

PLATED MENU



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For more formal occasions, a plated dinner adds an air of sophistication. Whether wedding, charity event, formal dinner party or a very special occasion, you'll find that Truffles has mastered the art of elegance when it comes to fine foods. Choose from 3, 4, or 5 courses to suit your event and your budget.

** All plated dinners in this package are based on a minimum of 20 guests and require on-site chefs and service. Prices do not include applicable taxes, service, gratuity, or costs for 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 plate	\$47 per plate	\$55 per plate

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 and fresh herbs and a 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

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 beurre blanc

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