, cucumber, avocado, TOPSOIL urban farmed mixed greens, sprouts, roasted garlic aioli

#### Smoked Hauss Brisket

Gouda, crisp lettuce, vegetable slaw, bread & butter pickles, roasted pepper mayo

#### Turkey, Apple & Brie

Vine-ripened tomatoes, TOPSOIL urban farmed mixed greens, roasted garlic aioli

#### Italian Deli

Italian deli meats, Gouda, sundried tomato tapenade, pickled banana peppers & red onion, crisp lettuce, roasted pepper aioli

#### Curried Egg Salad Wrap v

TOPSOIL urban farmed mixed greens, sprouts, mango

#### Chipotle Chicken Wrap

Marinated chicken, vine-ripened tomatoes, roasted bell peppers & corn, crumbled queso, cilantro, avocado, roasted pepper aioli

#### Falafel Fattoush Wrap v

Fried falafel, roasted garlic aioli, crumbled feta, radish, cucumber, vine-ripened tomatoes, crisp lettuce, tzatziki

#### Asian Crunch Wrap PB

Roasted broccoli & green bell peppers, avocado, crispy soy curls, crispy fried onion, crisp lettuce, fresh vegetable & cilantro slaw

### Also included:

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

GLUTEN FREE DESSERT

..... **\$5 per person**

# LUNCH

## Power Lunch

**\$40 per person** – minimum order of 20

All bowls are served on a bed of mixed greens

Choose Two Bowls:

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### Tuna Poke Bowl GF/DF

Sticky rice, pickled edamame, crisp vegetables, avocado, sweetened soy reduction, Sriracha mayo, sesame seeds

### Green Goddess Bowl GF/V

Quinoa chickpea salad, arugula, broccoli, grilled zucchini, edamame, radish, avocado, lemon-basil yogurt dressing

### Oaxaca Bowl GF/V

Quinoa, cherry tomato pico de gallo, roasted green bell peppers and corn, queso, avocado, fresh cilantro, chipotle sour cream

### Buddha Bowl GF/PB

Sticky Rice, cabbage slaw, tofu, avocado, radish, mushroom, cucumber, green onion, edamame, tahini sauce, sesame seeds

### Soba Bliss Bowl GF/V

Soba noodles, spinach, goma dressing, roasted broccoli, green bell peppers, edamame, vegetable slaw, soy marinated egg, fresh avocado, toasted sesame, crushed peanuts

### Shawarma Bowl GF/V

Chickpeas, rice, fried falafel, roasted green bell peppers, cucumber ribbons, vegetable slaw, tomato chutney, feta, tahini sauce

### Don Buri Bowl GF/V

Sticky rice, pickled shiitake mushrooms and ginger, sesame salted cucumber, green onion, edamame, soy marinated egg, roasted nori, hoisin shallot dressing

### Gathered Greens GF/PB

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

### Caesar Salad

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

### Melon & Bocconcini GF/V

Romaine, melon, torn bocconcini, citrus vinaigrette, balsamic reduction, mint

### Truffles Cobb Salad GF

Fresh greens, pesto pulled chicken, hard boiled egg, crisp vegetables, avocado, tomato, blue cheese, candied bacon, buttermilk ranch dressing

### Select 2 Protein Options

1 Protein Per Bowl

- Grilled Chicken
- Seared Tofu
- Pan Seared Shrimp
- Pan Seared Tuna
- Grilled Beef Sirloin
- Pan Seared Wild BC Salmon

### Also included:

Assorted cookies, Level Ground coffee and Premium Metz teas

GLUTEN FREE DESSERT

..... **\$5 per person**

# Build Your Own Hot Lunch Buffet

\$42 per person – minimum of 20 guests

## Choose One Entrée:

ADD AN ADDITIONAL ENTRÉE .....\$9 per guest

### Grilled Chicken & Gnocchi GF

Rosstown Farms chicken breast, tomato sauce, rustic pesto gnocchi, grilled zucchini

### Thyme Roasted Mushroom Cannelloni v

Ricotta, mushrooms, fresh pasta, roasted garlic-parmesan cream sauce, spring peas, baby arugula

### Butter Chicken GF (W/O NAAN)/DF

Rosstown Farms chicken, mild curry sauce, basmati rice, toasted naan, mango chutney  
**(VEGAN OPTION - SUB CHICKEN FOR TOFU)**

