



Truffles  
FINE FOODS

# DELIVERY

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604 505 4961 | [INFO@TRUFFLESFINEFOODS.COM](mailto:INFO@TRUFFLESFINEFOODS.COM) | [TRUFFLESFINEFOODS.COM](http://TRUFFLESFINEFOODS.COM)



Marathon meeting in the boardroom? Team-building lunch next week? No problem, we've got you covered. Truffles Fine Foods' catering service is designed to enhance your event, while our delivery service will take the stress out of it.

### **Placing an Order:**

- Call us at 604-505-4961 ext. 1 (any film inquiries dial ext. 2)
- Email us at: [info@trufflesfinefoods.com](mailto:info@trufflesfinefoods.com)
- Fill out our online contact form on our website: <http://trufflesfinefoods.com/contact-us/> (for anything last minute, phone call is preferred)

### **Minimum Delivery Orders:**

Monday – Saturday = \$400.00 on Food and Beverage

Sunday = \$600.00 on Food and Beverage

### **Delivery:**

Delivery fees include equipment pickup on the following business day between 9am – 5pm. \*Note: any deliveries on Friday would be picked up the following Monday. Please ensure equipment is ready for pickup. Additional fees will apply for multiple trips. Same day equipment pickup is available but for additional charge specified below.

### **Pickup:**

Our head kitchen we operate out of is located in North Vancouver on the North Shore Film Studios. Pickup is available Monday – Friday 8am-4pm. Pickup can also be coordinated at any of our other three café locations, at specified time frames on specific orders.

### **Order Cut-Off:**

Orders must be placed by 3pm for following day delivery for sandwiches, salads, and desserts. A minimum of 48 hours notice is always appreciated for certain hot food items, platters, canapés or specialty items. We will do our best to accommodate your request though!

### **Cancellation Policy:**

A cancellation notice must be provided at least 24 hours (1 business day) in advance for all delivery orders. Hot food, canapés, and specialty items require 48 hours (2 business days) notice for cancellation).

### **Allergies:**

We are pleased to accommodate all allergies and dietary restrictions. As we are not a nut-free facility, we will do our best to avoid cross-contamination. \*Please note: Truffles Fine Foods will not be held liable for adverse reactions to our menu offerings.

## **Payment Methods:**

Truffles Fine Foods accepts cheque, visa or mastercard payments. We charge a 50% deposit on your account to finalize the order. Final payment by credit card is subject to a 2% processing fee. Feel free to fill out the credit card authorization form attached to our proposals or give us a call – your preference is what we prefer.

Cheques can be passed to our delivery driver at the time of drop off, or mailed to:

- 2106 – 128 W. Cordova St. Vancouver, BC V6B 0E6

All final balances are due upon receipt. If not paid within 15 days, will automatically be charged to credit card on file.

## **Delivery Charges:**

Truffles delivery zones are as follows:

Zone 1: Within Vancouver – North Vancouver – Burnaby – New Westminister	\$30
Zone 2: Coquitlam, Surrey, Delta, White Rock, Langley – Richmond	\$60

Same Day Pick Up Additional Charge

Zone 1 = \$75

Zone 2 = \$100

## **Delivery Hours:**

Monday – Friday: 8am – 5pm

Saturday: 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

# BREAKFAST

## PRICING GUIDE

PASTRY BASKET	CANADIAN CONTINENTAL	PACIFIC COASTAL	ROCKY MOUNTAIN
\$75 for 25ppl	\$12.95/per person	\$17.95/per person	\$19.95/per person

(V)=VEGAN (GF)=GLUTEN FREE

### PASTRIES

FRESHLY BAKED PASTRY BASKET  
Assortment of muffins, scones, mini croissants and mini danishes

### HOT BREAKFAST

#### CANADIAN CONTINENTAL BREAKFAST

FRESH FRUIT SALAD (V) (GF)  
With mixed seasonal fruit

GREEK STYLE YOGURT  
With a berry compote

FRESHLY BAKED PASTRIES  
Muffins, scones, mini croissants and mini Danishes

COFFEE, TEA AND FRESH JUICES

## **PACIFIC COASTAL BREAKFAST**

SCRAMBLED EGGS

Free ranged with green onions

NEW POTATO HASH BROWNS

SMOKED BACON

BREAKFAST SAUSAGE

FRESH FRUIT SALAD (V) (GF)

