



RECEPTIONS

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net

2025

RECEPTION PACKAGES

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

OCEAN WISE Our seafood is Ocean Wise Certified



PRICES ARE PER PERSON. MENUS ARE BASED ON A MINIMUM OF 50 GUESTS
A SURCHARGE WILL APPLY FOR LOWER GUEST COUNTS
RECEPTION PACKAGES ARE NOT AVAILABLE FOR LESS THAN 30 GUESTS
CHEF LABOUR IS \$40 PER HOUR FOR EACH CHEF REQUIRED (MINIMUM 4 HOURS)

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

LIGHT RECEPTION \$40

minimum of 30 guests | 8-10 bites per guest

Choose 2 canapés:

Vegetarian Aburi Nigiri GF/PB

Grilled eggplant, shallot soy mayo, radish

Beef Carpaccio GF

AAA Alberta beef tenderloin, creamy fried polenta, truffle aioli, shaved parmesan

Beet Cured Sockeye Salmon

House cured wild Pacific salmon, potato blini, crème fraîche, tobiko

Stationed Items

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

Antipasto GF*/V

Sun Wing tomato bruschetta, sundried tomato tapenade, roasted garlic hummus, caramelized eggplant dip, pickles and ferments, marinated artichokes, served with artisan crostini & crackers

House Made Root Vegetable Chips GF/PB

Yukon gold potatoes, yams, sweet potatoes, carrots, red & golden beets

Garden Crudités GF/V

Seasonal vegetables, roasted garlic hummus, herb artichoke dip

Dessert

Pâtisserie v

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

Fresh Sliced Fruit GF/PB

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

*Substitutions may be possible for a fee
* GF without artisan crostini & crackers*

ATRIUM RECEPTION \$45

minimum of 30 guests | 8-10 bites per guest

Choose 2 canapés:

Tuna Poke Tini Tini GF/DF

Albacore tuna, pickled vegetables, sticky rice, ginger soy reduction, ancho chili mayo

Melon & Parma Ham GF

Herb marinated bocconcini, compressed melon

Grilled Flank Steak

Cornbread waffle, charred red onion, chimichurri

Sundried Tomato 'Profiterole' v

Fresh basil, cream cheese, parmesan

Crispy Potato Pavé GF/V

Truffled mushroom duxelle, parsnip purée, crispy shallots

Dessert

Chocolate Covered Strawberries GF/V

Dark and white chocolate dipped strawberries coated in a variety of flavours, which may include coconut, nuts, sprinkles, etc.

Chocolate Truffles GF/V

An ever changing assortment of creative and classic flavours

Fresh Sliced Fruit GF/PB

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

Stationed Items

Salmon Lox

Whipped cream cheese, lemon, capers, red onion, bagel crisps

Poached Prawns GF/DF

Pinot gris poached with fresh herbs, lemon, tomato- horseradish sauce

Mezze Board v

An abundance of variety perfect for sharing! May include but not limited to: sundried tomato gougères, falafel, dolmades, caramelized onion dip, grilled and raw vegetables, marinated olives, pickles and ferments, a curated cheese selection, assembled on a live edge wooden board, served with artisan crostini & crackers

House Made Root Vegetable Chips GF/PB

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

Compressed Melon & Parma Ham

Local baby arugula, Fior di Latte, extra virgin olive oil, splash of sherry vinegar, ciabatta croutons

Substitutions may be possible for a fee

GRAND RECEPTION \$50

minimum of 50 guests | 12-15 bites per guest

Choose 3 canapés:

Tuna Poke Tini Tini GF/DF

Albacore tuna, pickled vegetables, sticky rice, ginger soy reduction, ancho chili mayo

Melon & Parma Ham GF

Herb marinated bocconcini, compressed melon

Sundried Tomato 'Profiterole' v

Fresh basil, cream cheese, parmesan

Crispy Potato Pavé GF/V

Truffled mushroom duxelle, parsnip purée, crispy shallots

Vegetarian Aburi Nigiri GF/PB

Grilled eggplant, shallot soy mayo, radish

Grilled Flank Steak

Cornbread waffle, charred red onion, chimichurri

Roasted Tomato Tart v

Caramelized onion jam, cashew chèvre, balsamic gel

Dessert

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!

