

BUFFET MENU



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For large gatherings, a buffet-style presentation offers an ideal balance of convenience and luxury. All of our buffet dinner items are presented on elegant stainless steel chafers, designer platters, or bowls. A long, clothed table will hold the dishes and allow guests to queue on both sides for faster service, while you can add on optional items like a chef station or dessert platters to suit the requirements of your particular occasion. The Truffles team will work hand-in-hand with you to develop a customized menu to accommodate your needs to create a unique experience for your next event.

**30 guest minimum. Prices do not include applicable taxes, service, gratuities, or china, glassware and linen rentals. Please contact us to create a tailored proposal for your event.

Pricing Guide

The Premiere	Silver Screen	The Oscar
Minimum 30 guests	Minimum 30 guests	Minimum 30 guests
		1 Platter
		1 Chef Station
2 Entrées (1 Meat 1 Vegetarian)	3 Entrées (2 Meat 1 Vegetarian)	2 Entrées (1 Meat 1 Vegetarian)
2 Sides and 3 Salads	3 Sides and 3 Salads	3 Sides and 3 Salads
1 Dessert	1 Dessert	1 Dessert
		Bread Rolls & Butter
		Coffee & Tea
\$35 per person	\$42 per person	\$52 per person

Additional Options

Passed Hors D'oeuvres	Chef Station	BBQ Entrée
* 3 pieces per person	* Requires on-site chef	* Requires on-site chef
Choose any 3 hors d'oeuvres	Choose one station	Choose from our BBQ menu
\$10 per person	\$10 per person	\$10 per person

Decadent Dessert Platter
* 2 pieces per person Substitutes individual dessert
\$5.00 per person

(V) vegan friendly (GF) gluten free

Hot Entrées Vegetarian

Aromatic Squash Ravioli

Served with roasted wild mushrooms, whole pecans and a sage-pecan truffle emulsion

Portobello Mushrooms

Stuffed with quinoa and goat cheese

Cauliflower and Chickpea Curry (V)

Potato Gnocchi

Served with fire roasted tomatoes and fresh herbs and a parmesan glaze

Ricotta Spinach Cannelloni
Wild Mushroom and Pea Risotto (GF)
Served with shaved parmesan

Meat

Fraser Valley Chicken Breast (GF)
With Bacon sherry vinaigrette, sautéed peas, gnocchi, served with a shimeji mushroom jus

Traditional Chicken Coq Au Vin
With pearl onions, mushrooms, double smoked bacon simmered in red wine sauce

B.C. Pork Loin (GF)
With wild flower honey braised onions and apple gastrique

Prosciutto Wrapped Fraser Valley Chicken Breast (GF)
Stuffed tomato, basil and bocconcini and served with balsamic red wine reduction and herb risotto

Grilled New York Steak (GF)
Served with a sundried tomato butter sauce

Herb Crusted Lamb Sirloin
With yam mousseline, preserved lemon and fig chutney

Red Wine Braised Short Ribs (GF) (+\$7/person)
With yam and potato puree and roasted carrots

Salt Spring Island Lamb Chop (+ \$7/plate)
With whole roasted shallots and mint scented fig demi-glace

Five Spice Roasted Duck Breast (GF) (+7/plate)
Served with braised beetroot and ginger infused sauce

Seafood

Roast Lobster Tail (GF) *market price*
With garlic drawn butter

Roasted Wild B.C. Sockeye Salmon (GF)
With fennel, orange, fresh herbs and olive oil sauce or a lemon thyme cream sauce

Pan Seared Orange Roughy (GF) 
Served with swiss chard, sunchokes, preserved lemon and chervil beurre blanc

Truffles Signature Cioppino (GF)
Local seafood cooked in fennel infused white wine tomato broth garnished with garlic baguette point

Line Caught B.C. Sablefish (+ \$7/plate)
With wasabi miso emulsion and Asian dressed slaw

Sides

Vegetables

Steamed Vegetable Medley (GF)
Carrots, green beans, cauliflower and broccoli

Grilled Vegetables (V)

Provencal Tomatoes (GF)
Baked and topped with herbs and goat cheese

Roasted Squash (V)

With herbs and garlic

Green Beans (GF)

With shallot and chive butter

Roasted Baby Carrots (V)

With olive oil and fresh herbs

Starches

Roasted Garlic Mashed Canadian Potatoes (GF)

Wild Mushroom Risotto (GF)

Herb Roasted Yukon Nugget Potatoes (V)

Potato Gnocchi

Served with tomato sauce and Parmesan

Seven Grain Rice Pilaf

Coconut and Ginger Basmati Rice (V)

Herbed Orzo

Salads

Mixed Greens (V)

With house made vinaigrette

Truffles Caesar

With roasted garlic dressing

Cherry Tomato & Bocconcini Salad (GF)

Classic Spinach Salad (GF)

With sliced almonds, fresh berries and goat cheese in a house-made vinaigrette

Beetroot & Goat Cheese Salad (GF)

With crumbled goat cheese, honey, toasted candied pecans, dill and parsley

Kale Salad (GF)

With kale, kalamata olive, chickpeas, feta cheese, tomato, dill, parsley, mint and red onion

Moroccan Quinoa Salad

With dried fruit, nuts and cinnamon in a cilantro vinaigrette

Greek Salad (GF)

With Feta cheese, olives and oregano

Asian Vegetable Slaw

Served in a ginger soy dressing

Roasted Sunchoke and Jicama Salad

With a sunflower and sesame seed vinaigrette

Desserts

Dark Chocolate Mousse (GF)

With fresh whipped cream, mint and raspberry puree

Local Blueberry Cheese Cake

Classic Italian Tiramisu

Seasonal Fruit Platter (V, GF)

Chocolate Ganache Cake
With a crème anglaise and lime raspberries

Sticky Toffee Pudding
With spiced rum and caramel cream

House-Made Cheesecake
With local strawberry purée

Apple Strudel
Caramel sauce, apple sugar crisp

Chocolate Raspberry Tart
With a vanilla crème anglaise

Gluten Free Pressed Chocolate Polenta Cake
Served with crème anglaise and fresh raspberries

Chef Stations

Whole Roasted Prime Rib (+\$7/plate)
With horseradish, dijon, and red wine jus

Whole Roasted Striploin
With horseradish, dijon, and red wine jus

Carvery of Whole Roasted Stuffed Pork Loin
Stuffed with apricots and sage and garnished with a caramelized apple beurre blanc

Pemberton Valley Beef Tenderloin (+\$7/plate)
Served with a Béarnaise sauce

Whole Roasted Porchetta (+\$7/plate)
Served with salsa verde

Steamed Clam and Mussels
Steamed clams in white wine garlic sauce, mussels steamed in a curried tomato broth

Sautéed Chile Garlic Prawns;
Fresh prawns sautéed to order with garlic, chili, cilantro and lemon

BC Smoked Salmon Caper Linguini 
With a caper, lemon, dill cream sauce

Vegetable Penne
Fresh seasonal vegetables, roasted tomato basil sauce

Fresh Crêpes
Flambéed with Grand Marnier and served with peaches and cream

Banana Foster Flambéed in Dark Rum
Served on pound cake with caramel toasted walnuts and cream

Additional Items

Bread Rolls & Butter
+\$1.00/per person

Coffee and Tea Service
+\$2.75/per person

