



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**

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**

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**

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**

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**



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:

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 ^v

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 ^{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

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 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

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 GE/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.