Fresh Sliced Fruit GF/PB

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

Stationed Items

The Grazing Board GF*

The best of all worlds! Hand crafted meats locally made by Haus Sausage Co., a selection of Island and international artisan cheese, grilled vegetables, house made chutney, mustards, marinated olives, pickles and ferments, assembled on a live edge wooden board and served with artisan crostini and crackers

West Coast Seafood Selection GF*/DF

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

Mezze Board v

An abundance of variety perfect for sharing! May include but not limited to: sundried tomato gougères, falafel, dolmades, caramelized onion dip, grilled and raw vegetables, marinated olives, pickles and ferments, a curated cheese selection, assembled on a live edge wooden board, served with artisan crostini & crackers

Burrata v

Italian cow's milk mozzarella with a creamy filling, heirloom Sun Wing tomatoes, grilled baguette, torn basil, extra virgin olive oil

Honey Balsamic Roasted Dates GF

Crispy double smoked bacon, gorgonzola, pine nuts on a bed of arugula

Avocado Salad Rolls GF/PB

Avocado, vermicelli noodles, crisp vegetables, mango, fresh herbs, rolled in rice paper, served with Thai chilli sauce

*Substitutions may be possible for a fee
* GF without artisan crostini & crackers*

DINNER RECEPTION \$62

minimum of 50 guests | 16-18 bites per guest

Choose 3 canapés:

Crispy Potato Pavé ^{GF/V}

Truffled mushroom duxelle, parsnip purée, crispy shallots

Beef Carpaccio ^{GF}

AAA Alberta beef tenderloin, creamy fried polenta, truffle aioli, shaved parmesan

Prosecco Arancini ^{GF/PB}

Saffron, roasted tomato chutney

Haida Gwaii Halibut Taco

Pico de gallo, avocado crema, pickled jalapeño

Tuna Poke Tini Tini ^{GF/DF}

Albacore tuna, pickled vegetables, sticky rice, ginger soy reduction, ancho chili mayo

Sundried Tomato 'Profiterole' ^v

Fresh basil, cream cheese, parmesan

Melon & Parma Ham ^{GF}

Herb marinated bocconcini, compressed melon

Dessert

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!

The Fresh Sliced Fruit ^{GF/PB}

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

Stationed Items

The Grazing Board ^{GF*}

The best of all worlds! Hand crafted meats locally made by Haus Sausage Co., a selection of Island and international artisan cheese, grilled vegetables, house made chutney, mustards, marinated olives, pickles and ferments, assembled on a live edge wooden board, served with artisan crostini & crackers

West Coast Seafood Selection ^{GF*/DF}

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

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, mustards, marinated olives, artisan crostini & crackers

Eggplant Chimichurri ^{GF/PB}

Chargrilled, fire roasted bell peppers, crispy chili garlic sauce

Pork Loin ^{GF/DF}

Chipotle cinnamon glaze, grilled corn succotash, poblano salsa verde

Chef Attended Station

Select one Chef Attended Station from the list on the next page, Chef labour is additional at \$40 per hour for each chef required

*Substitutions may be possible for a fee
* GF without artisan crostini & crackers*

CHEF ACTION STATIONS

minimum of 50 guests

'Soul Food' Martinis

Decadent comfort food with your choice of toppings

Garlic Whipped Potato

Grana Padano Risotto

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

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

Primo Pasta Bar

3 oz portion of pasta with your choice of toppings

Ricotta Tortellini

Brown Butter Gnocchi ^{GF}

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

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

Alberta 'AAA' Beef Carvery ^{GF/DF}

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

Choice of:

Sirloin

Striploin

Prime Rib

Substitutions may be possible for a fee



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.





ISLAND BUFFET

THE PARKSIDE HOTEL & SPA

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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



\$70 per guest

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 ^{PB}

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

Moroccan Roasted Cauliflower ^{GF/V}

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

Heirloom Carrots ^{GF/PB}

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

Chargrilled Vegetables ^{GF/PB}

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 ^{GF/PB}

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

Warm Seasonal Vegetables ^{GF/PB}

Local seasonal vegetables, roasted garlic, fresh thyme

Yukon Gold Pavé ^{GF/V}

BC potatoes, thyme, heavy cream, Grana Padano

Gnocchi ^{GF/V}

Roasted Sun Wing tomatoes, torn basil, Fior di Latte

Sticky Rice Cakes ^{GF/PB}

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

Olive Oil Mashed Potatoes ^{GF/PB}

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

Foraged Mushroom Ravioli ^V

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

Fingerling Potatoes ^{GF/DF}

Duck fat roasted, rosemary & garlic gremolata

Local Seasonal Flavours

Roasted Baby Beets ^{GF/V}

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 ^{GF/V}

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



Additional accompaniments \$5 + surcharge where applicable

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)



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

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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**



FAMILY STYLE

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

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2025

FAMILY STYLE

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

OCEAN WISE Our seafood is Ocean Wise Certified



\$80 per guest

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

SELECT TWO 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, goma 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 Broccolini ^{PB}

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

Moroccan Roasted Cauliflower ^{GF/V}

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

Heirloom Carrots ^{GF/PB}

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

Chargrilled Vegetables ^{GF/PB}

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

Marrakesh Eggplant ^{GF/PB}

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

Warm Seasonal Vegetables ^{GF/PB}

Local seasonal vegetables, roasted garlic, fresh thyme

Yukon Gold Pavé ^{GF/V}

BC potatoes, thyme, heavy cream, Grana Padano

Gnocchi ^{GF/V}

Roasted Sun Wing tomatoes, torn basil, Fior di Latte

Sticky Rice Cakes ^{GF/PB}

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

Olive Oil Mashed Potatoes ^{GF/PB}

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

Fingerling Potatoes ^{GF/DF}

Duck fat roasted, rosemary & garlic gremolata

Local Seasonal Flavours

Roasted Baby Beets ^{GF/V}

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 ^{GF/V}

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

Additional accompaniments **\$5 + surcharge** where applicable

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

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)



