

BARBEQUES



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If you're tired of more formal catering arrangements, try a Truffles Fine Foods barbeque event. Whether black tie or no tie, wedding or weekend bash, we can create a catered experience that is fun and upbeat, with delicious food to match. Choose your entrée, side, and dessert, and we'll do the rest – as the price includes disposable serving ware and cutlery you'll have less to worry about and can focus your energy on enjoying the occasion. Who knew it could be this easy?

Pricing Guide

The Premiere	Silver Screen	The Oscar
		1 Platter
1 Entrée	2 Entrees	3 Entrees
3 Sides and/or Salads	4 Sides and/or Salads	4 Sides and/or Salads
1 Dessert	1 Dessert	1 Dessert
<i>\$19 per plate minimum 30</i>	<i>\$24 per plate minimum 30</i>	<i>\$35 per plate minimum 30</i>

(V) *vegan friendly* (GF) *gluten free*

Barbeque Entrees

Homemade 100% Beef, Chicken and Vegetarian burgers
Served with a variety of toppings and condiments

Smoked BBQ Baby Back Pork Ribs

Cajun Style BBQ Chicken (GF)

Alberta Sirloin Steak

Grilled Prawn Skewers

BBQ Portobello Mushrooms (V)

Pork Steaks with Mushroom Sauce

Assorted Skewers

Your selection of 2 between Beef, Chicken, Prawns or Vegetables Skewers

BBQ Wild B.C. Sockeye Salmon 
With lemon butter

Barbeque Sides and Salads

Corn on the Cob

With chili lime butter

**Note: off-season cream of corn*

Vegetable + Tofu Kabobs

Spinach & Goat Cheese Salad

Roasted Vegetables

Spicy Mojo Potatoes

Baked Russet Potatoes

With bacon, sour cream, and chives

Classic Caesar Salad

With house made garlic croutons

Spring Mixed Greens (V)

With house made vinaigrette

Roasted Vegetable Medley (V)

County Style Garlic Mashed Potatoes

Decadent Desserts

Home-style Apple Pie

Assorted Bars and Cookies

Decadent New York Style Cheesecake

Chocolate Pecan Pie

Homemade Fudge Brownies

Fruit Platter