With mixed seasonal fruit

GREEK STYLE YOGURT

With a berry compote

FRESHLY BAKED PASTRIES

Muffins, scones, mini croissants and mini danishes

COFFEE, TEA AND FRESH JUICES

## **ROCKY MOUNTAIN BREAKFAST**

HOUSE-MADE BUTTERMILK PANCAKES

With maple syrup

BREAKFAST MUFFINS

With smoked ham, eggs, and aged cheddar

VEGETARIAN BREAKFAST WRAPS

With veggies, and salsa

FRESH FRUIT SALAD (V) (GF)

With mixed seasonal fruit

GREEK STYLE YOGURT

With a berry compote

FRESHLY BAKED PASTRIES

Muffins, scones, mini croissants and mini danishes

COFFEE, TEA AND FRESH JUICES

# HOT LUNCH

## PRICING GUIDE

THE PREMIERE	SILVER SCREEN	THE OSCAR
<ul style="list-style-type: none"> <li>• 1 Entrée</li> <li>• 2 Sides</li> <li>• 1 Salad</li> </ul>	<ul style="list-style-type: none"> <li>• 2 Entrées (1 Meat 1 Vegetarian)</li> <li>• 2 Sides</li> <li>• 1 Salads</li> </ul>	<ul style="list-style-type: none"> <li>• 2 Entrées (1 Meat 1 Vegetarian)</li> <li>• 2 Sides</li> <li>• 3 Salads</li> </ul>
\$17.50 per person	\$18.50 per person	\$20.50 per person

(V)=VEGAN (GF)=GLUTEN FREE

### Additional Options

Dessert	Cold Drinks	Side of the Day	Bread Rolls
\$2 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 with three cheese glaze

#### CAULIFLOWER AND CHICKPEA CURRY (GF) (V)

#### PORTOBELLO MUSHROOMS (GF)

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



# –FRESH ARTISAN SANDWICH PLATTERS–

You can choose up to 4 kinds of sandwiches. All of our sandwiches are made with healthy fresh ingredients, on fresh baked breads or wraps. Our bread is supplied by a local Vancouver organic bakery. Delicious gluten free bread is also available on request. Please specify any additional food allergies in advance.

## ORDERING AND PRICING GUIDE

Mini Platter	Serves 15 ppl (18 halves)	\$77	Gluten Free Bread Additional Cost	\$2.50
Small Platter	Serves 25 ppl (30 halves)	\$144	(V)=VEGAN (GF)=GLUTEN FREE	
Medium Platter	Serves 75 ppl (80 halves)	\$320		
Large Platter	Serves 100 ppl (120 halves)	\$480		

