



Truffles
FINE FOODS

CHEF STATION MENU

604 505 4961 | INFO@TRUFFLESFINEFOODS.COM | TRUFFLESFINEFOODS.COM



Nothing says decadence than having your meal prepared fresh in front of your eyes – which is why Truffles' Chef Stations are such a hot commodity. Imagine succulent, hot carved prime rib, fresh sautéed BC seafood or even a made-to-order crêpe at your next formal or informal catered occasion – ooh la la! Chef stations can easily be added to your catering package; for weddings, formal dinners, or even a large barbeque when you really want to impress. **Minimum 30 people

PRICING GUIDE

\$15 per person per station

HOT CARVERY

WHOLE ROASTED PRIME RIB (+\$10/plate)
With horseradish, dijon, and red wine jus

WHOLE ROASTED STRIPLOIN
With horseradish, dijon, and red wine jus

CARVERY OF WHOLE ROASTED STUFFED PORK LOIN
Stuffed with apricots and sage and garnished with a caramelized apple beurre blanc

PEMBERTON VALLEY BEEF TENDERLOIN (+\$10/plate)
Served with a Béarnaise sauce

WHOLE ROASTED PORCHETTA (+\$7/plate)
Served with salsa verde

— B.C SEAFOOD SAUTÉE —

STEAMED CLAM AND MUSSELS

Steamed clams in white wine garlic sauce, mussels steamed in a curried tomato broth

SAUTÉED CHILE GARLIC PRAWNS;

Fresh prawns sautéed to order with garlic, chili, cilantro and lemon

— PASTA STATION —

BC SMOKED SALMON CAPER LINGUINI

With a caper, lemon, dill cream sauce



VEGETABLE PENNE

Fresh seasonal vegetables, roasted tomato basil sauce

— FLAMBÉE STATION —

—

FRESH CRÊPES

Flambéed with Grand Marnier and served with peaches and cream

BANANA FOSTER FLAMBÉED IN DARK RUM

Served on pound cake with caramel toasted walnuts and cream