

HORS D'OEUVRES & PLATTERS



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For those times when you desire a stylish catering experience, we offer a variety of cocktail packages. From formal occasions to playful gatherings, we can create a customized experience including passed hors d'oeuvres circulating amongst your guests or a few tables featuring your chosen platters. With a range of delicious delectable, you have the flexibility to choose the types and amount of food you would like to suit the event, your guests, and your budget.

** 25 person minimum. Most hors d'oeuvres require assembly by a chef on site, inquire with us on which hors d'oeuvres can be dropped off in chafers. Prices do not include applicable taxes, service, gratuity, or costs for china, glassware and linen rentals.

Ordering & Pricing Guide

4 pieces per person	\$15.00	Choose 4 items
6 pieces per person	\$19.50	Choose 4 items
8 pieces per person	\$24.00	Choose 8 items
12 pieces per person	\$31.00	Choose 8 items

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

HOT Poultry

Quail Poached Egg (GF)

With shoe string potatoes and caviar (BC Wedding Awards Winner)

Tandoori Chicken Drummettes (GF)

Drizzled with mango chutney and mint raita

Seared Crispy 5 Spice Duck

Served with candied squash, blackberry preserve and ginger bread crumb

Fire Cracker Chicken Satays

Served with spicy chili sauce

Meat

Braised Short Ribs

Served with celeriac slaw

Gourmet Burger Sliders

Alberta beef, tomato jam, cheddar, finished with truffle aroma

Crispy Pork Belly

With Parmesan polenta topped with parsley salad

Indian Spiced Crusted Lamb Chops (+\$3/person)

Individual lamb lollies served with curry sauce and cilantro oil

Seafood

Ebi Mayo

Tempura battered prawns with a spicy Japanese mayo

Prawn with Lemon and Herbs (GF) 
Served with tarragon aioli

Seared Scallops (GF)

With bacon, apple and fennel slaw

Atlantic Lobster Spring Rolls (+\$3/person)

Served with a mango sauce

Vegetarian

Vegetarian Spring Rolls (V)

Served with a preserved plum dipping sauce

Wild Mushrooms in Savory Tart

With onion jam

Spiced Papadum Points

With cauliflower chickpea curry, tamarind chutney, and a pea shooter

Arancini

Provolone stuffed crisp risotto balls served with a sundried tomato aioli

COLD

Meat

Prosciutto Crostini

With fresh melon

Angus Certified Beef Tartar

Served on a herb crostini with a maple Dijon glaze and fizzled cappers

Seafood



Prawn Provencal

With orange and fresh herbs served with saffron aioli

BC Wild Smoked Salmon



Served on a fried fingerling potato with dill and a mustard cream topped with caviar

Local Fresh Shucked Oysters (GF)

Served with a variety of condiments



Local Albacore Tuna Tartare (GF)

With avocado and wasabi cream



Ahi Tuna Poke

With ginger and scallions on a wonton crisp finished with a soy and sesame garnish

Mini Lobster "Po' Boy" Sandwiches (+\$3/person)

Fresh Atlantic Lobster salad served with Truffle Aioli

Quebec Foie Gras Parfait with Anise Spice on a Pane Crisp (+\$3/person)

With a vanilla scented pear jelly

Vegetarian

Tomato Basil and Bocconcini Skewers (GF)

Drizzled with a balsamic reduction

Heirloom Beet and Watermelon Salad (GF)

With marinated feta and balsamic reduction

Olive Tapenade and Charred Cherry Tomato Crostini

Topped with crumbled feta and balsamic reduction

Pecan Shortbread

Served with balsamic glazed fig chutney and shaved pecorino cheese

Desserts

Chocolate Covered Strawberries (GF)

Lemon Tart

Sweet pastry crust filled with lemon curd and topped with fresh bruléed meringue

Classic Italian Tiramisu

Raspberry and White Chocolate Cheesecake

Chocolate Ganache Tart

Passion Fruit Mousse

Served with a red current compote

Assorted Flavoured Macarons

Gluten Free Mini Brownie

Served with crème anglaise and fresh raspberries

Assorted Homemade Chocolate Truffles

Assortment of chocolate covered strawberries, homemade truffles, and French macarons

HORS D'OEUVRES PLATTERS

All of our platters can be dropped off or added to a selection of hors d'oeuvres to create a complete cocktail party package. We have three sizes to suit your event:

Small Parties up to 25 people **Medium** Parties up to 75 people **Large** Parties up to 150 people

Local Artisan Meat & Cheese Platter

Assorted charcuterie and local B.C. Valleys cheeses, accompanied with house made sweet preserves, pickled components, and artisan crackers
\$150 \$300 \$525

Cold Seafood Extravaganza

Smoked B.C salmon, Indian candy, B.C. steamed mussels, steamed local Spot prawns
\$175 \$375 \$575

Mediterranean Platter

Tomato bocconcini skewers with pesto, marinated feta and olives, tzatziki, hummus, roasted peppers, artichokes, marinated mushrooms, and grilled pita bread
\$100 \$250 \$350

Smoked Salmon Platter

Thinly sliced smoked salmon, red onion, dill, capers, cream cheese, served with a selection of breads
\$125 \$275 \$400

Grilled Vegetable Platter

Grilled seasonal vegetables drizzled with balsamic and olive
\$80 \$200 \$300

Prawns with House Made Cocktail Sauce

Fresh, local steamed prawns served with horseradish and dill cocktail sauce
\$125 \$275 \$400

Fresh Shucked Oysters

A variety of local oysters served on the half shell with a variety of condiments
\$125 \$275 \$400

Fresh Vegetable Platter

Assorted vegetable crudités with dips
\$80 \$200 \$300

Exotic Fruit Platter (V)

Assortment of Local and Exotic fruits
\$100 \$250 \$400

Bar & Cookie Platter

Selection of your favorite bars, squares and cookies
\$75 \$225 \$300

Decadent Dessert Platter

Assortment of miniature desserts including chocolate ganache tart, lemon meringue tart, fruit tart, chocolate covered strawberries and French Macarons
\$150 \$400 \$750