



HORS D'OEUVRES & PLATTERS

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



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.

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 (GF)=GLUTEN FREE (D)=SUITABLE FOR DELIVERY

— HOT HORS D'OEUVRES —

POULTRY

QUAIL POACHED EGG (GF)

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

TANDOORI CHICKEN DRUMMETTES (GF) (D)

Drizzled with mango chutney and mint raita

SEARED CRISPY FIVE SPICE DUCK

Served with candied squash, black cherry preserve and ginger bread crumb

MALAYSIAN CHICKEN SATAYS (D)

Served with peanut chili glaze

MEAT

BRAISED SHORT RIBS

Served with celeriac slaw

GOURMET BURGER SLIDERS

Alberta beef, double smoked bacon, tomato jam, cheddar, finished with truffle aroma

CRISPY PORK BELLY

With Parmesan polenta topped with caramelized apple and thyme relish

MINI CROQUE MONSIEUR

With Emmental, béchamel and smoked ham

CHIMICHURRI MARINATED BEEF TACOS

With pico de gallo and crispy shallots

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

THAI FISH CAKE SKEWER

With mango and kaffir lime jam

SMOKED SALMON AND GOAT CHEESE PILLOWS (D)

With spinach and onions

VEGETARIAN

VEGETARIAN SPRING ROLLS (V)

Served with a preserved plum dipping sauce

WILD MUSHROOMS IN SAVORY TART (D)

With onion jam

SPICED PANI PURI

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

ARANCINI

Provolone stuffed crisp risotto balls served with a sundried tomato aioli

LEEK, GRUYÈRE AND WALNUT TART (D)

With persimmon and cardamom chutney

WILD MUSHROOM MAC AND CHEESE BITES

With chipotle ketchup

— COLD HORS D'OEUVRES —

MEAT

PROSCIUTTO CROSTINI
With fresh melon


DUCK CONFIT RILLETTE (D)
With pear and vanilla bean essence served in a brioche roll


FOIE GRAS PARFAIT (+3 per person)
With pistachio biscotti and spiced apple gel

GRUYÈRE CHEESE AND BACON PROFITEROLES (D)
With a chive panna cotta and bacon caramel glaze

SEAFOOD

BC WILD SMOKED SALMON
Served on a fried fingerling potato with dill and a mustard cream topped with caviar

LOCAL FRESH SHUCKED OYSTERS (GF)(D) 
Served with a variety of condiments

LOCAL ALBACORE TUNA TARTARE 
With avocado and wasabi cream

AHI TUNA POKE
With ginger and scallions on a sesame cone finished with a soy and sesame garnish

ALDER SMOKED SCALLOP
With lime mascarpone mousse, baby watercress, celery foam and dried yuzu

MINI LOBSTER "PO' BOY" SANDWICHES (+\$3/person)
Fresh Atlantic Lobster salad served with Truffle Aioli

VEGETARIAN

TOMATO BASIL AND BOCCONCINI SKEWERS (GF) (D)
Drizzled with a balsamic reduction

HEIRLOOM BEET AND WATERMELON SALAD (GF) (D)
With marinated feta and balsamic reduction

OLIVE TAPENADE AND CHARRED CHERRY TOMATO CROSTINI
Topped with crumbled feta and balsamic reduction

PECAN SHORTBREAD (D)
Served with balsamic glazed fig chutney and shaved pecorino cheese

DANISH BLUE CHEESE MOUSSE (D)
With apricot and pecan nut chutney on buttermilk blinis

WHITE TRUFFLES CUSTARD CONE
With charred asparagus tips, spiced crumble and micro basil

VEGAN

MOROCCAN SPICED FALAFEL (D)
With coconut cream
(Hot)

ROASTED ROOT VEGETABLE CROSTINI (D)
With cranberry relish
(Cold)

PAN FRIED VEGGIE GYOZA
With chili soy dipping sauce
(Hot)

QUINOA AND EGGPLANT CAVIAR
On a Jerusalem artichoke chip with pomegranate and fenugreek molasses
(Cold)

SAVORY MUSHROOM TARTE TATIN
With a sweet onion marmalade
(Cold)

— DESSERTS —

CHOCOLATE COVERED STRAWBERRIES (GF) (D)

LEMON TART (D)

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

CLASSIC ITALIAN TIRAMISU (D)

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE (D)

CHOCOLATE GANACHE TART (D)

PASSION FRUIT MOUSSE (D)

Served with raspberry puree

ASSORTED FLAVOURED MACARONS (D)

GLUTEN FREE MINI BROWNIE (D)

Served with crème anglaise and fresh raspberries

ASSORTED HOME MADE CHOCOLATE TRUFFLES (D)

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 four sizes to suit your event:

Mini Parties up to 15 people **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. Valley cheeses, accompanied with house made sweet preserves, pickled condiments, and artisan crackers

\$130 \$150 \$300 \$525

ARTISAN CHEESE PLATTER

Assorted variety of artisan cheeses, accompanied with house made sweet preserves, dried fruits, nuts and artisan crackers and bread

\$130 \$150 \$300 \$525

SMOKED FISH PLATTER

An assortment of cold smoked line caught fish, with house made dip and breads

\$150 \$175 \$375 \$575

SPANISH TAPAS PLATTER

Pickled herrings, iberico ham, marinated squid, roasted tomato fondue on crostini with saffron prawn & chorizo skewers, and patatas bravas

\$150 \$175 \$375 \$575

COLD SEAFOOD EXTRAVAGANZA

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

\$150 \$175 \$375 \$575

MEDITERRANEAN PLATTER

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

\$80 \$100 \$250 \$350

SMOKED SALMON PLATTER

Thinly sliced smoked salmon, red onion, dill, capers, cream cheese, served with a selection of breads

\$105 \$125 \$275 \$400

GRILLED VEGETABLE PLATTER

Grilled seasonal vegetables drizzled with balsamic and olive

\$70 \$80 \$200 \$300

PRAWNS WITH HOUSE MADE COCKTAIL SAUCE

Fresh, local steamed prawns served with horseradish and dill cocktail sauce

\$105 \$125 \$275 \$400

FRESH SHUCKED OYSTERS

A variety of local oysters served on the half shell with a variety of condiments

\$105 \$125 \$275 \$400

FRESH VEGETABLE PLATTER

Seven types of vegetable crudités with dips

\$70 \$80 \$200 \$300

EXOTIC FRUIT PLATTER (V)

Assortment of Local and Exotic fruits

\$80 \$100 \$250 \$400

BAR & COOKIE PLATTER

Selection of your favorite bars, squares and cookies

\$65 \$75 \$225 \$450

DECADENT DESSERT PLATTER

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*

\$130 \$150 \$400 \$750