



—○ BUFFET MENU 2016 ○—

HATLEY CASTLE



Passion for extraordinary catering.  
*locally owned and operated for over 25 years*

250.544.0200 | [yummy@trufflescatering.net](mailto:yummy@trufflescatering.net) | [trufflescatering.net](http://trufflescatering.net)

---

---

# HATLEY CASTLE BUFFET

\$69 PER PERSON < MINIMUM OF 50 GUESTS >

## SALADS

GATHERED GREENS  
quinoa, strawberries, red onion, sunflower seeds,  
white balsamic vinaigrette

HEIRLOOM TOMATOES  
natural pastures fresh mozzarella, basil, olive oil,  
balsamic reduction

MARINATED KALE + CARAMELIZED CAULIFLOWER  
garbanzo beans, roasted tomato, fresh herbs

YAM & SWEET POTATO  
arugula, caramelized onion, goat cheese

## PLATTER

CHILLED POACHED PRAWNS  
citrus, herbs, tomato + horseradish chutney

## ACCOMPANIMENTS (Choose 2)

ROASTED POTATOES  
rosemary, olive oil, sea salt

STEAMED SEASONAL VEGETABLES  
herb garlic butter

GRILLED VEGETABLES  
asparagus, artichokes, zucchini, bell peppers, eggplant,  
fennel, olives, basil oil, parmesan

BROCCOLINI  
roasted bell pepper, garlic, chili oil, parmesan

## VEGETARIAN OPTIONS (Choose 1)

GNOCCHI  
roasted summer squash + peppers, oregano,  
parmesan, extra virgin olive oil

CAVATAPPI PASTA  
spinach, basil, cherry tomatoes, asparagus, pesto,  
baby mozzarella, olive oil

## ENTRÉES (Choose 2)

FREE-RUN CHICKEN BREAST  
tomato + basil bruschetta, olive oil

ROASTED PORK LOIN  
fruit compote, calvados pan jus

CHICKEN MARBELLA  
dried plums, olives, capers, fresh thyme

HERB ROASTED LEG OF LAMB  
braised greens, minted jus

WILD BC SALMON  
roasted artichokes, tomato + leek ragout

'AAA' TOP SIRLOIN MEDALLIONS  
thyme roasted mushrooms, port demi

## DESSERT SELECTION

FRESH SLICED FRUIT  
seasonal berries

DARK & WHITE CHOCOLATE TRUFFLES  
coconut, pistachio

STRAWBERRIES & CHOCOLATE  
chocolate dipped, white chocolate pinstripes

VANILLA BEAN PANNA COTTA  
local berry salad

BEIGNETS  
house-made pastry donuts, powdered sugar

TARTLETTES  
orange curd tarts, chocolate ganache, sea salt

ARTISAN BREAD, COFFEE & TEA INCLUDED



# THE ISLAND BUFFET

\$74 PER PERSON < MINIMUM OF 50 GUESTS >

## SALADS

### GATHERED GREENS

quinoa, strawberries, red onion, sunflower seeds,  
white balsamic vinaigrette

### HEIRLOOM TOMATOES

natural pastures fresh mozzarella, basil, olive oil,  
balsamic reduction

### MARINATED KALE + CARAMELIZED CAULIFLOWER

garbanzo beans, roasted tomato, fresh herbs

### YAM & SWEET POTATO

arugula, caramelized onion, goat cheese

## PLATTER

### CHILLED POACHED PRAWNS

citrus, herb, tomato + horseradish chutney

### GRILLED ASPARAGUS

lemon zest, truffle oil, fresh herbs, toasted almonds

## ACCOMPANIMENTS (Choose 2)

### ROASTED POTATOES

rosemary, olive oil, sea salt

### STEAMED SEASONAL VEGETABLES

herb garlic butter

### GRILLED VEGETABLES

asparagus, artichokes, zucchini, bell peppers, eggplant,  
fennel, olives, basil oil, parmesan

### BROCCOLINI

roasted bell pepper, garlic, chili oil, parmesan

## VEGETARIAN OPTIONS (Choose 1)

### GNOCCHI

roasted summer squash + peppers, oregano,  
parmesan, olive oil

### CAVATAPPI PASTA

spinach, basil, cherry tomatoes, asparagus, pesto,  
baby mozzarella, olive oil

## ENTRÉES (Choose 2)

### FREE-RUN CHICKEN BREAST

tomato + basil bruschetta, olive oil

### ROASTED PORK LOIN

fruit compote, calvados pan jus

### CHICKEN MARBELLA

dried plums, olives, capers, fresh thyme

### HERB ROASTED LEG OF LAMB

braised greens, minted jus

### 'AAA' TOP SIRLOIN MEDALLIONS

thyme roasted mushrooms, port demi

### CEDAR PLANK WILD BC SALMON

citrus brown butter, braising greens

### CHEF CARVED 'AAA' TOP SIRLOIN

horseradish, dijon, jus

## DESSERT SELECTION

### FRESH SLICED FRUIT

seasonal berries

### DARK & WHITE CHOCOLATE TRUFFLES

coconut, pistachio

### STRAWBERRIES & CHOCOLATE

chocolate dipped, white chocolate pinstripes

### VANILLA BEAN PANNA COTTA

local berry salad

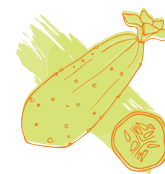
### BEIGNETS

house-made pastry donuts, powdered sugar

### TARTLETTES

orange curd tarts, chocolate ganache, sea salt

ARTISAN BREAD, COFFEE & TEA INCLUDED



---

## MENU ENHANCEMENTS

< BASED ON A MINIMUM OF 50 GUESTS >

### CARVING STATIONS

'AAA' CANADIAN BEEF SIRLOIN / \$8 PER PERSON (4 OZ)  
dijon rosemary rub, horseradish, stone ground mustard, pan jus

'AAA' CANADIAN BEEF TENDERLOIN / \$12 PER PERSON (4 OZ)  
rosemary garlic rub, tomato balsamic chutney, pan jus

### BUFFET ADD-ONS

ADDITIONAL SALAD OR ACCOMPANIMENT / \$4 PER PERSON

ADDITIONAL ENTRÉE / \$7 PER PERSON

### MENU DETAILS

Buffet menu prices are based on a minimum of 50 guests. For groups under 50 guests a surcharge of \$12 per guest below 50 is charged. For groups under 30 guests, a custom quote will be provided. Prices do not include tax or 15% service charge.