### WHOLE WHEAT WRAP SELECTION

#### CLASSIC CHICKEN SALAD

With lettuce, apple, red onion, celery, dill and a light mayo dressing

#### SOUTH WESTERN CHICKEN

With black beans, tomatoes, lettuce, cheddar cheese, guacamole, sriracha mayo

#### NORTHERN INDIAN CURRY CHICKEN SALAD

With sliced grapes, yogurt, mango chutney and carrots

#### B.C. ALBACORE TUNA WRAP

With guacamole, daikon, green onion and ginger soy dressing

#### WILD SMOKED SALMON

With watercress, cucumber, red onion, capers and dill cream cheese

### CIABATTA SELECTION

#### SPICY TUSCAN SANDWICH

With prosciutto, cappicola, provolone, roasted red peppers and romesco sauce

#### SOUTHWEST CAJUN CHICKEN

With spiced chicken breast, sliced tomatoes, cheddar, lettuce and mayo

#### ROAST BEEF AND SWISS

With pickles, sautéed onions and romesco

### CRANBERRY SOURDOUGH BREAD

#### CLASSIC ROAST TURKEY & BRIE

with green apples, watercress and mayo

### FOCCACIA SELECTION

#### BOCCONCINI AND BALSAMIC

With tomatoes, sundried tomato spread, arugula and balsamic reduction

#### CALIFORNIA TURKEY CLUB

With roast turkey, bacon, avocado, tomatoes, lettuce and mayo

### WHOLE WHEAT BREAD SELECTION

#### TRADITIONAL ROAST BEEF

With cheddar cheese, Dijon, pickled onions and watercress

#### ROASTED GREEK VEGETABLES (V)

With mushrooms, zucchini, red peppers, eggplant and hummus

### BAGUETTE SELECTION

#### WILD SMOKED SALMON

With watercress, red onion, capers and dill cream cheese

#### VEGAN VIETNAMESE BANH MI

With marinated tofu, vegan sriracha mayo, pickled carrots and daikon and cilantro

#### VIETNAMESE ROASTED PORK LOIN

With pickled carrots and daikon, sriracha aioli and cilantro

# — HOUSE MADE FRESH SALAD —

All of our salads are made to order, with the best, locally sourced ingredients. We have made sure to include all of the classic selections, as well as some delicious Truffles creations.

## ORDERING AND PRICING GUIDE

Mini Bowl	Serves 15 ppl (8oz portions)	\$54
Small Bowl	Serves 25 ppl (8oz portions)	\$75

(V)=VEGAN (GF)=GLUTEN FREE

### 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

# — HOUSE MADE FRESH SOUPS —

Soup is a wonderful thing, whether it's the middle of winter or the start of spring! Have a look at our great selections; we're sure you'll find your favourite, as well as a few new options.

## ORDERING AND PRICING GUIDE

Small Bowl	Serves 25 ppl (8oz portions)	\$85
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(V)=VEGAN (GF)=GLUTEN FREE

### BEEF & CABBAGE (GF)

With onions, celery and garlic

### CHICKEN NOODLE

With orzo pasta, onions, celery, carrots, garlic and chopped parsley

### CREAMY MUSHROOM (GF)

With mixed mushrooms, celery, onions, garlic, rosemary and cream

### CORN CHOWDER

With carrots, celery, onions, corn, garlic, tomatoes, cream and roux

### HOT CORN & CHILLI (GF)

With onions, garlic, corn kernel, jalapeno pepper and cream

### CURRIED PUMPKIN COCONUT (GF)(V)

With pumpkin, coconut milk, onions, garlic, ginger, sambal and curry

### HAM & SPLIT PEA (GF)

With onions, carrots, celery, garlic, ham and peas

### ROASTED CARROT & BRIE

With carrot, shallots, garlic, onions, thyme, brie and cream cheese (GF)

### ROASTED VEGETABLE PROVENÇALE (GF)(V)

With eggplant, zucchini, shallots, garlic and red pepper

### TOMATO COCONUT (GF)

With coconut milk, onion, garlic and honey

### BEEF BARLEY

With carrots, celery, tomatoes, garlic and onions

### BEEF MINESTRONE

With onions, celery, carrots, leeks, tomatoes, garlic, beans and orzo pasta

### BEEF CREAM (GF)

With onion, leek, garlic, cream and butter

### CREAMY CAULIFLOWER (GF)

With onions, celery, garlic and cream

### CURRIED LENTIL (GF) (V)

With green lentils, celery, onions, ginger, thyme, curry, garlic and cilantro

### POTATO, BACON & LEEK (GF)

With onions, potatoes, leek and garlic

### FRESH SEAFOOD CHOWDER

With fish, shrimp, clam, carrots, celery, onions, bacon, garlic and diced potatoes

### CHICKEN MULLIGATAWNY (GF)

With chicken, celery, onion, green apples, mango, curry, tomato, cream and parsley

### CURRIED CREAM OF CAULIFLOWER & APPLES (GF)

With onions, apples, saffron, curry and cream

# — GOURMET BOX LUNCH —

## ORDERING AND PRICING GUIDE

\$15.50 per person

1 Gourmet Sandwich  
+  
1 Daily Salad  
+  
Dessert of the Day  
+  
Piece of Fruit

Options for our boxed lunches depend on the number of guests. We suggest that the event organizer makes the initial picks and then relay them to your guests 😊

