

# CORPORATE LUNCH MENU



---

604-505-4961

info@trufflesfinefoods.com

www.trufflesfinefoods.com

Truffles Fine Foods offers a Corporate Hot Lunch, buffet-style catering menu that is regularly updated and is freshly prepared every day by our esteemed Chef. Convenient and efficient, you simply need to order one day in advance, we will include any necessary catering equipment. For pick up or delivery.

- Minimum \$250.00 per order
- Orders must be placed by 4pm for following day delivery
- Specify any food restrictions (dairy free, gluten free, etc.)
- Baskets and catering equipment will be picked up the following business day: additional charge apply for equipment pick up on same day
- Delivery Charges
  - Zone 1: Within Vancouver - North Vancouver - Burnaby = \$25
  - Zone 2: Coquitlam, Surrey, Delta, White Rock, Langley - Richmond = \$50
  - Same day pick up charge - Zone 1 = \$25, Zone 2 = \$50

### Pricing Guide

The Premiere	Silver Screen	The Oscar
1 Entrées	2 Entrées	3 Entrées
2 Sides and 1 Salads	2 Sides and 2 Salads	2 Sides and 3 Salads
\$14.50 per person	\$16.50 per person	\$18.50 per person

### Additional Options

Dessert	Drinks	Side of the Day	Bread Rolls
\$2 per person	\$2.50 per person	\$3 per person	\$0.75 per person

### Hot Entrées

#### Vegetarian

Aromatic Squash Ravioli

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

Seven Grain Rice Stuffed Peppers

#### Meat

Fraser Valley Stuffed Chicken Breast

*Stuffed with spinach, roasted red peppers and ricotta*

Grilled Striploin Steaks

*With a mushroom jus*

Build your own Burger Bar

*Beef or Chicken and Vegetable*

Roasted Wild Sockeye Salmon

*With fennel dill slaw*

## Sides

Steamed Vegetable Medley

*Carrots, green beans, cauliflower and broccoli*

Creamed Corn

Seven Grain Rice

Basmati Rice

Garlic Mashed Potatoes

Baked Potatoes

*Served with chives, sour cream and cheese*

## Salads

Beetroot & Goat Cheese Salad

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

Seven Grain & Edamame Bean Salad

*With whole grain, wild rice, spelt, oats, barley, rye, wheat, carrots, celery and edamame beand*

Kale Salad

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

Mixed Greens (V)

*With House made vinaigrette*

Truffles Caesar

*With roasted garlic dressing*

Moroccan Quinoa Salad

*With dried fruit, nuts and a cinnamon cilantro vinaigrette*

## Desserts

Fruit Platter

*A fresh variety of seasonal fruit*

Cookie and Bar Platter

Chocolate Covered Strawberries