Additional entrées \$7 + surcharge where applicable

SOMETHING SWEET

Family Style Desserts

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 and Saanich Peninsula berries (when in season)

Small **\$105**

Medium **\$135**

Chocolate Truffles GF/V

An ever changing assortment of creative and classic flavours (MINIMUM 3 DOZEN) **\$40 per dozen**

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**

Churros v

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

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

Single Serving Desserts

Chocolate Crémeux v

Rich, silky, decadent chocolate pâté, white chocolate cream, almond praline, house made banana gelato **\$8**

Coconut Panna Cotta GF/PB

Aerated passion fruit, almond milk, Gobind Farms berries, caramel-pistachio popcorn **\$8**

Honey Citrus Cheesecake v

Honeycomb, lemon mousse, candied orange zest, carbonated citrus salad, caramelized white chocolate crumb **\$8**

Red Wine Poached Pear GF/V

White chocolate bavarois, pistachio praline, meringue, spiced red wine gel, white chocolate crumb **\$8**

Matcha Cake v

Yuzu curd, sesame ice cream, Gobind Farms berries, house made sesame snap **\$8**

Truffles "Black Forrest Cake" GF/PB

Brownie, brandy soaked cherries, aerated dark chocolate ganache **\$8**

Local Seasonal Flavours

Summer Pavlova GF/V

Lemon curd, fresh Gobind Farms berries, kiwi coulis, candied rhubarb ribbons **\$8**

(SEASONALLY AVAILABLE MAY-SEPTEMBER)

Strawberry Rhubarb Mille-Feuille v

Layers of crispy, buttery filo pastry, rhubarb curd, stewed Gobind Farms strawberries, pastry cream, pistachio crumb, rosé gel **\$8**

(SEASONALLY AVAILABLE MAY-SEPTEMBER)

Cake Cutting

We offer the following cake cutting services:

Cut and displayed for guests to help themselves **\$4 per person**

Cut and served to guests at their seats **\$5.5 per person**



LOCAL ingredients

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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**



PLATED

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

250.544.0200 events@truffles catering.net truffles catering.net

2025

PLATED

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

OCEAN WISE Our seafood is Ocean Wise Certified



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

ENTRÉE PRICING IS BASED ON A THREE COURSE DINNER

A SURCHARGE OF \$300 WILL APPLY FOR 30 - 49 GUESTS

PLATED DINNERS BELOW 30 GUESTS REQUIRE A CUSTOM QUOTE

FINAL GUEST COUNT, SEATING CHART, GUEST ALLERGIES AND MEAL SELECTIONS ARE DUE 21 DAYS PRIOR TO EVENT

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

SELECT ONE STARTER:

Roasted Butternut Squash Soup GF/PB
Spiced pumpkin seeds, caramelized pear

Smoked Tomato Tarragon Soup GF
Slow roasted roma tomato, roasted garlic
parmesan cream, micro basil

Sprouts & Shoots Salad GF/PB
Shaved fennel, radish, heirloom carrot, citrus segments,
pickled shallot, white balsamic vinaigrette

Roasted Beet Salad GF/V
Island beets, whipped ricotta, spiced hazelnuts,
halloumi 'croutons', urban farmed mixed greens,
fennel, shallot vinaigrette

Burrata & Sun Wing Tomatoes v
Basil pistou, confit Sun Wing heirloom cherry tomatoes,
fried ciabatta croutons, balsamic reduction,
crispy garlic, micro basil

Crab & Spot Prawn Salad GF/DF
Avocado mousse, cucumber, mango, crispy potato, micro
arugula, fennel marmalade, preserved lemon vinaigrette
..... **add \$5**

Brown Butter Seared Gnocchi v
Oven dried tomato shallot bruschetta, micro basil, parmesan

Albacore Tuna Crudo GF/DF
Crispy garlic and chili-parsley oil, harissa, lemon olive oil,
fresh herb salad **add \$3**

Crispy Confit Pork Belly
House made cavatelli, fennel purée, asparagus, snap peas,
shimeji, Grana Padano

Cured Sockeye Salmon Tartare
Marinated cucumber dill salad, confit lemon, caviar,
horseradish crème fraîche, baguette
..... **add \$3**

Local Seasonal Flavours

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

Enhancements

Bread Service
Local artisan breads with whipped salted butter,
elegantly served to each table or pre-set
at each table **add \$3.5 per person**

Additional Starter Courses
Surcharge where applicable **add \$12 per person**

Palate Cleanser
House made lavender lemon or raspberry
mojito sorbet **add \$5 per person**