- Groups of 25 or less – 2 options for the sandwich and 1 option for salad
- Groups of 75 or less – 4 options for the sandwich and 2 options for salad
- Groups of 150 or less – 6 options for the sandwich and 3 options for salad

# — PLATTER ADD ONS —

## Exotic Fruit Platter

Assortment of Local and Exotic fruits

Mini Platter	15ppl	\$80
Small Platter	25 ppl	\$100
Medium Platter	75 ppl	\$250
Large Platter	150 ppl	\$400

## Bar & Cookie Platter

Selection of your favourite bars, squares and cookies

Mini Platter	15ppl	\$65
Small Platter	25 ppl	\$75
Medium Platter	75 ppl	\$225
Large Platter	150 ppl	\$450

# –NON-ALCOHOLIC BEVERAGES–

## COLD BEVERAGES

Assorted Juices	2.75	
Assorted Pop		2.75
Truffles Flat Water		2.75
Truffles Sparkling Water		2.75

## PREMIUM

Flavoured San Pelligrino		3.00
Kiju – Organic Juices		3.00
Happy Planet – Assorted Smoothies		3.75

## MADE IN-HOUSE BEVERAGES

Truffles Signature Blueberry Mint Lemonade		4.50
Truffles Signature Iced Tea		4.50
Truffles Signature Fruit Punch	4.50	
Truffles Signature Hot Chocolate		4.50

## HOT BEVERAGES

Coffee/Tea Service		2.95
<i>JJ Bean – Organic Fare Trade Coffee</i>		
<i>Stash Assorted Premium Tea</i>		

# — HORS D'OEUVRES —

## PRICING GUIDE

4 PIECES PER PERSON	\$16.00	Choose 4 items
6 PIECES PER PERSON	\$21.50	Choose 4 items
8 PIECES PER PERSON	\$26.00	Choose 8 items
12 PIECES PER PERSON	\$33.00	Choose 8 items

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

### HOT

TANDOORI CHICKEN DRUMMETTES (GF)  
Drizzled with mango chutney and mint raita

MALAYSIAN CHICKEN SATAYS  
Served with peanut chili glaze

SMOKED SALMON AND GOAT CHEESE PILLOWS  
With spinach and onions

WILD MUSHROOMS IN SAVORY TART  
With onion jam

LEEK, GRUYÈRE AND WALNUT TART  
With persimmon and cardamom chutney

## COLD

### DUCK CONFIT RILLETTE

With pear and vanilla bean essence served in a brioche roll

### GRUYÈRE CHEESE AND BACON PROFITEROLES

With a chive panna cotta and bacon caramel glaze

### LOCAL FRESH SHUCKED OYSTERS (GF)

Served with a variety of condiments

### TOMATO BASIL AND BOCCONCINI SKEWERS (GF)

Drizzled with a balsamic reduction

### HEIRLOOM BEET AND WATERMELON SALAD (GF)

With marinated feta and balsamic reduction

### PECAN SHORTBREAD

Served with balsamic glazed fig chutney and shaved pecorino cheese

### DANISH BLUE CHEESE MOUSSE

With apricot and pecan nut chutney on buttermilk blinis

## VEGAN

### MOROCCAN SPICED FALAFEL

With mini coconut cream

*(Hot)*

### ROASTED ROOT VEGETABLE CROSTINI

With cranberry relish

*(Cold)*

SWEET

CHOCOLATE COVERED STRAWBERRIES (GF)

LEMON TART

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

CLASSIC ITALIAN TIRAMISU

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE

CHOCOLATE GANACHE TART

PASSION FRUIT MOUSSE

Served with raspberry puree

ASSORTED FLAVOURED MACARONS

GLUTEN FREE MINI BROWNIE

Served with crème anglaise and fresh raspberries

ASSORTED HOME MADE CHOCOLATE TRUFFLES

Assortment of chocolate covered strawberries, homemade truffles, and French macarons

*\*Restrictions apply based off number of guest/timeline of event/etc.*



# — 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 (GF, 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, chocolate brownie, selection of mini verrines\* and assorted French

Macarons. *\*depending on the season: dark chocolate mousse, raspberry white chocolate cheesecake, Italian tiramisu, passion fruit mousse*

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