

truffles catering

Inspired Food

Innovative Events

Incomparable Team

PLATTERS

FROM THE LAND

ARTISIAN CHARCUTERIE

A selection of house smoked and traditionally cured meats, game terrine, marinated olives, spiced fruit compote, baguette, artisan crackers

PREMIUM ARTISAN CHEESE

Beautiful Quebecois cheese, may include, St. Raymond, Blue Brie, triple cream brie, ash preserved goat cheese, Oka. Includes fig compote,

WARM BAKED BRIE 2.5KG

Whole wheel of Comox Valley brie, brandied apricot compote, candied pecans, baguette

ITALIAN ANTIPASTI

Shaved Pecorino, marinated feta cheese, provolone, Parma ham, capicola, Genoa salami, charred spring onions, oven dried tomatoes, grilled eggplant and summer squash, marinated bell peppers and mushrooms, artichokes, olives, focaccia

GRILLED PEACHES AND PARMA HAM

Sweet balsamic reduction, Italian cheese sticks, mint (when not in season peaches replaced with figs)

CIDER POACHED PEARS AND ROASTED PORK LOIN

Sage cinnamon rubbed pork, Sea Cider poached pears, sweet potato scones

AAA BEEF TENDERLOIN CARPACCIO

Port marinated, peppercorn crusted, fresh herb salad, white truffle oil, grilled baguette with balsamic reduction

ASIAN MARINATED FLANK STEAK

Grilled rare and carved, sesame-orange and chilled diakon slaw, grilled baguette

FROM THE WATER

WHITE WINE POACHED LOBSTER TAILS

4oz split tail, lemon caper aioli and melted pernod butter

VANCOUVER ISLAND SUSHI

Cold smoked wild BC salmon, sesame coriander crab, baby shrimp, pickled ginger, wasabi, soya

VEGETARIAN SUSHI

Wildflower California rolls, vegetable maki sushi, avocado and egg, yam and shitake mushrooms; pickled ginger, wasabi, soya sauce

SAFFRON PRAWN SALAD ROLLS

Rice paper encased, vermicelli rice noodles, mango, mint, coriander shoots, red bell pepper; carrot, sweet kaffir lime dipping sauce

WILD BC SALMON LOX

Lemons, capers, sweet red onions, dill cream cheese, rye bread

VANCOUVER ISLAND SALMON DISPLAY

Grilled wild BC salmon, stone ground mustard-maple glaze, lemons, capers, sliced sweet onions, baguette

QUEEN CHARLOTTE ALBACORE TUNA

Coriander-fennel crusted sashimi, cold smoked Albacore loins, capers, sliced sweet onions, lime wedges, baguette

GRILLED ALBACORE TUNA

Haida Gwaii fished, marinated fresh tomato and basil, frisse-radichio salad, extra virgin olive oil, balsamic reduction

WEST COAST SEAFOOD DISPLAY

Lemon gewürztraminer poached prawns, BC Alder smoked salmon, Ocean Wise west coast smoked Albacore tuna, candied hot smoked salmon tarragon scented clams and mussels

FROM THE GARDEN

GARDEN FRESH VEGETABLES

Variety of seasonal vegetables, local when available, with fresh herb sour cream dip

GOAT CHEESE MUSHROOM TART

Okanagan goat cheese, locally gathered mushrooms, caramelized leeks, free range egg custard, fresh herb salad

MARINATED VEGETABLE AND GOAT CHEESE TERRINE

Asparagus, bell peppers, eggplant, spring onions layered with Okanagan goat cheese and creamy polenta

MEDITERRANEAN MEZZE PLATTER

Marinated feta, olives, pistachio rolled goat's cheese, popcorn chic peas, artichokes, grilled summer squash and spring onions, chi pea hummus, tzatziki, pita crisps

TUSCAN ANTIPASTO SPREADS

Spinach and leek dip, traditional tomato bruschetta, white bean thyme spread buttery breadsticks, toasted pita, grilled baguette