SELECT ONE ENTRÉE:

Haida Gwaii Halibut GF

Locally foraged mushrooms, summer squash & asparagus succotash, polenta croutons, creamed corn, sunflower shoots, herb oil **\$92**

Wild BC Salmon GF/DF

Almond quinoa fritter, baby green beans, romesco, thai chili herb chimichurri **\$73**

North Pacific Sablefish GF

Ginger scallion sticky rice, soy pickled shiitake, carrot ribbons, radish, kimchi butter, dashi broth..... **\$92**

Rosstown Farms Chicken GF

Yukon Gold boulangier potato, roasted carrot, celery root, butternut squash, braised king oyster mushrooms, natural jus..... **\$70**

Brome Lake Duck Breast

House made confit duck and potato pierogi, baby summer squash, spiced carrots, stone fruit jus **\$82**

Berryman Farms Pork GF

Local Island pork duo: smoked tenderloin, confit belly, roasted butternut squash, caramelized apple, crimson beets, pine nut sunchoke purée, brown butter verjus **\$70**

Peace Country Lamb

Braised lamb shoulder croquette, herb crusted chop, smokey eggplant, braised fennel & carrot, tomato fondu, natural jus **\$80**

Alberta 'AAA' Beef Short Rib GF

Yukon Gold potato & carrot roesti, creamed leeks, charred broccolini, braised chippolini onion, red wine jus **\$72**

Alberta 'AAA' Beef Tenderloin GF

Sous vide tenderloin, truffled fondant potatoes, locally foraged mushrooms, asparagus, roasted garlic, red wine demi-glace..... **\$120**

Plant Based

Sweet Potato Ravioli PB

Beet infused pasta, celeriac purée, basil pesto, asparagus, summer squash, toasted pine nuts, crispy kale **\$70**

Sofrito & Gnocchi GF/PB

Basil pesto, charred leek, braised fennel, micro arugula, toasted pine nut "parm" **\$70**

A SECOND ENTRÉE SELECTION IS AVAILABLE FOR A FEE OF \$5 FOR EACH GUEST

A THIRD ENTRÉE SELECTION IS AVAILABLE FOR A FEE OF \$7 FOR EACH GUEST

IF MULTIPLE ENTRÉES ARE SELECTED, SELECTION IS REQUIRED TO BE INDICATED ON EACH GUEST PLACE CARD

SELECT ONE DESSERT:

Chocolate Crèmeux v

Rich, silky and decadent chocolate pâté, white chocolate cream, almond praline, house made banana gelato

Coconut Panna Cotta GF/PB

Passion fruit, almond milk, Gobind Farms berries, caramel-pistachio popcorn

Honey Citrus Cheesecake v

Honeycomb, lemon mousse, candied orange zest, carbonated citrus salad, caramelized white chocolate crumb

Red Wine Poached Pear GF/V

White chocolate bavarois, pistachio praline, meringue, spiced red wine gel, white chocolate crumb

Matcha Cake v

Yuzu curd, sesame ice cream, Gobind Farms berries, house made sesame snap

Truffles "Black Forrest Cake" GF/PB

Brownie, brandy soaked cherries, aerated dark chocolate ganache

Local Seasonal Flavours

Summer Pavlova GF/V

Lemon curd, fresh Gobind Farms berries, kiwi coulis, candied rhubarb ribbons

(SEASONALLY AVAILABLE MAY-SEPTEMBER)

Strawberry Rhubarb Mille-Feuille v

Layers of crispy buttery filo pastry, rhubarb curd, stewed Gobind farms strawberries, pastry cream, pistachio crumb, rosé gel

(SEASONALLY AVAILABLE MAY-SEPTEMBER)

Optional Add-On

Coffee and Tea - *Stationed*

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas, accompanied with milk, cream and sugar **add \$4.25 per person**

Coffee and Tea - *Served Tableside to Each Guest*

Proudly supporting Level Ground Coffee, with premium Metropolitan Teas, accompanied with milk, cream and sugar **add \$6 per person**



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BAR LIST

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

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2025

CASH BAR:

Wine

House White + Red Wine Glass
Okanagan, BC **\$10.00**

Beer, Cider & Seltzers

Selection of Local Craft Beer **\$8.50**
Import Beer **\$9.00**
Ciders **\$9.00**
Hard Seltzer **\$9.00**

Spirits

SELECT ONE CATEGORY:

Premium

Tanqueray Gin
Ketel One Vodka
Bacardi Rum
Johnnie Walker Scotch
Bulleit Bourbon
..... **\$9.50**

Local Libations

Ampersand Vodka
Sheringham Seaside Gin
Empress 1908 Gin
DEVINE Honey Shine Rum
BEARFACE Whisky 7 Year
..... **\$11.00**

Non-Alcoholic

Soft Drinks & Juice **\$4.00**
Non-Alcoholic Beer **\$8.50**

*Prices include applicable taxes
Operations fee not included*

HOSTED BAR:

