



**Truffles Fine Foods is now offering Micro Event Packages
starting at \$75 per person based on 50 guests or less!**

604-505-4961 Ext. 1

info@trufflesfinefoods.com



Premiere Plated Package

Includes Food & Service Staff

\$75/Person

Appetizers

Local Mixed Spring Green Salad (GF) (V)

Elegant garnishes and dressing

OR

Fresh Seafood Risotto (GF)

Served with lemon, thyme and white wine

Entrees

Aromatic Squash Ravioli

Served with roasted wild mushrooms and a sage-pecan truffle emulsion

OR

Pan Seared Fraser Valley Chicken Breast

With sherry vinaigrette, sautéed peas, gnocchi, served with a shimeji mushroom jus

Desserts

Decadent Chocolate Cake Ganache

With a crème anglaise and lime raspberries

OR

Lemon Blueberry Cheese Cake

With local blueberry puree

OR

Classic Lemon Tart

With a rich, buttery shortbread crust, baked with a sweet and tangy lemon curd and topped with bruleed Italian meringue

Silver Screen Plated Package

Includes Food & Service Staff

\$90/Person

Appetizers

Salad of Heirloom Tomatoes and Bocconcini (GF)

With micro basil, balsamic and olive oil

OR

Glazed Pork Belly (GF)

Braised pork belly with three bean double smoked bacon Cassoulet and star anise red wine reduction

Entrees

Aromatic Squash Ravioli

Served with roasted wild mushrooms and a sage-pecan truffle emulsion

OR

Prosciutto Wrapped Fraser Valley Stuffed Chicken Breast (GF)

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

OR

Grilled New York Steak (GF)

With charred red onion, mashed potatoes and red wine Demi-glace

Desserts

Decadent Chocolate Cake Ganache

With a crème anglaise and lime raspberries

OR

Lemon Blueberry Cheese Cake

With local blueberry puree

OR

Classic Lemon Tart

With a rich, buttery shortbread crust, baked with a sweet and tangy lemon curd and topped with bruleed Italian meringue

The Oscar Plated Package

Includes Food & Service Staff

\$105/Person

Appetizers

Grilled Vegetable and Quinoa Mille-Feuille (GF) (V)
With roasted garlic and olive oil

OR

Seared Prawn and Scallop Duo (GF)
Celery root purée, with orange segments and pesto oil

Entrees

Aromatic Squash Ravioli
Served with roasted wild mushrooms and a sage-pecan truffle emulsion

OR

Prosciutto Wrapped Fraser Valley Stuffed Chicken Breast (GF)
Stuffed with tomato, basil and bocconcini and served with balsamic red wine reduction and herb risotto

OR

Grilled New York Steak (GF)
With charred red onion, mashed potatoes and red wine Demi-glace

OR

Line Caught B.C Black Cod
With Asian slaw, served with a wasabi miso emulsion

Dessert

Decadent Chocolate Cake Ganache
With a crème anglaise and lime raspberries

OR

Lemon Blueberry Cheese Cake
With local blueberry puree

OR

Classic Lemon Tart

With a rich, buttery shortbread crust, baked with a sweet and tangy lemon curd and topped with bruleed Italian meringue

Rentals and taxes not included