

truffles catering

Inspired Food

Innovative Events

Incomparable Team

100 DAYS OF SUMMER BUFFET

ORGANIC SPRING BABY GREENS

Vegetable lattice, toasted sunflower seeds, citrus segments, avocado, raspberry Riesling vinaigrette

BABY COBB SALAD

Baby iceberg lettuce wedges, ripped prosciutto, crumbled Qualicum blue claire, diced hard boiled egg, vine ripened cherry tomatoes, white balsamic vinaigrette

HEIRLOOM TOMATO AND BUFFALO MOZZARELLA SALAD

Extra virgin olive oil, sherry vinegar, plucked basil

GRILLED WHITE AND GREEN ASPARAGUS SALAD

Baby frisee, lightly scented Dijon vinaigrette, toasted pine nuts

OLIVE, ROMANO, AND HERB ARTISAN ROLLS AND BUTTERY BREADSTICKS

Island churned butter

WEST COAST SEAFOOD DISPLAY

Lemon Gewürztraminer poached prawns, BC Alder smoked salmon, Ocean Wise West Coast smoked Albacore tuna, Queen Charlottes halibut grav lox, chilli-basil marinated calamari, tarragon scented clams and mussels

SAANICH PENINSULA FINGERLING POTATOES

Fines herbs, fleur de sel and fresh cracked pepper

ROASTED HEIRLOOM CARROTS

A variety of locally grown carrots from the Saanich Peninsula

MARINATED VEGETABLE AND GOAT CHEESE TERRINE

Summer squash, asparagus, bell peppers, eggplant, spring onions layered with Okanagan goat cheese and fresh basil

OVEN DRIED TOMATO AND GOAT CHEESE AGNOLOTTI

Basil pesto, extra virgin olive oil, roasted red peppers, fresh herbs, toasted pine nuts, shaved pecorino

GRILLED FREE RANGE CHICKEN SALTIMBOCCA

Fine herbs, crisp prosciutto, rustic olive tapenade, Madiera pan jus

QUEEN CHARLOTTE SABLEFISH

Forest mushroom and Miso broth

DESSERT SELECTION MAY INCLUDE:

Fruit flans

Lemon custard and wild berry tartlettes
Mixed berries with whipped lemon scented mascarpone

Brûlée'd figs

Dark chocolate and raspberry mille-fuilles
Chocolate truffle pyramids
Assorted mini cheesecakes