Wine

House White + Red Wine Glass
Okanagan, BC **\$9.00**

Beer, Cider & Seltzers

Selection of Local Craft Beer **\$8.00**
Import Beer **\$8.25**
Ciders **\$8.25**
Hard Seltzer **\$8.50**

Spirits

SELECT ONE CATEGORY:

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Local Libations

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Sheringham Seaside Gin
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DEVINE Honey Shine Rum
BEARFACE Whisky 7 Year
..... **\$10.50**

Non-Alcoholic

Soft Drinks & Juice **\$4.00**
Non-Alcoholic Beer **\$8.00**

*Prices are subject to taxes and
18% Operations fee*

ENHANCE YOUR HOSTED BAR

with an artfully crafted cocktail

Classic Cocktails

Old Fashioned

Bulleit Bourbon, bitters, simple syrup **\$14**

Margarita

El Jimador Blanco Tequila, orange liqueur, lime juice, simple syrup, shaken over ice **\$14**

Whisky Sour

Bulleit Bourbon, lemon juice, simple syrup, egg whites **\$14**

Tequila Sunrise

El Jimador Blanco Tequila, orange juice, pomegranate grenadine..... **\$14**

Empress 75

Empress 1908 Indigo Gin, lemon juice, simple syrup, prosecco **\$14**

Pink Lady

Wayward Distillery Bee Champion BC Craft Gin, Sea Cider Apple Jack Brandy, pomegranate grenadine, lemon juice, egg whites **\$14**

Paloma

El Jimador Blanco Tequila, grapefruit juice, soda **\$14**

Dark & Stormy

Kraken Black Spiced Rum, ginger beer, lime juice **\$14**

Spirit Free Signature Cocktails

La Palomita

Lumette Spirit-Free "Gin", grapefruit juice, rosemary simple syrup, soda..... **\$14**

Lumette Fizz

Lumette Spirit-Free "Gin", elderflower cordial, lemon juice, tonic..... **\$14**

SELECT UP TO TWO COCKTAILS

**+ ADD ONE SPIRIT FREE COCKTAIL
TO YOUR BAR OFFERING**

**MINIMUM ORDER OF
25 PER SELECTION**

*AVAILABLE FOR
HOSTED BARS ONLY*

Truffles Signature Cocktails

The Shaft

Ketel One Vodka, Kahlua, Baileys Irish Cream, cold brew **\$14**

Botanical Beach

Empress 1908 Indigo Gin, Unsworth Charme de L'île, simple syrup, grapefruit bitters & botanicals. **\$14**

Wayward Brew

Wayward Distillery Depth Charge Espresso & Cacao Bean Vodka Infusion, Ampersand Vodka, cold brew, maple syrup **\$14**

Bear Country Sour

BEARFACE Whisky, Odd Society Bittersweeth Vermouth, lemon juice, egg whites, simple syrup **\$14**

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Sparkling

Church & State Muscat Frizzante Vancouver Island, BC.....	\$55
Pergolo Prosecco Extra Dry Treviso DOC, Italy.....	\$49
Unsworth Vineyards Charme De l'île Cobble Hill, BC.....	\$70
Unsworth Vineyards Charme De l'île Rosé Cobble Hill, BC.....	\$70
Veuve Clicquot Brut Champagne, France.....	\$160

White Wine

House White Okanagan, BC.....	\$44
Matua Sauvignon Blanc Hawkes Bay, New Zealand.....	\$52
Mission Hill Five Vineyards Chardonnay Kelowna, BC.....	\$50
Mission Hill Estate Sauvignon Blanc Kelowna, BC.....	\$57
Church & State Chardonnay Vancouver Island, BC.....	\$70
Cannon Estate (The Wick) Riesling Blend Kelowna, BC.....	\$47
Unsworth Pinot Gris Vancouver Island, BC.....	\$TBD
Josh Cellars Chardonnay Napa Valley, USA.....	\$62
Synchrömesh Riesling Okanagan Falls, BC.....	\$65
Canter Cellars Field Blend Oliver, BC.....	\$65
Sea Star Stella Maris Pender Island, BC.....	\$67

Rosé

House Rosé Okanagan, BC.....	\$40
Lock & Worth Cabernet Franc Rosé Penticton, BC.....	\$62
Sea Star Blanc De Noir Pender Island, BC.....	\$67

Red Wine

House Red Okanagan, BC.....	\$44
Santa Julia Malbec Reserve Mendoza, Argentina.....	\$52
Mission Hill Five Vineyards Cab Merlot Kelowna, BC.....	\$56
Ramification Cellars Pinot Noir Okanagan Falls, BC.....	\$60
Josh Cellars Cabernet Sauvignon Napa Valley, USA.....	\$62
Canter Cellars Rogue Reserve Oliver, BC.....	\$65
Cedar Creek Cabernet Merlot Kelowna, BC.....	\$TBD
Road 13 Honest John's Red Oliver, BC.....	\$67
Unsworth Vineyards Pinot Noir Vancouver Island, BC.....	\$75

