

FILM OFFICE LUNCH



604-505-4961 ext. 2

cafe@trufflesfinefoods.com

www.trufflesfinefoods.com

Our specialty is **The Film Office Lunch**, a buffet-style catering menu that changes and is freshly prepared everyday by our Chef! Convenient and efficient, you can order and enjoy your Hot Lunch without ever having to leave the office!

- Pick it up or have it delivered
- Please specify any dietary restrictions in your office
- Note \$250 minimum order before delivery charge and all orders must be placed before 2pm for next day delivery

Pricing Guide

Classic	Gourmet	Elegant
2 Entrees (1 Meat 1 Vegetarian)	2 Entrees (1 Meat 1 Vegetarian)	3 Entrees (2 Meat 1 Vegetarian)
2 Sides and 1 Salad	2 Sides and 3 Salads	2 Sides and 3 Salads
\$11.75	\$12.75	\$13.75

Delivery Charges

Zone 1: Within Vancouver, North Vancouver or Burnaby = \$25.00

Zone 2: Coquitlam, Surrey, New Westminister, Delta, White Rock, Langley = \$50.00

*please note there maybe additional fees for same day pick up

Ordering Contact Information

Phone: 604.505.4961 ext.2

Email: cafe@trufflesfinefoods.com

If you have any questions at all, please call or email at anytime and we will get back to you ASAP

Monday May.30th

Whole Roasted Pork Loin

Served with sage scented apple and peach chutney

Fish Cakes

With shrimp and white fish lightly parko breaded and sundried tomato aioli

Tomato Provencal

Lemon, olive oil and fresh herb crust

Herb Roasted Potatoes

Steamed Vegetables

Lightly tossed in virgin olive oil

Caesar Salad

With croutons, parmesan and traditional dressing

Roasted Beet Salad

With goats' cheese, candied pecans and dill

Bowtie Pasta Salad

With julienne vegetables and hardboiled eggs in a yogurt Dijon dressing

Tuesday May.31st

Grilled Meat Loaf

With smoked tomato bbq glaze

Caramelized Hazelnut Crusted Snapper

With lemon and sundried tomato beurre blanc

Veggie Cobb Salad

Romaine, watercress, tomatoes, egg, fried tofu and 2 kinds of cheese

Garlic Seared Broccolini

Creamy Polenta

with herbs and parmesan

Spinach Salad

With berries, goat cheese, almonds and house made dressing

Crudit  Platter

Crisp vegetables with house-made dressing

Mediterranean Quinoa Salad

With quinoa, cucumber, tomato, red onion, red pepper, feta cheese, Kalamata olive and cilantro

Garlic Bread

Wednesday June.1st

Blackened Spice Rubbed Chicken

With fresh tomatillo and salsa verde

Roasted Salmon Paillard

With orange fennel and dill slaw

Corn Succotash

With zucchini, leek, tomato and roasted peppers

Quinoa and Lentil Pilaf

Green Beans, Peas and Carrots

Lightly tossed in olive oil, salt & pepper

Tomato & Bocconcini Salad

With a zesty basil pesto

Arugula Watermelon and Feta Salad

With a reduced balsamic vinegar

Mixed Green Salad

With a house made vinaigrette

Thursday June 2nd

Tandoori Chicken

Chicken thighs and legs marinated in Tandoori spice and grilled; served with pineapple salsa

Vindaloo Seared Tilapia

Tilapia simmering in a spicy tomato coconut curry

Vegetable Pakoras

Onions, cauliflower and spinach made into cakes; served with mint raita

Steamed Basmati Rice

Finished with summer sweet peas

Ginger Seared Broccoli

Spinach Salad

With berries, goats cheese, almonds and house dressing

Cumin Scented Roasted Carrot Salad

With maple and white wine vinaigrette

Classic Potato Salad

With nugget potatoes, onions, capers, fresh herbs and Dijon cider vinaigrette

Friday June.3rd

Beef Burgers

Grilled beef sirloin burgers

Chicken Burgers

Lemon, herb and garlic marinated chicken breast

Cajun Spiced Veggie Burgers

Spicy vegetarian patties

Corn on the Cob

With chilli lime butter

Baked Potatoes

Served with sour cream and chives

Caesar Salad

With croutons, parmesan and traditional dressing

Shirazi Salad

Tomato, cucumber, red onion, chopped cilantro and mint with a champagne and olive oil vinaigrette

