



Truffles
FINE FOODS

PLATED MENU

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For more formal occasions, a plated dinner adds an air of sophistication. Whether wedding, charity event, formal dinner party or a very special occasion, you'll find that Truffles has mastered the art of elegance when it comes to fine foods. Choose from 3, 4, or 5 courses to suit your event and your budget.

** All plated dinners in this package are based on a minimum of 20 guests and require on-site chefs and service. Prices do not include applicable taxes, service, gratuity, or costs for china, glassware and linen rentals.

PRICING GUIDE

THE PREMIERE	SILVER SCREEN	THE OSCAR
Minimum 20 guests Three Course	Minimum 20 guests Four Course	Minimum 20 guests Five Course
<ul style="list-style-type: none"> • 1 Appetizer • 1 Entrée • 1 Dessert 	<ul style="list-style-type: none"> • 2 Appetizers • 1 Entrée • 1 Dessert 	<ul style="list-style-type: none"> • 1 Amuse Bouche • 2 Appetizers • 1 Entrées • 1 Dessert
\$49 per plate	\$57 per plate	\$66 per plate

(V)=VEGAN (GF)=GLUTEN FREE

APPETIZERS

VEGETARIAN

ROASTED BUTTERNUT SQUASH SOUP (GF)
With cinnamon

LOCAL MIXED SPRING GREEN SALAD (V)
Elegant garnishes and dressing

GRILLED VEGETABLE AND QUINOA MILLE-FEUILLE (GF) (V)
With roasted garlic and olive oil

SALAD OF HEIRLOOM TOMATOES AND BOCCONCINI (GF)
With micro basil, balsamic and olive oil

MEAT

BRAISED SHORT RIBS RAVIOLI
With beef Consommé


DUCK RILLETTE ON HAZELNUT BISCOTTI
With roasted duck breast, squash puree, braised red cabbage
in a blackberry and sloe gin sauce

GLAZED PORK BELLY
Braised pork belly with three bean double bacon Cassoulet and star anise red
wine reduction

SEAFOOD

OYSTERS ON A HALF SHELL
With a tobiko and shallot mignonette

SEARED PRAWN AND SCALLOP DUO (GF)
Celery root purée, with orange segments and pesto oil

SEAFOOD RISOTTO (GF) 
Served with lemon, thyme and white wine

ENTRÉES

VEGETARIAN

AROMATIC SQUASH RAVIOLI

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

PORTOBELLO MUSHROOMS (GF)

With quinoa and goat cheese

OVEN ROASTED MEDITERRANEAN VEGETABLE RATATOUILLE (V)

With field ripened tomatoes, basil and oregano

CAULIFLOWER AND CHICKPEA CURRY

In a cumin spiced puff pastry bowl

WILD MUSHROOM AND PEA RISOTTO (GF)

Served with shaved Parmesan

MEAT

PROSCIUTTO WRAPPED FRASER VALLEY STUFFED CHICKEN BREAST (GF)

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

PAN SEARED FRASER VALLEY CHICKEN BREAST

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

GRILLED NEW YORK STEAK (GF)

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

ROASTED PORK TENDERLOIN (GF)

With rosemary and apples, served with parsnip purée

SALT SPRING ISLAND LAMB SIRLOIN (GF) (+\$7/person)

With spiced yam mousseline and preserved lemon and fig chutney

RED WINE BRAISED SHORT RIBS (GF) (+\$7/person)

With yam and potato pavé and roasted carrots

SEAFOOD

TRUFFLES SIGNATURE CIOPPINO (GF)

Local seafood cooked in fennel infused white wine tomato broth

ROAST LOBSTER TAIL (GF) *Market Price*

With garlic drawn butter, fresh herbs and parmesan orzo risotto

PAN SEARED WILD B.C. SOCKEYE SALMON (GF)

With spring pea rice pilaf and lemon beurre blanc

ALBACORE TUNA NICOISE (GF)

With French bean, tomatoes, Yukon potato, Kalamata olives
tossed in a warm red wine & fresh herb vinaigrette

JERK CRUSTED HAWAIIAN MOONFISH (GF)

With bruleed pineapple, pico de gallo and coconut & kaffer lime jasmine rice

LINE CAUGHT B.C. BLACK COD (+ \$7/person)

With Asian dressed slaw served with a wasabi miso emulsion

DESSERTS

GANACHE CHOCOLATE CAKE

With a crème anglaise and lime raspberries

LEMON BLUEBERRY CHEESE CAKE

With local blueberry purée

STICKY TOFFEE PUDDING

With spiced rum and caramel cream

CHOCOLATE RASPBERRY TART

With a vanilla crème anglaise

LEMON TART

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

GLUTEN FREE PRESSED CHOCOLATE POLENTA CAKE (GF)

Served with crème anglaise and fresh raspberries