



PARKSIDE MEETINGS

THE PARKSIDE HOTEL & SPA

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net

PARKSIDE MEETINGS

GF.....GLUTEN FREE

DF.....DAIRY FREE

V.....VEGETARIAN

PB.....PLANT-BASED

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

..... **\$37 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**

Denver Style Baked Omelette

Omelette with Hertel Meats grilled ham, Sun Wing tomatoes, scallions, bell peppers and cheddar cheese served with country fried potatoes, yogurt parfait with lightly sweetened Greek yogurt, triple berry compote, caramelized white chocolate & almond granola and fresh sliced fruit, assorted juices, Level Ground Coffee and Premium Metz Teas

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

Kick Start Your Morning! Breakfast Sandwich Buffet

Toasted English muffin, aged cheddar and Island free run egg, with choice of Hertel Meats bacon, sausage or Sun Wing tomato served with country fried potatoes and herbs, assorted baked goods, fresh sliced fruit, assorted juices, Level Ground Coffee and Premium Metz Teas

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



LUNCH

Sandwich Buffet

\$37.50 per person – minimum order of 10

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, fresh vegetable slaw, green onion, cucumber, spicy mayo, alfalfa sprouts

Montreal Smoked Brisket

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

Buffalo Chicken Wrap

Grilled chicken, spicy cream cheese, cucumber, pickled banana peppers, crisp lettuce

Turkey-Bacon-Brie

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

Italian Deli

Italian deli meats, Gouda, sundried tomato tapenade, pickled banana peppers, crisp lettuce, roasted garlic aioli

Falafel Fattoush Wrap ^{PB}

Fried falafel, crumbled with chopped cucumber, vine-ripened Sun Wing tomatoes, radish, arugula, house made roasted garlic hummus

Fresh Vegetable Wrap ^{PB}

Beets, carrots, compressed green apple, avocado, pea shoots, alfalfa sprouts, crisp lettuce, house made roasted garlic hummus

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

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, shaved Grana Padano

Super Green Soba Noodles ^v

Wilted spinach, green onion, broccoli, bell peppers, peanuts, goma 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 and bell peppers

Harvest Vegetable Soup ^{PB}

Sautéed vegetables, roasted tomato broth, barley

Also included:

Assorted cookies and squares, 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 Three Salads:

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

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, shaved Grana Padano

Super Green Soba Noodles v

Wilted spinach, green onion, broccoli, bell peppers, peanuts, gomaes dressing

Choose One Entrée:

ADD AN ADDITIONAL ENTRÉE\$9 per guest

Grilled Chicken Parmesan GF

Rosstown Farms chicken breast, rustic tomato-basil sauce, grilled basil brushed zucchini, shaved Grana Padano, pan seared risotto

(VEGETARIAN OPTION AVAILABLE, SUB CHICKEN FOR EGGPLANT)

Thyme Roasted Mushroom Canneloni v

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

Coconut Yellow Curry PB/GF*

Tofu, bok choy, bell peppers, Makrut lime leaves, coconut milk, mango chutney, coconut basmati rice, grilled flatbread

Butter Chicken DF/GF*

Rosstown Farms chicken, mild curry sauce, basmati rice, toasted naan, mango chutney

(VEGAN OPTION AVAILABLE, SUB CHICKEN FOR TOFU)

Miso Torched Salmon GF

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

House Made Falafel v

Roasted bell peppers, Sun Wing tomato ragout, goat feta, grilled zucchini, tahini sauce, grilled pita

Also included:

Assorted cookies and squares, Level Ground Coffee and Premium Metz Teas

GLUTEN FREE DESSERT

..... \$5 per person

*GF without naan or flatbread

MEETING PACKAGE

\$49 per person – minimum of 20 guests

Continental Breakfast ^v

Assorted baked goods, fresh sliced fruit, assorted juices, Level Ground Coffee and Premium Metz Teas

Working Lunch Buffet

ADD SOFT DRINKS, ON CONSUMPTION \$5 each

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, fresh vegetable slaw, green onion, cucumber, spicy mayo, alfalfa sprouts

Montreal Smoked Brisket

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

Buffalo Chicken Wrap

Grilled chicken, spicy cream cheese, cucumber, pickled banana peppers, crisp lettuce

Turkey-Bacon-Brie

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

Italian Deli

Italian deli meats, Gouda, sundried tomato tapenade, pickled banana peppers, crisp lettuce, roasted garlic aioli

Falafel Fattoush Wrap ^{PB}

Fried falafel, crumbled with chopped cucumber, vine-ripened Sun Wing tomatoes, radish, arugula, house made roasted garlic hummus

Fresh Vegetable Wrap ^{PB}

Beets, carrots, compressed green apple, avocado, pea shoots, alfalfa sprouts, crisp lettuce, house maderoaded garlic hummus

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

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, shaved Grana Padano

Super Green Soba Noodles ^v

Wilted spinach, green onion, 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**

Beverages

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

Individual assorted juices
..... **\$5 each**

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

Assorted AHA flavoured sparkling water
..... **\$5 each**

Sparkling water
..... **\$5 each**

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, 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**



MEETING ENHANCEMENTS

Fresh Baked Goods

minimum one dozen of each selection

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

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**

Filled Croissants

minimum order of 6 per selection

House baked, choice of Hertel smoked ham and swiss,
or spinach, feta and sundried tomato pesto
..... **\$6 each**

GLUTEN FREE OPTIONS AVAILABLE

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

Something More

minimum order of 10

Fresh Sliced Fruit GF/PB
Selection of melon, kiwi, 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**

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.