Burger Toppings

Buns, cheese, lettuce, tomato, onion and pickles

Monday June.6th

Grilled Bratwurst

With grilled onions, grainy Dijon mustard and fresh rolls

Pork Schnitzel

Served with lemons

Cheese Perogies

With caramelized onions and sour cream

Sauerkraut

With caraway seeds

Baby Roasted Potatoes

With fresh herbs and olive oil

Kale Salad

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

Mediterranean Quinoa Salad

With quinoa, cucumber, tomato, red onion, red pepper, feta cheese, Kalamata olive and cilantro

Roasted Beet Salad

With goat cheese, dill and candied pecans

Tuesday June.7th

Sweet and Sour Pork

Lemongrass and Ginger Infused Tilapia

Asian Stir Fry and Tofu

Steamed Jasmine Rice

Seared Baby Bok Choy

With garlic and chilli

Mixed Green Salad

With a toasted sesame vinaigrette

Gai Lan Salad

With spicy Asian peanut dressing

Classic Potato Salad

With nugget potatoes, onions, capers, fresh herbs and Dijon cider vinaigrette

Wednesday June.8th

Whole Roasted Turkey

Deboned and rolled served with turkey jus, cranberry chutney

Maple Glazed Ham

Cauliflower Gratin

Baked with four cheeses

Braised Cabbage

Braised in white wine with fresh herbs

Garlic Mashed Potatoes

Caesar Salad

With croutons, parmesan and a traditional dressing

Roasted Carrot Salad

With maple white wine vinaigrette

Bowtie Pasta Salad

With julienne vegetables and hardboiled eggs in a yogurt Dijon dressing

Thursday June.9th

Seared Chicken Medallions

With mushroom and espresso infused cream sauce

Grilled New York Steaks

With charred corn salsa and balsamic red wine jus

Portobello Mushrooms

With quinoa and goat cheese

Herb Roasted Potatoes

Steamed Vegetables

In olive oil

7 Grain and Edamame Bean Salad

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

Spinach Salad

Topped with oranges, goats cheese and pecans

Classic Greek Salad

Cucumber, cherry tomato, yellow & red pepper, red onion, garlic, feta, herbs and Kalamata olives

Friday June.10th

Butter Chicken Curry

Chicken simmering in a curry tomato cilantro sauce

Lamb Korma

Spiced ginger and coconut braise

Vegetables Samosas

Served mint raita

Steamed Basmati Rice

Finished with summer sweet peas and fresh mint

Roasted Cauliflower

Lightly tossed in cumin and olive oil

Spinach Salad

Berries, goat cheese, almonds and house dressing

Cumin Scented Roasted Carrot Salad

With maple white wine vinaigrette

Arugula and Watermelon Salad

With reduced balsamic vinegar and feta cheese

Naan Bread

Monday June.13th

Blackened Snapper

With Fresh tomatillo and salsa verde

Fraser Valley Chicken Breast

with bacon sherry vinaigrette

7 Grain Stuffed Pepper

Roasted Tomatoes and Pesto with tomato sauce

Gnocchi

Tossed with fresh peas, basil and olive oil

Sweet Cream Corn

Sautéed with leeks and cream

Roasted Beet Salad

With goat's cheese and candied pecans

Mixed Green Salad

With a house vinaigrette

Classic Potato Salad

With nugget potatoes, onions, capers, fresh herbs and Dijon cider vinaigrette

Tuesday June.14th

Beef Burgers

Grilled beef sirloin burgers

Chicken Burgers

Lemon, herb and garlic marinated chicken breast

Cajun Spiced Veggie Burgers

Spicy vegetarian patties

Corn on the Cob

With chilli lime butter

Baked Potatoes

Served with sour cream and chives

Caesar Salad

With croutons, parmesan and traditional dressing

Shirazi Salad

Tomato, cucumber, red onion, chopped cilantro and mint with a champagne and olive oil vinaigrette

Burger Toppings

Buns, cheese, lettuce, tomato, onion and pickles

Wednesday June.15th

Ground Beef Tacos

Seasoned ground beef

Pulled Chicken Tacos

Slow roasted and spiced chicken

Vegetarian Tacos

Seasoned veggie ground round

Dirty Rice

Cumin, onion and tomato scented rice

Roasted Squash, Zucchini and Peppers

Spinach Salad

Berries, goat cheese, almonds and house dressing

Tomato & Bocconcini Salad

With a zesty basil pesto

Salsa, sour cream, cheese and guacamole and taco shells!