GRILLED MARINATED VEGETABLES

Grilled zucchini, tomatoes, eggplant, asparagus, bell pepper; onions, fennel, fresh cracked pepper

MARINATED BEETS AND OKANAGAN GOAT CHEESE

Poached red and golden beets, crumbled goat cheese, toasted pine nuts, balsamic vinaigrette, fresh herb salad

ASIAN INSPIRATION

Sesame crusted marinated tofu, hoisin glazed oyster and shitake mushrooms, grilled bell peppers, sesame—ponzu glazed bok choy, wok fired green beans

HOUSE MADE ROOT VEGETABLE CHIPS

Beetroot, carrot, sweet potato, parsnip, Yukon gold potato, lotus root, roasted garlic sour cream dip

CULINARY ACTION

THE CARVERIES

SIRLOIN OF BEEF

Chef carved Canadian AAA Beef Sirloin, rosemary-Dijon rubbed, dinner rolls, roast tomato-balsamic chutney, pan jus

HOISIN GLAZED PORK TENDERLOIN

Chef carved, shitake-snow pea soba noodle salad, warm ginger-ponzu vinaigrette

BBQ PULLED PORK

Slowly braised, smokey maple chipotle rub, mini crusty rolls

OTHER ACTION STATIONS

POTATO MARTINI FLAMBÉ

Roast garlic whipped potato, choice of toppings...Roasted forest mushrooms, garlic buttered prawns, marinated beef sirloin, pan jus, butter chicken

RISOTTO FLAMBÉ

Saffron sun dried tomato risotto, parmesan, choice of toppings..... Roasted forest mushrooms, garlic buttered prawns, marinated beef sirloin, herb crusted chicken

BRAISED SHORT RIBS

Braised pulled beef short rib, Cambosla, tomato balsamic chutney, house made brioche

PAN SEARED AGNOLOTTI

Sun dried tomato goat cheese or Italian sausage pasta, brown butter; toasted pine nuts, herb bouquet, shaved pecorino cheese

ALBACORE TUNA SASHIMI

Nori-sesame crusted, seared, sesame sticky rice rolls, edamame, ponzu, sweet chilli, wasabi-ginger dipping sauces

DIM SUM

Pork-ginger and vegetarian dumplings, bamboo-wok steamed, ponzu and sweet chilli dipping sauces, wasabi, pickled ginger; toasted sesames

OYSTER BAR

Freshly shucked pacific coast oysters, Grannysmith apple-Smirnoff mignonette, lemon-shallot gremolata, Tabasco, lemon, lime, pickled ginger

OCEAN FRESH TARTARE AND CEVICHE

Wild BC Salmon, toasted sesames, scallions, crisp nori-sea salt wonton crackers. Scallop—mango ceviche martini, pickled cucumber

DESSERTS

DEATH BY CHOCOLATE

Chocolate terrine enrobed with ganache, Pavlovas with white chocolate and lemon curd, fresh seasonal berries

PARISIAN

A selection of seasonal crème brûlés, Madelines, Palmiers and French Macaroons

CONFECTIONARY STATION

A fun interactive station with house made Nut Brittles, rich decadent slabs of fudge, bon bons and house made truffles

MINI CUP CAKE MANIA

Fun and delicious, light and fluffy house made cup cakes with a selection of rich butter cream icing, that make include, hazelnut, caramel, raspberry, espresso, citrus, coconut, lemon meringue

PEARS 3 WAYS

Port, Gewürztraminer, and cider poached pear; vanilla and lemon scented mascarpone, hand rolled chocolate truffles 3 ways

HOUSE MADE CAKE STATION

Selection of house made Charlottes, seasonal cheesecakes and old fashioned butter cream cakes

DECORATED FRESH SLICED FRUIT

Honeydew, cantaloupe, watermelon, kiwi, pineapple, grapes, Saanich Peninsula berries when available

BELGIUM RASPBERRY CAKE

Chocolate and vanilla sponge cake layered with chocolate cream, raspberries, orange, with a hint of Grand Marnier

