

truffles catering

Inspired Food

Innovative Events

Incomparable Team

PLATED MENU SAMPLE

APPETIZERS

VANCOUVER ISLAND VENISON CARPACCIO

Black Creek Bison tenderloin, port marinated, pepper crust

BABY CEASAR

Baby green and red romaine, balsamic parmesan flat bread crouton, fresh shaved Asiago, roasted garlic aioli

WARM DUCK CONFIT COBB SALAD

Baby Iceberg, pancetta, avocado, cherry tomato, white truffle Dijon aioli

QUALICUM BAY SCALLOP

Prosciutto wrapped asparagus tips, local greens, tomato vinaigrette

ALBACORE TUNA SASHIMI

Pepper-herb crusted, warm Saanich peninsula fingerling potato salad, green beans, marinated olives, white truffle Dijon vinaigrette

SOUPS

ROASTED WINTER SQUASH

Chipotle pepper, buttermilk, lime crème fraîche

SWEET CORN AND CRAB

Coconut milk, coriander infused olive oil

MISO SHITAKE BROTH

Vegetable wonton, julienne vegetables, lemongrass scented

ENTREES

CHICKEN SALTIMBOCCA

Cowichan Free run, prosciutto, sage, olive tapenade, fingerling potatoes, baby vegetables, warm sun dried tomato vinaigrette

SESAME CRUSTED WILD BC SALMON

Coconut scented basmati, bok choy, baby vegetables, sweet ginger ponzu glaze

PORK TENDERLOIN

Double smoked bacon wrapped, parmesan mushroom risotto cake, grilled asparagus and baby carrots, stone ground mustard pan jus

PAN SEARED QUEEN CHARLOTTE HALIBUT

Mashed potato spring roll, sesame scented bok choy, baby vegetables, warm shitake ponzu vinaigrette

ROASTED DUCK BREAST

Butternut squash puree, roasted vegetable quinoa, baby vegetables, pomegranate peppercorn glaze

ROASTED BEEF TENDERLOIN

Roast garlic whipped potato, baby vegetables, butter poached langoustine, tarragon hollandaise

DESSERTS

VANILLA CHARLOTTE

House made vanilla ladyfingers, white chocolate mascarpone, fresh raspberries

BERNARD CALLEBAULT CHOCOLATE TRIO

Dark chocolate ganached cake, white chocolate crème brûlée, milk chocolate dipped candied orange

WHITE CHOCOLATE BREAD PUDDING

Buttermilk custard, Sultana raisins, fresh vanilla panna cotta,

SALT SPRING ISLAND GOAT CHEESE CAKE

Dark cherry cassis compote

ZINFANDEL POACHED PEAR

Star anise, cinnamon, vanilla mascarpone, spiced orange syrup

TRIPLE CHOCOLATE PYRAMID

Layered milk and white chocolate, chocolate ganache centre, raspberry coulis

VANILLA CHEESECAKE

Fresh berries, lemon scented mascarpone