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

BAR TERMS

- Prices are subject to taxes and 18% operations fee
- Pricing is subject to change without notice
- If consumption is less than \$800 per bartender, bartender fees of **\$35** per hour (minimum 4 hours) per bartender will apply
- The number of bartenders will depend on final guest count
- If more than one bar is required for the same event, a bar set up and stocking fee of **\$500** will apply, and a bartender will be billed at **\$35** per hour (minimum 4 hours)
- No fee will be charged for a simple pour station of sparkling wine, however service labour may be billed out depending on the timeline requested
- Bar service will end 30 minutes prior to event end time and no later than midnight



Specialty Wine

- Wines not listed may be pre-ordered through Truffles Catering by the case and must be available through the **BC Liquor Distribution Branch**
- Pricing will be subject to Truffles Catering's retail price for all bottles ordered
- Any special-order wine not consumed during the event will be given to the client following the event (only applicable to wine bottles)
- Product will be ordered within 30 days of the event date; if the product requested is not available at the time, Truffles will not be held accountable



GRAZING

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2025

GRAZING

SMALL.....35-40 bites
 MEDIUM50-55 bites
 (servings per platter are approximate)

GFGLUTEN FREE
 DFDAIRY FREE
 VVEGETARIAN
 PBPLANT-BASED

OCEAN WISE Our seafood is Ocean Wise Certified



ALL ITEMS ARE SERVED CHILLED OR AT ROOM TEMPERATURE

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

RAISED & CULTURED

The Grazing Board ^{GF*}

The best of all worlds! Hand crafted meats locally made by Haus Sausage Co., a selection of Island and international artisan cheese, grilled vegetables, house made chutney, mustards, marinated olives, pickles and ferments, assembled on a live edge wooden board, served with artisan crostini & crackers

Serves groups of 30-40..... **\$495**

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, mustards, marinated olives, artisan crostini & crackers

Small..... **\$190**
Medium..... **\$235**

Artisan Cheese ^{GF*/V}

A selection of Island and international artisan cheese with house made chutney, mustards, marinated olives, dried fruits, grapes, candied almonds, artisan crostini & crackers

Small..... **\$190**
Medium..... **\$235**

Charcuterie ^{GF*/DF}

Hand crafted meats locally made by Haus Sausage Co., including a variety of salamis like coppa and bresaola, Berryman Farms sausages, house made chutney, mustards, marinated olives, dried fruits, candied almonds, artisan crostini & crackers

Small..... **\$190**
Medium..... **\$235**

BBQ Duck ^{DF}

Slow roasted breast with cucumber, bean sprouts, plum sauce, hoisin glazed shallots, five spice pickled carrots, wonton crisps

Small (25)..... **\$190**
Medium (35)..... **\$235**

Honey Balsamic Roasted Dates ^{GF}

Crispy double smoked bacon, gorgonzola, pine nuts on a bed of arugula

Small..... **\$95**
Medium..... **\$125**

Flank Steak ^{DF}

Grilled and carved, cilantro soy dressing, roasted heirloom gem tomatoes, crispy garlic & shallots, grilled baguette

Small..... **\$190**
Medium..... **\$235**

Pork Loin ^{GF/DF}

Chipotle cinnamon glaze, grilled corn succotash, poblano salsa verde

Small..... **\$150**
Medium..... **\$200**

** Gluten free without artisan crostini & crackers*

*Substitute gluten free crackers for **\$2.50** per portion*

SUSTAINABLY SOURCED SEAFOOD

Seacuterie Grazing Board ^{GF*}

The best of all oceans! A wide selection of seafood that may include Haida Gwaii albacore tuna, West Coast crab dip, smoked Pacific octopus, hot and cold smoked salmon, poached Ocean Wise shrimp, smoked oysters, accompanied with pickled vegetables, niçoise potatoes, grilled vegetables, preserved lemon-herb cream cheese, assembled aboard a 3' ice tray

Serves groups of 25-30. **\$605**

Tuna Poke ^{GF/DF}

Ahi tuna, sesame rice, marinated cucumber, edamame, avocado, sambal mayo

Small. **\$190**

Medium. **\$235**

Salmon Lox

Whipped cream cheese, lemon, capers, red onion, bagel crisps

Small **\$190**

Medium. **\$235**

Coast Sushi ^{GF/DF}

Maki rolls with a variety of seafood that may include crab, smoked salmon, shrimp and tuna, served with pickled ginger, wasabi and tamari

50 pieces **\$110**

100 pieces **\$200**

West Coast Crab Dip ^{GF*}

Dungeness and rock crab, cream cheese, spring onion, confit garlic, Old Bay seasoning, artisan crostini & crackers

