

truffles catering

Inspired Food Innovative Events Incomparable Team

“PASSION
FOR EXTRAORDINARY CATERING
SERVICE
AT VICTORIA’S BEST VENUES”

Truffles Catering has been catering to large and small events in Victoria for 20 years. Our combined experience, accumulated both locally and internationally provides every client with the strongest professional team in the city.

Our focus is to use locally sourced and sustainable ingredients where ever possible and create dishes that excite the eye and delight the palate. We are committed to providing each guest with a unique dining experience. We support local producers and organizations such as the Island Chef’s Collaborative and suppliers of Ocean Wise products to name but a few.

When your event day comes, our team ensures you can focus completely on why you are there and not on the details, we already have those covered!

To discuss how we may assist, please contact one of our event coordinators.

We look forward to serving you.

Alistair Eason
General Manager



1461 Benvenuto Avenue

Victoria, BC

Canada V8M 1J5

Telephone 250.544.0200

Facsimile 250.544.1667

Email yummy@trufflescatering.net

Web www.trufflescatering.net

Peninsula Buffet \$67

Our buffet enables each client to create their own unique menu by selecting 4 salads, 1 platter, 3 accompaniments and 2 entrees. Always included in the buffets are, Artisan breads and a selection of seasonal desserts with coffee and tea.

.Salads Choose 4

FINGERLING POTATO SALAD

arugula, pine nuts, goat cheese, red onion, truffle scented sea salt

HEARTS OF ROMAINE

strawberry, watercress, almonds, feta, lavender-currant dressing

FRISEE & BABY GREENS

sun wing tomato, sunflower seeds, sun dried cranberries, edible flower confetti, rosewater-champagne vinaigrette

ARUGULA & CITRUS SALAD

citrus segments, radicchio, red onion, fennel, toffee spiced pecans, Sea Cider vinaigrette

CLASSIC SPINACH

mushrooms, egg, roasted peppers, polenta croutons, tomato-chorizo vinaigrette

NICOISE PASTA SALAD

char-broiled chicken breast, French green beans, sun wing tomatoes, nicoise olives, egg, dijon vinaigrette

COASTAL PASTA SALAD

shrimp, smoked salmon, asparagus, parmesan, fresh herb-garlic vinaigrette

SAANICH PENNINSULA HEIRLOOM TOMATOES

buffalo mozzarella, basil, extra virgin olive oil, balsamic reduction, truffle scented sea salt

SPICED PEAR & QUALICUM BLUE CLAIRE SALAD

frisee and organic mixed greens, prosciutto, Sea Cider vinaigrette

SPROUTED BEAN SALAD

gulf Island organic sprouted peanuts, white beans, edamame, green and yellow string beans, parsley, lemon, bell pepper, stone-ground mustard, basil vinaigrette



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Platters: Choose 1

ARTISAN CHEESES

may include st. raymond, cambozola, triple cream brie, ash preserved goat cheese and oka, fig compote, toasted pecans, artisan crackers

CHARCUTERIE DISPLAY

selection of cured meats and pates, marinated olives, spiced fruit compote, baguette and artisan crackers

WEST COAST SEAFOOD DISPLAY

lemon-gewürztraminer poached prawns, BC alder smoked salmon, smoked albacore tuna, tuna tataki, candied salmon, tarragon scented clams and mussels

\$3 pp surcharge



Accompaniments: Choose 3

BUTTERED SEASONAL VEGETABLES

fresh herbs, garlic and Island butter

HARVEST ROASTED ROOT VEGETABLES

glazed with maple and brown sugar, fresh sage

ASPARAGUS MEDLEY

white & green asparagus, warm dijon-egg vinaigrette

EGGPLANT PARMESAN

rustic tomato-pepper sauce

WARM GRILLED VEGETABLES

basil infused extra virgin olive oil, lemon, truffle salt

RICOTTA CANNELLONI

grilled vegetables, smoked tomato sauce, mozzarella, herb salad

BUTTERED BABY YUKON GOLD POTATOES

stone-ground mustard, tarragon, sea salt & fresh cracked pepper

ROASTED BABY YUKON GOLDS

creamy parmesan sauce

SCALLOPED SWEET POTATOES

baked layers of potato and yam, goat cheese, heavy cream

CASHEW RAISIN BASMATI RICE PILAF

fresh herbs, cumin & coriander

Additional dishes \$3pp surcharge



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ENTREES: CHOOSE 2

PAN SEARED LOCAL CHICKEN BREAST

free run chicken, dijon herb crusted, woodland mushroom and fingerling potato ragout, marsala pan jus

