



Truffles
FINE FOODS

BUFFET MENU

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For large gatherings, a buffet-style presentation offers an ideal balance of convenience and luxury. All of our buffet dinner items are presented on elegant stainless steel chafers, designer platters, or bowls. A long, clothed table will hold the dishes and allow guests to queue on both sides for faster service, while you can add on optional items like a chef station or dessert platters to suit the requirements of your particular occasion. The Truffles team will work hand-in-hand with you to develop a customized menu to accommodate your needs to create a unique experience for your next event.

**30 guest minimum. Prices do not include applicable taxes, service, gratuities, or china, glassware and linen rentals. Please contact us to create a tailored proposal for your event.

PRICING GUIDE

THE PREMIERE	SILVER SCREEN	THE OSCAR
<ul style="list-style-type: none"> • 2 Entrées • 2 Sides • 2 Salads • 1 Dessert 	<ul style="list-style-type: none"> • 2 Entrées • 3 Sides • 3 Salads • 1 Dessert 	<ul style="list-style-type: none"> • 1 Platter • 1 Chef Station • 2 Entrées • 3 Sides • 3 Salads • 1 Dessert
\$40 per person	\$50 per person	\$60 per person

(V)=VEGAN (GF)=GLUTEN FREE

ADDITIONAL OPTIONS

Passed Hors D'oeuvres	Chef Station	Decadent Dessert Platter
* 3 pieces per person	* Requires on-site chef	* 2 pieces per person
Choose any 3 hors d'oeuvres	Choose one station	Substitutes individual dessert
\$9 per person	\$12 per person	\$5.00 per person

ENTRÉES

VEGETARIAN

AROMATIC SQUASH RAVIOLI

Served with roasted wild mushrooms, whole pecans and a sage cream sauce

PORTOBELLO MUSHROOMS (GF)

With quinoa and goat cheese

CAULIFLOWER AND CHICKPEA CURRY (V)

PENNETTE ARRABIATA

With herb and garlic roasted cherry tomatoes

WILD MUSHROOM AND PEA RISOTTO (GF)

Served with shaved Parmesan

MEAT

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

B.C. PORK LOIN (GF)

With wild flower honey braised onions and apple gastrique

PROSCIUTTO WRAPPED FRASER VALLEY STUFFED CHICKEN BREAST (GF)

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

GRILLED NEW YORK STEAK (GF)

Served with a sundried tomato butter sauce

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

With spiced yam mousseline, preserved lemon and fig chutney

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

Served on a head of creamy polenta

SALT SPRING ISLAND LAMB CHOP (+ \$7/plate)
With whole roasted shallots and mint scented fig demi-glace

FIVE SPICE ROASTED DUCK BREAST (GF) (+ \$7/plate)
Served with braised beetroot and ginger infused sauce

SEAFOOD

ROAST LOBSTER TAIL (GF) *market price*
With garlic drawn butter

ROASTED WILD BC SALMON (GF)
With fennel, orange, fresh herbs and olive oil sauce

SEARED B.C. ALBACORE TUNA (GF)
Served niçoise style with green beans, cherry tomatoes, potatoes and a grainy Dijon vinaigrette

SEAFOOD PAELLA (GF)
With saffron scented rice, market fresh seafood,
olives, diced tomatoes and capers

PAN SEARED WILD B.C. SOCKEYE SALMON (GF)
With a lemon thyme beurre blanc
(Seasonal)

LINE CAUGHT B.C. BLACK COD (+ \$7/plate)
With baby bok choy, Asian slaw, ginger lime vinaigrette and miso emulsion

SIDES

VEGETABLES

STEAMED FARM VEGETABLE MEDLEY (GF) (V)

Carrots, green beans, cauliflower and broccoli

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 (V)

With herbs and garlic

FARM FRESH GREEN BEANS (GF)

With shallot and chive butter

ROASTED BABY CARROTS (V)

With olive oil and fresh herbs

STARCHES

ROASTED GARLIC MASHED PEMBERTON VALLEY POTATOES (GF)

PARMESAN HERB RISOTTO (GF)

HERB ROASTED YUKON NUGGET POTATOES (V)

POTATO GNOCCHI

Served with tomato sauce and Parmesan

SEVEN GRAIN RICE PILAF (V)

COCONUT AND GINGER BASMATI RICE (V)

HERBED ORZO

SALADS

ARTISAN MIXED GREENS (V)

With house-made vinaigrette

TRUFFLES CAESAR

With croutons, Parmesan and traditional dressing

CLASSIC SPINACH (GF)

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

CHERRY TOMATO & BOCCONCINI

With zesty pesto dressing (GF)

BEETROOT AND GOAT CHEESE (GF)

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

CLASSIC GREEK (GF)

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

MOROCCAN QUINOA (GF) (V)

With dried fruit, nuts and cinnamon in a cilantro vinaigrette

GARDEN SHELL PASTA SALAD

With julienne vegetables, peas and hard-boiled eggs, in a yogurt Dijon dressing

CLASSIC POTATO (GF) (V)

With nugget potatoes, onions, capers, fresh herbs, mayo and Dijon cider vinaigrette

KALE SALAD (GF)

With Kalamata olives, chickpeas, feta cheese, tomatoes, red onion, parsley, dill and mint

VIETNAMESE CHICKEN

With shredded cabbage, green onion, julienne carrot, cilantro and toasted sesame dressing

COBB SALAD (GF)

With iceberg lettuce, egg, chicken, blue cheese dressing and corn

ASIAN VEGETABLE SLAW (V)

Served in a ginger soy dressing

ROASTED SUNCHOKE AND JICAMA (GF) (V)

With a sunflower and sesame seed vinaigrette

SHANGHAI BROCCOLI SALAD (V)

With red peppers and sesame dressing

DESSERTS

DARK CHOCOLATE MOUSSE

With fresh whipped cream, mint and raspberry purée

LEMON BLUEBERRY CHEESE CAKE

CLASSIC ITALIAN TIRAMISU

SEASONAL FRUIT PLATTER (V, GF)

CHOCOLATE GANACHE CAKE

With a crème anglaise and lime raspberries

STICKY TOFFEE PUDDING

With spiced rum and caramel cream

APPLE STRUDEL

Caramel sauce, apple sugar crisp

CHOCOLATE RASPBERRY TART

With a vanilla crème anglaise

GLUTEN FREE PRESSED CHOCOLATE POLENTA CAKE (GF)

Served with crème anglaise and fresh raspberries

CHEF STATIONS

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

WHOLE ROASTED STRIPLOIN (GF)
With horseradish, dijon, and red wine jus

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

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

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

STEAMED CLAM AND MUSSELS (GF)
Steamed clams in white wine garlic sauce, mussels steamed in a curried tomato broth. 5 pieces per person

SAUTÉED CHILE GARLIC PRAWNS (GF)
Fresh prawns sautéed to order with garlic, chili, cilantro and lemon

B.C. SMOKED SALMON CAPER LINGUINI 
With a caper, lemon, dill cream sauce

VEGETABLE PENNE
Fresh seasonal vegetables, roasted tomato basil sauce

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

ADDITIONAL ITEMS

BREAD ROLLS & BUTTER
+\$1.00/per person

COFFEE AND TEA SERVICE
+\$2.75/per person