### Miso Torched Salmon GF/DF

Japanese sticky rice cakes, roasted mushrooms, ginger-scallion confit

### House Made Falafel v

3 falafel per person, roasted bell peppers, Sun Wing tomato ragout, goat feta, grilled zucchini, basmati rice, tahini sauce, pita, tzatziki

### Vegan 'Beef' & Broccoli PB

Shredded soy curls, stir fried broccoli, Szechuan sauce, mushroom fried rice, sweet ginger soy, toasted sesame

## Choose Two Sides

ADD AN ADDITIONAL SALAD .....\$6 per guest

### Warm Seasonal Vegetables GF/PB

Roasted garlic, fresh thyme

### Chargrilled Vegetables GF/PB

Summer squash, bell peppers, balsamic eggplant and mushrooms, oven dried Sun Wing tomatoes

### Gathered Greens GF/PB

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

### Caesar Salad

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

### Watermelon Feta Salad GF/V

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

### Quinoa Tabbouleh GF/PB

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

### Tricolore Fusilli Salad v

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

### Soba Noodles v

Wilted spinach, green onion, roasted broccoli, bell peppers, peanuts, goma dressing

## Also included:

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

GLUTEN FREE DESSERT

..... \$5 per person

# MEETING PACKAGE

\$49 per person – minimum of 20 guests

## Continental Breakfast <sup>v</sup>

Assorted baked goods, fresh sliced fruit, assorted juices, Level Ground coffee and Premium Metz teas

## Working Lunch Buffet

ADD SOFT DRINKS..... \$5 each

A SPECIFIC QUANTITY OF BEVERAGES MUST BE ORDERED

### Choose Three Sandwiches:

GLUTEN-FREE BREAD ..... \$3 per person

#### Hertel Cured Ham & Aged Cheddar

House made tomato balsamic chutney, TOPSOIL urban farmed mixed greens, roasted garlic aioli

#### BC Wild Salmon Wrap <sup>DF</sup>

Ocean Wise salmon, cucumber, avocado, TOPSOIL urban farmed mixed greens, sprouts, roasted garlic aioli

#### Smoked Hauss Brisket

Gouda, crisp lettuce, vegetable slaw, bread & butter pickles, roasted pepper mayo

#### Turkey, Apple & Brie

Vine-ripened tomatoes, TOPSOIL urban farmed mixed greens, roasted garlic aioli

#### Italian Deli

Italian deli meats, Gouda, sundried tomato tapenade, pickled banana peppers & red onion, crisp lettuce, roasted pepper aioli

#### Curried Egg Salad Wrap <sup>v</sup>

TOPSOIL urban farmed mixed greens, sprouts, mango

#### Chipotle Chicken Wrap

Marinated chicken, vine-ripened tomatoes, roasted bell peppers & corn, crumbled queso, cilantro, avocado, roasted pepper aioli

#### Falafel Fattoush Wrap <sup>v</sup>

Fried falafel, roasted garlic aioli, crumbled feta, radish, cucumber, vine-ripened tomatoes, crisp lettuce, tzatziki

#### Asian Crunch Wrap <sup>PB</sup>

Roasted broccoli & green bell peppers, avocado, crispy soy curls, crispy fried onion, crisp lettuce, fresh vegetable & cilantro slaw

### Choose Two Salads:

ADD AN ADDITIONAL SALAD ..... \$6 per guest

#### Gathered Greens <sup>GF/PB</sup>

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

#### Caesar Salad

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

#### Watermelon Feta Salad <sup>GF/V</sup>

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

#### Quinoa Tabbouleh <sup>GF/PB</sup>

Bell peppers, sun wing tomatoes, red onion, cucumber, parsley, garlic vinaigrette

#### Tricolore Fusilli Salad <sup>v</sup>

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

#### Soba Noodles <sup>v</sup>

Wilted spinach, green onion, roasted broccoli, bell peppers, peanuts, goma dressing

### Also included:

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

GLUTEN FREE DESSERT

..... \$5 per person

# BREAKS

## Take A Break, You Deserve It!

*minimum order of 10*

### Morning Pick Me Up v

Assorted baked goods, assorted juices, Level Ground coffee and Premium Metz teas  
..... **\$18 per person**

### Afternoon Pick Me Up v

Assorted gourmet cookies and soft drinks, Level Ground coffee and Premium Metz teas  
..... **\$16 per person**