PROSCIUTTO WRAPPED CHICKEN BREAST

free run chicken, parmesan risotto cakes, bell pepper cream sauce, rosemary

CHICKEN TAGINE

free run chicken leg and thigh, tomato-pepper ragout, apricot, prunes

APPLE BRINED PORKLOIN

bacon wrapped, roasted apple and braised cabbage, calvados demi

COCO-CHILI RUBBED PORKLOIN

sea cider apple and pear compote, star anise-cinnamon glaze

ROASTED LEG OF LAMB

braised greens, minted cherry demi

PACIFIC LING COD

woodland mushroom jus, braised greens and roasted garlic

MEDITERRANEAN LING COD

ratatouille, basil olive oil, toasted pine nuts

GRILLED WILD BC SALMON

braised fennel and tomato ragout, lemon cream sauce

CEDAR PLANK WILD SALMON

lemon and fresh herb butter, braised greens, fresh herb salad

ENTREES UPGRADES

CABERNET BRAISED BEEF SHORT RIBS

creamy parmesan polenta, mushroom demi, fresh herbs

MACADAMIA CRUSTED HALIBUT

Tuscan bean salad, brown butter & smoked tomato sauce

Entrée Upgrades \$3pp



Ocean Wise



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

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DESSERT SELECTION: MAY INCLUDE

PISTACHIO PAVLOVA

rhubarb-wild berry compote, lemon mousse

LEMON MERINGUE COSMOPOLITAIN

CONFECTIONARY POPS

bite size cheesecake, brown butter brownies, marshmallow, dipped in rich chocolate with nuts or candy toppings

HOUSE MADE CHOCOLATE TRUFFLES

dark chocolate rolled with pistachio or coco dusted and white chocolate rolled coconut

FRANGIPANE BERRY AND HAZELNUT TRUFFLE TARTS

MINI CUPCAKES

fun and delicious, light and fluffy house made with rich butter cream icing

PERISIENNE MACAROONS

INDIVIDUAL MOUSSE FILLED CHOCOLATE CUPS

FRESH BERRIES WITH LEMON SCENTED MASCARPONE

FRESH SLICED FRUIT

honeydew, cantaloupe, watermelon, grapes, kiwi, pineapple and saanich peninsula berries when available

FROG FRIENDLY ORGANIC COFFEE AND NUMI TEAS

Buffet menu prices are based on a minimum of 50 guests and is based on 3 hours sailing and 1 hour on dock for preparations.

For numbers less than 50, or events out with the above guidelines a custom quote can be provided by our event planners.

Prices do not include HST or 15% service charge



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Sample Reception Menus

\$28.00 MENU #1 ~ 10PP

Inside out petite quiche with Prosciutto and Qualicum Blue Claire
Pan seared polenta, herb chevre and tomato relish
Bacon wrapped scallops
Saffron prawn salad rolls with sweet kaffir lime dipping

ITALIAN ANTIPASTI

Shaved Pecorino, marinated feta cheese, provolone, Parma ham, capiccoli, Genoa salami, charred spring onions, oven-dried tomatoes, grilled eggplant and summer squash, marinated bell peppers and mushrooms, artichokes, olives and focaccia

GOAT CHEESE MUSHROOM TARTS

Okanagan goat cheese, local BC mushrooms, caramelized leeks, free range egg and fresh herbs

GARDEN FRESH VEGETABLES

Variety of seasonal vegetables, local when available, with fresh herb sour cream dip

TUSCAN ANTIPASTO SPREADS

Spinach and leek dip, traditional tomato bruschetta, white bean and thyme spread
buttery breadsticks, toasted pita and grilled baguette

\$34.00 MENU #2 ~ 12PP

Ginger cilantro crab cakes with lime aioli
Coco nib and chili rubbed beef skewers
Spanakopita
Marinated olive, feta and smoked tomato brochette
Wild BC salmon lox, fresh herb cream cheese and lemon-ricotta blini,

CHILLED POACHED PRAWNS

Fresh herb and wine poached prawns, tomato-horseradish chutney, wasabi aioli and kaffir lime chili sauce

GARDEN FRESH VEGETABLES

Variety of seasonal vegetables, local when available, with fresh-herb sour cream dip

PREMIUM ARTISAN CHEESE

Beautiful Quebecois cheese, may include: St. Raymond, Blue Bry, triple cream brie, ash preserved goat cheese, Oka, fig compote, caramelized apple, toasted pecans and artisan crackers

ARTISIAN CHARCUTERIE

A selection of house smoked and traditionally cured meats, game terrine, with marinated olives, spiced fruit compote, baguette and artisan crackers

HOUSE MADE ROOT VEGETABLE CHIPS

Beetroot, carrot, sweet potato, parsnip, Yukon gold potato and lotus root with roasted garlic sour cream dip



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We would be delighted to customize a menu to suit your specific needs.
Prices do not include HST or 15% service charge