Taco Chips

Thursday June.16th

Wild Coho Salmon Provencal

With lemons, olive oil and herbs

Santa Fe Chicken Salad

With chicken, beans, corn, tomatoes, avocado and a house vinaigrette

Stuffed Tomatoes

Filled with tofu, goat cheese and pesto

Quinoa and Lentil Pilaf

Grilled Vegetables

Zucchini, eggplant and peppers

Kale Salad

With Kalamata olives, chickpeas, feta, tomatoes, red onion, dill, parsley and mint

Bowtie Pasta Salad

With julienne vegetables and hardboiled eggs in a yogurt Dijon dressing

Classic Greek Salad

With cucumber, red pepper, yellow pepper, olives, onion, tomatoes and feta

Friday June.17th

Gai Lan Broccoli and Beef

With oyster sauce

Singapore Style Chicken & Prawn Fried Rice Noodles

Spring Rolls

With dipping sauce

Steamed Jasmine Rice

Ginger Bok-Choy and Mushrooms

Mixed Greens

Served with house vinaigrette

Shanghai Broccoli & Tofu Salad

With broccoli, red peppers, fried tofu, cilantro and onions

Vietnamese Noodle Salad

With rice noodles, julienne vegetables, roasted peanuts, fried onions in an Asian dressing

Monday June.20th

Chicken Cacciatore

Braised in a spiced tomato and vegetable sauce

Grilled Italian Sausage

With sautéed peppers and onions

Stuffed Portobello Mushroom Caps

Quinoa, fire roasted tomato and parmesan glaze

Risotto Style Orzo Pasta

Finished with cream and parmesan

Steamed Vegetable Medley

Spinach Salad

With berries, goat's cheese, almonds and house dressing

Vine Ripened Tomato Bocconcini Salad

With a zesty pesto dressing

7 Grain and Edamame Bean Salad

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

Tuesday June.21st

Beef Stroganoff

With a creamy mushroom demi-glace, pearl onions and egg noodles

Stuffed Chicken Breast

Chicken breasts stuffed with mushroom, arugula and ricotta in a sage cream sauce

Tomato Provencal

Lemon, olive oil and fresh herb crust

Basmati Rice

With cilantro, shallot and garlic essence

Steamed Green Beans

With shallot butter

Mediterranean Quinoa Salad

With quinoa, cucumber, tomato, red onion, red pepper, feta cheese, Kalamata olive and cilantro

Mixed Greens Salad

Served with house vinaigrette

Roasted Beet Salad

With goat cheese, candied pecans and dill

Wednesday June.22nd

Whole Roasted Pork Tenderloin

Served with basil, artichoke and cherry tomatoes in reduced balsamic jus

Roasted Salmon Paillard

With orange, fennel and dill slaw

Corn Succotash

With zucchini, leek, tomato and roasted peppers

Mashed Potatoes

With roasted garlic and cheddar

Grilled Vegetable Medley

Spinach Salad

With berries, goat's cheese, almonds and house dressing

Classic Potato Salad

With nugget potatoes, onions, capers, fresh herbs and Dijon cider vinaigrette

Tomato & Bocconcini Salad

With a zesty basil pesto

Thursday June.23rd

Buttermilk Fried Chicken

With herbs and spices

BBQ Pulled Pork

With apple cider slaw

Portabella Mushrooms

Stuffed with Israeli cous cous and feta cheese

Truffles Mac and Cheese

One of our signature favourite dishes

Honey Glazed Carrots, Dill and Cauliflower

Cumin Scented Roasted Carrot Salad

With maple white wine vinaigrette

Mixed Greens Salad

Served with house vinaigrette

Dinner Buns and Butter

Friday June.24th

Fish Tacos

Tilapia served with a twist of lime, cumin and fresh cilantro cream and coleslaw

Beef Fajitas

Sliced and marinated beef with sautéed bell peppers and onions

Veggie Quesadillas

Sautéed bell peppers, onions, beans and cilantro

Two Coloured Re-Fried Beans

Spanish Rice

With peppers, onions and spices

Panzanella Salad

Tomato and toasted focaccia with a zesty basil pesto dressing

Spinach Salad

With berries, goat's cheese, almonds and house dressing

Served with Sour Cream, Guacamole, Salsa and Shredded Cheddar for make your own Tacos!