



CORPORATE HOT LUNCH

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Truffles Fine Foods offers a Corporate Hot Lunch, buffet-style catering menu that is regularly updated and is freshly prepared every day by our esteemed Chefs. Convenient and efficient, you simply need to order one day in advance, we will include any necessary catering equipment. For pick up or delivery

- Minimum \$300.00 per order
- Orders must be placed 48 hours in advance. Any orders submitted after that will be subject to availability, please call for these requests.
- Specify any food restrictions (dairy free, gluten free, etc.)
- Baskets and catering equipment will be picked up the following business day, additional charge apply for equipment pick up on same day
- Delivery Hours
 - Monday – Friday: 8am – 5pm
 - Saturday – Sunday: 8am – 4pm
 - We request a 30-minute window for all deliveries
 - Deliveries outside of our regular hours may be subject to additional fees and minimums
- Delivery Charges
 - Zone 1: Within Vancouver – North Vancouver – Burnaby = \$25
 - Zone 2: Coquitlam, Surrey, Delta, White Rock, Langley – Richmond = \$50
 - Same day pick up charge – Zone 1 = \$25, Zone 2 = \$50

PRICING GUIDE

THE PREMIERE	SILVER SCREEN	THE OSCAR
<ul style="list-style-type: none"> • 1 Entrée • 2 Sides • 1 Salad 	<ul style="list-style-type: none"> • 2 Entrées (<i>1 Meat 1 Vegetarian</i>) • 2 Sides • 1 Salads 	<ul style="list-style-type: none"> • 2 Entrées (<i>1 Meat 1 Vegetarian</i>) • 2 Sides • 3 Salads
\$16.50 per person	\$17.50 per person	\$19.50 per person

(V)=VEGAN (GF)=GLUTEN FREE

Additional Options

Dessert	Drinks	Side of the Day	Bread Rolls
\$4 per person	\$2.75 per person	\$3 per person	\$1.00 per person

HOT ENTRÉES

VEGETARIAN

AROMATIC SQUASH RAVIOLI

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

EGGPLANT PARMESAN

With panko crust, tomato basil sauce and three cheese glaze

CAULIFLOWER AND CHICKPEA CURRY (GF) (V)

PORTOBELLO MUSHROOMS (GF) (V)

With quinoa and goat cheese

MEAT & SEAFOOD

PAN SEARED FRASER VALLEY CHICKEN BREAST

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

TRADITIONAL CHICKEN COQ AU VIN

With pearl onions, mushrooms, double smoked bacon simmered in red wine sauce

GRILLED STRIPLOIN STEAKS (GF)

With a mushroom jus

ROASTED WILD BC SALMON (GF)

With fennel, orange, fresh herbs and olive oil sauce

BUILD YOUR OWN BURGER BAR

Your choice of Grilled beef sirloin burgers, Herb and garlic chicken burgers or Cajun spiced vegetarian burgers. Served with classic condiments

SEAFOOD PAELLA (GF)

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

SIDES

STEAMED FARM VEGETABLE MEDLEY (GF) (V)

Carrots, green beans, cauliflower and broccoli

CAULIFLOWER GRATINE

Topped with bread crumbs and baked with four cheese

SEVEN GRAIN RICE (V)

BASMATI RICE (V)

GARLIC MASHED POTATOES (GF)

BAKED POTATOES (GF)

Served with chives, sour cream and cheese

SALADS

MIXED GREENS (GF) (V)

With House made vinaigrette

TRUFFLES CAESAR SALAD

With roasted garlic dressing

CHERRY TOMATO & BOCCONCINI

With zesty pesto dressing (GF)

CLASSIC SPINACH (GF)

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

BEETROOT & GOAT CHEESE SALAD (GF)

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

KALE SALAD (GF)

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

MOROCCAN QUINOA SALAD (GF) (V)

With dried fruit, nuts and a cinnamon cilantro vinaigrette

CLASSIC GREEK (GF)

With cucumber, cherry tomatoes, yellow & red peppers, red onions, Kalamata olives, feta, garlic and oregano

ASIAN VEGETABLE SLAW (V)

Served in a ginger soy dressing

ROASTED SUNCHOKE AND JICAMA (GF) (V)

With a sunflower and sesame seed vinaigrette

DESSERTS

FRUIT PLATTER (GF) (V)

A fresh variety of seasonal fruit

COOKIE AND BAR PLATTER

CHOCOLATE COVERED STRAWBERRIES