### The Hipster GF/PB

Oat & Flax Super Orb (gluten free oats, flax seeds, peanut butter, semi-sweet chocolate, Madagascar vanilla), fresh sliced fruit, assorted kombucha  
..... **\$23 per person**

### Hey, Sugar! v

Selection of macarons, salted caramel bars, Truffles signature brownies, chocolate dipped strawberries, Level Ground coffee and Premium Metz teas  
..... **\$20 per person**

### Afternoon Tea Break

Fresh baked scones, fruit preserves and cream, chocolate dipped strawberries, fresh sliced fruit, Level Ground coffee and Premium Metz teas  
..... **\$21 per person**

### Something Savoury

House made root vegetable chips, Haus Sausage Co. salamis like coppa and bresaola, locally made Island and international artisan cheese, house made chutney, mustard, marinated olives, artisan crostini and crackers; served with assorted AHA flavoured sparkling water  
..... **\$21 per person**

## Beverages

A SPECIFIC QUANTITY OF BEVERAGES MUST BE ORDERED

### Coffee + Tea

Freshly brewed Level Ground coffee, decaffeinated coffee and Premium Metz teas  
..... **\$5.25 per person**

### Bottled Juice

Assorted flavours ..... **\$5 each**

### Soft Drinks

Assorted Coca-Cola brand. .... **\$5 each**

### San Pellegrino

Assorted flavours ..... **\$5 each**

### AHA Sugar Free Sparkling Water

Assorted flavours ..... **\$5 each**

Sparkling Water..... **\$5 each**





# MEETING ENHANCEMENTS

## Fresh Baked Goods *minimum one dozen of each selection*

**Chef's Selection of Assorted Dessert Bars and Squares** v  
..... **\$38 per dozen**

**Assorted Selection of Baked Goods** v  
Fresh house baked varieties may include assorted muffins, scones, cake breads and pastries  
..... **\$38 per dozen**

**Sausage Rolls**  
Spiced pork and beef hand rolled with flaky puff pastry  
..... **\$48 per dozen**

**Filled Croissants**  
*minimum order of 6 per selection*  
House baked, choice of Hertel Meats smoked ham and swiss, or spinach, feta and sundried tomato pesto  
..... **\$6 each**

**Assorted Gourmet Cookies** v  
..... **\$38 per dozen**

## Something More *minimum order of 10*

**Fresh Sliced Fruit** GF/PB  
Selection of melons, pineapple, grapes, Saanich Peninsula berries  
..... **\$6 per person**

**Yogurt Parfaits** v  
Lightly sweetened Greek yogurt, triple berry compote, caramelized white chocolate & almond granola  
..... **\$7 per person**

**Chocolate Dipped Strawberries** GF/V  
(MINIMUM 3 DOZEN) ..... **\$42 per dozen**

**Meat & Cheese** GF\*  
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  
..... **\$17 per person**

**Trail Mix Cookie** GF/PB  
..... **\$5 each**

**Chia & Flax Super Orb** GF/PB  
Gluten free oats, flax seed, peanut butter, semi-sweet chocolate, Madagascar vanilla  
..... **\$5 each**

**Truffles Vegan Chocolate Brownie** GF/PB  
Gluten free & vegan chocolate brownie with a semi-sweet chocolate glaze  
..... **\$5 each**

**Ukee Bar** PB  
Energizing snack bar of almonds, coconut and chocolate, inspired by the rugged beauty of Ucluelet  
..... **\$5 each**

**Macarons** v  
*Minimum Order of 12*  
Assorted flavours ..... **\$42.00**

**Garden Crudités** GF/V  
Seasonal vegetables, roasted garlic hummus, herb artichoke dip  
..... **\$7.50 per person**

**Sliced Fruit & Cheese** GF\*/V  
Sliced fruit, chevre, aged cheddar, brie, artisan crostini and crackers  
..... **\$12 per person**

**Fiesta Dips & Spreads** v  
Cilantro and spring onion salsa, buffalo cauliflower dip, green chilli guacamole, tortilla chips and sopapilla bread  
..... **\$8 per person**

**House Made Root Vegetable Chips** GF/PB  
Yukon Gold potatoes, yams, sweet potatoes, carrots, red and golden beets  
..... **\$6 per person**

*\*GF without artisan crostini and crackers*



## **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.