Small **\$180**

Medium. **\$225**

West Coast Seafood Selection ^{GF*/DF}

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

Small **\$215**

Medium. **\$265**

Poached Prawns ^{GF/DF}

Pinot gris poached with fresh herbs, lemon, tomato-horseradish sauce

50 pieces **\$100**

100 pieces **\$180**

Haida Gwaii Albacore Tuna ^{GF/DF}

Tataki style, lightly seared with crispy garlic & chilli parsley oil, harissa, lemon olive oil, herb salad

Small **\$195**

Medium. **\$257**

Shrimp Salad Rolls ^{GF/DF}

Vermicelli noodles, crisp vegetables, mango, fresh herbs, rolled in rice paper, served with Thai chilli sauce

15 rolls **\$130**

25 rolls **\$210**

** Gluten free without artisan crostini & crackers*

*Substitute gluten free crackers for **\$2.50** per portion*

VEGETARIAN & VEGAN

Mezze Board ^v

An abundance of variety perfect for sharing! May include but not limited to: sundried tomato gougères, falafel, dolmades, caramelized onion dip, grilled and raw vegetables, marinated olives, pickles and ferments, a curated cheese selection, assembled on a live edge wooden board, served with artisan crostini & crackers

Serves groups of 30-40. **\$415**

Chargrilled Vegetables ^{GF/PB}

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

Small. **\$95**

Medium. **\$120**

Garden Crudités ^{GF/V}

Seasonal vegetables, roasted garlic hummus, herb artichoke dip

Small. **\$95**

Medium. **\$120**

Avocado Salad Rolls ^{GF/PB}

Avocado, vermicelli noodles, crisp vegetables, mango, fresh herbs, rolled in rice paper, served with Thai chilli sauce

15 pieces. **\$120**

25 pieces **\$205**

Polenta Fries ^{GF/V}

Creamy parmesan polenta with spicy roasted Sun Wing tomato sauce

50 pieces **\$100**

70 pieces **\$125**

Vegetarian Sushi ^{GF/V}

Vegetable maki rolls with avocado and tempura yam, served with pickled ginger, wasabi and tamari

50 pieces **\$100**

75 pieces **\$120**

House Made Root Vegetable Chips ^{GF/PB}

Yukon gold potatoes, yams, sweet potatoes, carrots, red & golden beets

Small. **\$105**

Medium. **\$130**

Coconut Red Lentil Dahl ^{PB}

Toasted garam masala spices & red lentils stewed in coconut milk with fresh coriander, charred lime, served with grilled naan & papadum

Small. **\$85**

Medium. **\$105**

Burrata ^v

Italian cow's milk mozzarella with a creamy filling, Sun Wing heirloom tomato, torn basil, extra virgin olive oil, served with grilled baguette

Small. **\$95**

Medium. **\$130**

Grilled Asparagus & Truffle ^{GF/V}

Local Island asparagus (when in season), extra virgin olive oil, shaved pecorino, garlic chips, local microgreens

Small. **\$130**

Medium. **\$185**

Antipasto ^{GF*/V}

Sun Wing tomato bruschetta, sundried tomato tapenade, roasted garlic hummus, caramelized eggplant dip, pickles and ferments, marinated artichokes, served with artisan crostini & crackers

Small. **\$95**

Medium. **\$130**

Torched Cauliflower Steaks ^{GF/PB}

Lemon olive gremolata, sundried tomato, toasted sunflower seeds

Small. **\$95**

Medium. **\$130**

Eggplant Chimichurri ^{GF/PB}

Chargrilled, fire roasted bell peppers, crispy chili garlic sauce

Small. **\$85**

Medium. **\$130**

Green Bean Parmesan ^v

Basil, pickled sweet onion, garlic toasted breadcrumbs, basil buttermilk dressing

Small. **\$85**

Medium. **\$130**



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) **\$432**
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**

Chocolate Truffles ^{GF/V}

An ever changing assortment of creative and classic flavours
(MINIMUM 3 DOZEN) **\$40 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**

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
..... **\$4.25 per person**





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CANAPÉS

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CANAPÉS

SUGGESTIONS

Pre-Dinner Canapés: 2-3 pieces per person
 (1-2 hours)

Meal Replacement: up to 5 canapés to
 complement grazing and food station
 menus (4-6 Hours)

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

OCEAN WISE Our seafood is Ocean Wise Certified



A MINIMUM OF 50 PIECES PER SELECTION

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HOT CANAPÉS

Truffles Timeless Favourites

Arancini v
Fried golden, oven dried Sun Wing tomato, bocconcini
..... **\$4.00 ea**

Pan Seared Scallop GF/DF
Ocean Wise, preserved lemon vierge
..... **\$4.50 ea**

Pork Belly GF/DF
Berryman Farms pork, crispy garlic, parsley, chilli oil
..... **\$4.10 ea**

Seafood

Crab & Spring Pea Flan GF
Dungeness crab, spring pea mousse, gruyère
..... **\$4.50 ea**

