

FAMILY STYLE MENU



604-505-4961

info@trufflesfinefoods.com

www.trufflesfinefoods.com

A family-style catered event is a perfect blend of informal yet elegant – a seated event where large platters of entrees, sides, and salads are delivered to each table so guests can serve themselves. This catering style is perfect for a more relaxed event where you want to avoid the disruption of a buffet-style food presentation. Whether a more relaxed wedding atmosphere, family reunion, anniversary dinner, or just enjoying being with friends and family, a family style catering arrangement offers a fantastic balance of gourmet, locally-sourced food within a reasonable budget. Truffles Fine Foods looks forward to working with you to create a custom budget that suits your needs.

** Packages are based on a minimum of 20 guests, and require on-site chefs and service. Prices do not include applicable taxes, service, gratuities, or china, glassware and linen rentals.

Pricing Guide

The Premiere	Silver Screen	The Oscar
Minimum 20 guests	Minimum 20 guests	Minimum 20 guests
Three Course	Four Course	Five Course
\$40 per person	\$47 per person	\$55 per person

Additional Options

Extra Sides
\$6 per person

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

Appetizers Vegetarian

Roasted Butternut Squash Soup (GF)
With cinnamon

Local Mixed Spring Green Salad (V)
Elegant garnishes and dressing

Grilled Vegetable and Quinoa Mille-Feuille (GF)
with roasted garlic and olive oil

Salad of Heirloom Tomatoes and Bocconcini (GF)
With micro basil, balsamic and olive oil

Meat

Prime Steak Tartare
With quail eggs, capers, Dijon aioli, and grilled croutons

Braised Short Ribs Ravioli
With beef Consommé

Roasted Pork Tenderloin (GF)
With rosemary and apples, served with parsnip purée

Seafood

Oysters on a Half Shell
With a tobiko and shallot mignonette

Seared Sea Scallops (GF)
Celery root purée, with orange segments and pesto oil

Albacore Tuna Nicoise (GF) 
*With french bean, tomatoes, Yukon potato, Kalamata olives
tossed in a warm red wine & fresh herb vinaigrette*

Seafood Risotto (GF)
Served with lemon, thyme and white wine

Entrées

Vegetarian

Aromatic Squash Ravioli
Served with roasted wild mushrooms and a sage-pecan truffle emulsion

Portobello Mushrooms
Stuffed with quinoa and goat cheese

Potato Gnocchi
Served with fire roasted tomatoes, fresh herbs and parmesan glaze

Cauliflower and Chickpea Curry (V)

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

Meat

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

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

Grilled New York Steak
With herbed fingerling potatoes and green beans

Salt Spring Island Lamb Sirloin (GF) (+\$7/person)
With spiced yam mousseline and preserved lemon and fig chutney

Roasted Duck Breast (GF) (+\$7/person)
Served with braised beetroot and ginger sauce, served with seven grain rice

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

Seafood

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

Roast Lobster Tail (GF) *market price*
With garlic drawn butter, fresh herbs and parmesan orzo risotto

Pan Seared Wild B.C. Sockeye Salmon (GF)
With spring pea rice pilaf and lemon thyme sauce

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

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

Extra Sides

Vegetables

Steamed Vegetable Medley (GF)

Carrots, green beans, cauliflower and broccoli

Grilled Vegetables (GF)

Roasted Root Vegetables (GF)

Provencal Tomatoes (GF)

Baked and topped with herbs and goat cheese

Roasted Squash (GF)

With herbs and garlic

Green Beans (GF)

With shallot and chive butter

Roasted Baby Carrots (GF)

With olive oil and fresh herbs

Starches

Roasted Garlic Mashed Canadian Potatoes (GF)

Wild Mushroom Risotto

Herb Roasted Fingerling Potatoes (GF)

Potato Gnocchi

Served with tomato sauce and Parmesan

Seven Grain Rice Pilaf

Coconut and Ginger Basmati Rice (V)

Herbed Orzo

Desserts

Ganache Chocolate Cake

With a crème anglaise and lime raspberries

Lemon Blueberry Cheese Cake

With local blueberry purée

Sticky Toffee Pudding

With spiced rum and caramel cream

Chocolate Raspberry Tart

With a vanilla crème anglaise

Apple Strudel

With raspberry coulis

Gluten Free Pressed Chocolate Polenta Cake

Served with crème anglaise and fresh raspberries

Dark Chocolate Mousse (GF)

With fresh whipped cream, mint and raspberry puree

Pavlova

With fresh cream and passion fruit curd and seasonal macerated berries