

truffles catering

Inspired Food

Innovative Events

Incomparable Team

COLD HORS D'OEUVRES

Wild BC salmon lox, wild rice blini, horseradish crème fraîche
Saffron prawn salad rolls with sweet kaffir lime dipping
Albacore tuna and salmon tartar, Asian Marinated on sesame crackers
Ahi tuna sashimi, Nori - sesame sticky rice, wasabi aioli
Peppercorn roasted duck breast, savoury shitake rosemary bread pudding
Shredded duck salad roll, burnt orange chili dipping sauce
Prosciutto, wrapped asparagus
Peaches, Parma ham and basil
Beef sirloin steak, herb aioli and local organic young greens, crostini

VEGETARIAN

Beet, goat cheese and rocket salad spoon
Butternut squash bread pudding, smashed minted sweet peas, pecorino
Lemon scented chèvre and thyme wrapped with grilled zucchini
Cherry tomato, bocconcini, basil brochette
Pistachio Blue Claire crusted grapes, port or ice wine infusion

HOT HORS D'OEUVRES

Seared Qualicum Bay scallop, mango avocado salsa
Miso sablefish, shitake mushroom, green tea
Ginger cilantro crab cakes with lime aioli
Salmon cake, mango chutney
Cajun corn fritter; blackened prawn, chipotle lime crème fraîche
Coconut cashew shrimp lollipop, mango chutney
Rice Noodle wrapped Prawns
Harissa lamb chop, mango lassi
Mini, bison burgers, tomato-balsamic chutney, Qualicum Blue Claire
Braised short rib stuffed brioche, cambozola, balsamic tomato chutney
Sesame crusted coconut - pineapple chicken satay
Coco nib and chili rubbed beef skewers
Prosciutto, pecorino, asparagus petit quiche

VEGETARIAN

Goat cheese stuffed polenta, fresh tomato bruschetta, parmesan
Sun dried tomato, pecorino, asparagus petit quiche
Spinach, feta and garlic buttery filo parcels
Candied walnut, goat cheese, apple filo parcels

