



FESTIVE RECEPTION MENU

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

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2024



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
\$48/person

Passed Canapés

Crispy Potato Pavé

GLUTEN FREE, VEGETARIAN

Truffled mushroom duxelle, parsnip purée, crispy shallots

Smoked Salmon & Prawn Flan

GLUTEN FREE

Gruyère cheese, fresh chives, crème fraîche

Stationed Platters

Crispy "Bar Snacks"

GLUTEN FREE

Truffled popcorn, spiced and candied nuts, BBQ chicarrons

Root Vegetable Chips

GLUTEN FREE, VEGAN

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

Caramel Apple Tartelettes

VEGETARIAN

BC green apple compote, fresh thyme, double cream brie

House Smoked Cream Cheese

VEGETARIAN

Lemon herb gremolata, house made chutney, candied nuts, artisan crostini and crackers

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

Tourtière 'Sausage Rolls'

Classic tourtière rolled in crisp golden puff pastry

West Coast Seafood Selection

GLUTEN FREE WITHOUT CROSTINI AND CRACKERS, DAIRY FREE

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

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 Carvery

Rosdown Farms turkey breast, traditional stuffing,

cranberry sauce, turkey gravy **\$14/person**

Prime Rib Carvery

DAIRY FREE

Alberta 'AAA' prime rib, herb & Dijon rub, horseradish, Dijon, pan jus, dinner rolls **\$26/person**

Dessert

Festive Sweets

VEGETARIAN

Pumpkin hand pies & demerara crackle, fruit & nut chocolate mosaic, eggnog chocolate truffles with caramelized white chocolate, sweet georgia browns, white chocolate cranberry cheesecake, and more **add \$6/person**

Warm Sticky Figgy Pudding

VEGETARIAN

Classic Christmas dessert topped with caramel sauce and bourbon whipped cream **add \$7/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) **\$425**

Double board (250 pieces) **\$800**

Fresh Sliced Fruit

GLUTEN FREE, VEGAN

Selection of melons, pineapple, grapes and fresh berries

Small **\$95**

Medium **\$125**

RECEPTION PACKAGE #2

MEDIUM RECEPTION
MINIMUM ORDER OF 30 GUESTS
\$50/person

Passed Canapés

Crispy Potato Pavé

GLUTEN FREE, VEGETARIAN

Truffled mushroom duxelle, parsnip purée, crispy shallots

Smoked Salmon & Prawn Flan

GLUTEN FREE

Gruyère cheese, fresh chives, crème fraîche

Stationed Platters

Crispy "Bar Snacks"

GLUTEN FREE

Truffled popcorn, spiced and candied nuts, BBQ chicarrons

Root Vegetable Chips

GLUTEN FREE, VEGAN

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Caramel Apple Tartelettes

VEGETARIAN

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House Smoked Cream Cheese

VEGETARIAN

Lemon herb gremolata, house made chutney, candied nuts, artisan crostini and crackers

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

Tourtière 'Sausage Rolls'

Classic tourtière rolled in crisp golden puff pastry

Confit Turkey Croquette

Rosstown Farms turkey, buttery 'milled' parsnip, cranberry sauce

Shrimp Cocktail

GLUTEN FREE, DAIRY FREE

Herb-marinated poached shrimp, cocktail sauce

Meat & Cheese

GLUTEN FREE WITHOUT CROSTINI AND CRACKERS

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Chef Attended Station

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Prime Rib Carvery

DAIRY FREE

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Dessert

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