



Truffles
FINE FOODS

FAMILY STYLE MENU

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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
<ul style="list-style-type: none"> • 1 Appetizer • 1 Entrée • 2 Sides • 1 Dessert 	<ul style="list-style-type: none"> • 1 Appetizer • 2 Entrées • 2 Sides • 1 Dessert 	<ul style="list-style-type: none"> • 1 Platter • 1 Appetizer • 2 Entrées • 2 Sides • 1 Dessert
\$45 per plate	\$52 per plate	\$60 per plate

(V)=VEGAN (GF)=GLUTEN FREE

ADDITIONAL OPTIONS

Extra Side	Decadent Dessert Platter
\$6/person	\$5/person
Substitute Individual dessert / 2 pieces per person	

APPETIZERS

VEGETARIAN

ROASTED BUTTERNUT SQUASH SOUP (GF)

With cinnamon

LOCAL MIXED SPRING GREEN SALAD (GF)

Elegant garnishes and dressing

GRILLED VEGETABLE AND QUINOA MILLE-FEUILLE (GF) (V)

With roasted garlic and olive oil

SALAD OF HEIRLOOM TOMATOES AND BOCCONCINI (GF)

With micro basil, balsamic and olive oil

MEDITERRANEAN PLATTER

Tomato bocconcini skewers with pesto, hearty herbs, marinated feta and olives, tzatziki, hummus, roasted peppers, artichokes, marinated mushrooms, and grilled pita bread

MEAT

BRAISED SHORT RIBS RAVIOLI

With beef consommé

GLAZED PORK BELLY

Braised pork belly with three bean double bacon Cassoulet and star anise red wine reduction

LOCAL ARTISAN MEAT & CHEESE PLATTER

Assorted charcuterie and local B.C. Valley cheeses, accompanied with house made sweet preserves, pickled condiments, and artisan crackers


SPANISH TAPAS PLATTER

With pickled herring, iberico ham, marinated squid, roasted tomato fondue on crostinis, saffron prawn & chorizo skewer, patatas bravas

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

SEAFOOD RISOTTO (GF) 
Served with lemon, thyme and white wine

COLD SEAFOOD EXTRAVAGANZA
Smoked B.C salmon, Indian candy, B.C. steamed mussels, steamed local
prawns

ENTRÉES

VEGETARIAN

AROMATIC SQUASH RAVIOLI

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

PORTOBELLO MUSHROOMS

With quinoa and goat cheese

PENNETTE ARRABIATA

With herb and garlic roasted cherry tomatoes

CAULIFLOWER AND CHICKPEA CURRY (V)

WILD MUSHROOM AND PEA RISOTTO (GF)

Served with shaved Parmesan

MEAT

PROSCIUTTO WRAPPED FRASER VALLEY

STUFFED CHICKEN BREAST (GF)

Stuffed with tomato, basil and bocconcini and served with balsamic red wine reduction

PAN SEARED FRASER VALLEY CHICKEN BREAST

With sherry vinaigrette, sautéed peas, served with a shimeji mushroom jus

GRILLED SIRLOIN STEAK

With red wine demi-glaze

ROASTED PORK TENDERLOIN (GF)

With rosemary and apples

SALT SPRING ISLAND LAMB SIRLOIN (GF) (+\$7/person)

With preserved lemon and fig chutney

RED WINE BRAISED SHORT RIBS (GF) (+\$7/person)

With roasted carrots

SEAFOOD

SEAFOOD PAELLA (GF)

With saffron scented rice, market fresh seafood, olives, diced tomatoes and capers

ROAST LOBSTER TAIL (GF) *Market Price*

With garlic drawn butter and fresh herbs

PAN SEARED WILD B.C. SOCKEYE SALMON (GF)

With lemon beurre blanc

ALBACORE TUNA NICOISE (GF)

With French bean, tomatoes, Yukon potato, Kalamata olives tossed in a warm red wine & fresh herb vinaigrette

ROASTED WILD BC SALMON (GF)

With fennel, orange, fresh herbs and olive oil sauce

LINE CAUGHT B.C. BLACK COD (+ \$7/person)

With Asian dressed slaw served with a wasabi miso emulsion

SIDES

VEGETABLES

GRILLED SEASONAL VEGETABLES (GF) (V)

Peppers, onions, zucchini, Belgium endive, cherry tomatoes
with herb garlic olive oil

PROVENCAL TOMATOES (GF)

Baked and topped with herbs and goat cheese

ROASTED BUTTERNUT SQUASH (GF) (V)

With cumin and brown sugar

ROASTED BABY CARROTS (GF)

With olive oil and fresh herbs

FARM FRESH GREEN BEANS (GF)

With shallot & chive butter

STEAMED FARM VEGETABLE MEDLEY (GF)

Carrots, green beans, cauliflower and broccoli

SALADS

SPRING MIXED GREENS (V)

With house made vinaigrette

TRUFFLES CAESAR

With roasted garlic dressing

CHERRY TOMATO & BOCCONCINI (GF)

With a balsamic vinaigrette and basil

CLASSIC SPINACH (GF)

With sliced almonds, fresh berries and goat cheese in a house-made vinaigrette

BEETROOT & GOAT CHEESE (GF)

With crumbled goat cheese, honey, toasted candied pecans, dill and parsley

STARCH

ROASTED GARLIC MASHED PEMBERTON VALLEY POTATOES (GF)

WILD MUSHROOM RISOTTO

HERB ROASTED FINGERLING POTATOES (GF)

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 (GF)

Served with crème anglaise and fresh raspberries

DARK CHOCOLATE MOUSSE

With fresh whipped cream, mint and raspberry purée

DECADENT DESSERT PLATTER (+ \$5/person)

Assortment of miniature desserts including chocolate ganache tart, lemon meringue tart, fruit tart and a selection of mini verrines* and assorted French Macarons. **dark chocolate mousse, raspberry white chocolate cheesecake, Italian tiramisu*