



**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"> <li>• 2 Entrées</li> <li>• 2 Sides</li> <li>• 2 Salads</li> <li>• 1 Dessert</li> </ul>	<ul style="list-style-type: none"> <li>• 2 Entrées</li> <li>• 3 Sides</li> <li>• 3 Salads</li> <li>• 1 Dessert</li> </ul>	<ul style="list-style-type: none"> <li>• 1 Platter</li> <li>• 1 Chef Station</li> <li>• 2 Entrées</li> <li>• 3 Sides</li> <li>• 3 Salads</li> <li>• 1 Dessert</li> </ul>
\$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 SIRLOIN 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

## 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