Salmon 'Saltimbocca' DF
Wild BC salmon, basil, prosciutto, crispy filo
..... **\$4.20 ea**

Haida Gwaii Halibut Taco
Pico de gallo, avocado crema, pickled jalapeño
..... **\$4.50 ea**

Miso Sablefish DF
Pickled shiitake, dashi broth **\$4.40 ea**

Meat

Carbonara Tortellini
Parmesan cream, crispy pancetta, micro basil
..... **\$4.20 ea**

Duck Corn Dog DF
Hoisin, shallot aioli **\$4.20 ea**

Chicken & Waffle
Fried chicken, house made mini waffle,
maple butter, pickled onion
..... **\$4.20 ea**

Scotch Quail Egg
Fried golden, herb aioli, crispy chorizo
..... **\$4.20 ea**

Vegetarian

Spring Pea Tortellini v
Black truffle, charred scallion, parmesan cream
..... **\$4.25 ea**

Truffled Potato Duchess GF/V
Fondant, caramelized whipped potato, purple potato chip
..... **\$4.00 ea**

Falafel GF/V
DROP OFF FRIENDLY
Spiced cucumber yogurt sauce **\$4.10 ea**

Palak Paneer v
Crispy garlic chili sauce **\$4.00 ea**

Plant Based

Quinoa Cashew Fritter GF/PB
DROP OFF FRIENDLY
Roasted corn chutney, pine nut emulsion
..... **\$4.10 ea**

Mushroom 'Wellington' PB
DROP OFF FRIENDLY
Puff pastry, spinach, vegan boursin **\$4.10 ea**

Prosecco Arancini GF/PB
Saffron, roasted tomato chutney **\$4.10 ea**

Cauliflower Pakora GF/PB
DROP OFF FRIENDLY
Tamarind chutney **\$4.00 ea**

Only offered as a complement to a heavy reception or a full meal service
minimum order of 50 per selection

COLD CANAPÉS

Truffles Timeless Favourites

Smoked Salmon 'Profiterole'

DROP OFF FRIENDLY

Wild sockeye salmon mousse, pickled red onion, crispy capers
..... **\$4.20 ea**

Beef Carpaccio GF

DROP OFF FRIENDLY

Alberta 'AAA' beef tenderloin, creamy fried polenta,
truffle aioli, shaved parmesan..... **\$4.20 ea**

Compressed Watermelon GF/V

Puffed goat cheese, aged balsamic gel, mint
..... **\$4.00 ea**

Vegetarian

Sundried Tomato 'Profiterole' v

DROP OFF FRIENDLY

Fresh basil, cream cheese, parmesan **\$4.00 ea**

Yukon Gold Potato Soufflé v

Truffled asparagus, crème fraîche, crispy shallot
..... **\$4.10 ea**

Deville Hen Egg GF/DF

DROP OFF FRIENDLY

Beet cured, celeriac remoulade, celery root chip
..... **\$4.00 ea**

Crispy Potato Pavé GF/V

Truffled mushroom duxelle, parsnip purée, crispy shallots
..... **\$4.00 ea**

Plant Based

Watermelon Tartar GF/PB

Grilled cucumber, scallion, crispy wonton **\$4.00 ea**

Roasted Tomato Tart PB

DROP OFF FRIENDLY

Caramelized onion jam, cashew chèvre, balsamic gel
..... **\$4.00 ea**

Vegetarian Aburi Nigiri GF/PB

DROP OFF FRIENDLY

Grilled eggplant, shallot soy mayo, radish..... **\$4.00 ea**

Beet Carpaccio GF/PB

Puffed vegan boursin, pistachio crumb..... **\$4.20 ea**

Seafood

Aburi Nigiri GF/DF

DROP OFF FRIENDLY

Torched tuna belly, jalapeño, unagi sauce
..... **\$4.20 ea**

Beet Cured Sockeye Salmon

DROP OFF FRIENDLY

House cured wild Pacific salmon, potato blini,
crème fraîche, tobiko..... **\$4.20 ea**

Shrimp Tacos

Spicy shrimp, mango pico de gallo, pickled jalapeño,
chipotle crème fraîche..... **\$4.30 ea**

Tuna Poke Tini Tini GF/DF

DROP OFF FRIENDLY

Albacore tuna, pickled vegetables, sticky rice,
ginger soy reduction, ancho chili mayo **\$4.30 ea**

Meat

Melon & Parma Ham GF

DROP OFF FRIENDLY

Herb marinated bocconcini, compressed melon
..... **\$4.20 ea**

Short Rib Rilette

Brioche toast, grape, port fluid gel..... **\$4.30 ea**

Grilled Flank Steak

Cornbread waffle, charred red onion, chimichurri
..... **\$4.15 ea**

Duck Prosciutto

DROP OFF FRIENDLY

Thyme scone, crème fraîche, house made orange marmalade
..... **\$4.20 ea**

Only offered as a complement to a
heavy reception or a full meal service

minimum order of 50 per selection



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**



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**



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