



Truffles
FINE FOODS

BBQ MENU

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If you're tired of more formal catering arrangements, try a Truffles Fine Foods barbeque event. Whether black tie or no tie, wedding or weekend bash, we can create a catered experience that is fun and upbeat, with delicious food to match. Choose your entrée, side, and dessert, and we'll do the rest – so you'll have less to worry about and can focus your energy on enjoying the occasion. Who knew it could be this easy?

Interested in throwing a BBQ bash? Contact us for more details. We are happy to accommodate your needs, and create an event for you to remember!

**Extra charges apply for catered barbeques, service, biodegradable settings, rentals and setup. 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"> • 1 Entrée • 2 Sides and or Salads • 1 Dessert 	<ul style="list-style-type: none"> • 2 Entrées • 3 Sides and/or Salads • 1 Dessert 	<ul style="list-style-type: none"> • 1 Platter • 3 Entrées • 4 Sides and/or Salads • 1 Dessert
\$23 per person	\$29 per person	\$43 per person

(V)=VEGAN (GF)=GLUTEN FREE

ENTRÉES

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

SMOKED BBQ BABY BACK PORK RIBS (GF)

CAJUN STYLE BBQ CHICKEN (GF)

ALBERTA SIRLOIN STEAK (GF)

GRILLED PRAWN SKEWERS (GF)

BBQ PORTOBELLO MUSHROOMS (GF) (V)

PORK STEAKS (GF)

With mushroom sauce

ASSORTED SKEWERS (GF)

Your choice of 2 between beef, chicken, prawns or vegetables skewers

BBQ WILD B.C. SOCKEYE SALMON (GF) 

With lemon butter

SIDES

VEGETABLES

CORN ON THE COB (GF)

With chili lime butter
**off-season cream of corn*

BBQ BUTTERNUT SQUASH (GF) (V)

GRILLED SEASONAL VEGETABLES (GF) (V)

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

STEAMED FARM VEGETABLE MEDLEY (GF) (V)

Carrots, green beans, cauliflower and broccoli

STARCHES

SPICY MOJO POTATOES (GF)

BAKED RUSSET POTATOES (GF)

With bacon, sour cream, and chives

COUNTY STYLE GARLIC MASHED POTATOES (GF)

SALADS

SPINACH SALAD (GF)

With sliced almonds, berries and goat cheese served with house dressing

CLASSIC CAESAR SALAD

With croutons, Parmesan and traditional dressing

MIXED GREENS (GF) (V)

With house made vinaigrette

DESSERTS

HOME-STYLE APPLE PIE

ASSORTED BARS AND COOKIES

CHOCOLATE PECAN PIE

HOMEMADE FUDGE BROWNIES

FRUIT PLATTER (V) (GF)