



Truffles
FINE FOODS

LUNCH À LA CARTE

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–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 grapes, yogurt, mango chutney and carrots

B.C. ALBACORE TUNA WRAP

With guacamole, daikon, green onion & ginger soy dressing

WILD SMOKED SALMON

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

CIABATTA SELECTION

SPICY TUSCAN SANDWICH

With prosciutto, cappicoli, 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

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

HOUSE BAKED HAM & CHEDDAR

With tomatoes, lettuce, red onion and dijon

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

CRANBERRY SOURDOUGH BREAD

CLASSIC ROAST TURKEY & BRIE with green apples, watercress and mayo

— 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)

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 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	\$300

–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 Fair Trade Coffee</i>	
<i>Stash Assorted Premium Tea</i>	