



SPRING & SUMMER CANAPES AND PLATTERS

APRIL 1 - OCTOBER 31

604 505 4961 | INFO@TRUFFLESFINEFOODS.COM | TRUFFLESFINEFOODS.COM



HOT CANAPES

Price per piece

Minimum order of 1 dozen per item unless otherwise stated

(D) = Canapes available for delivery, some restrictions apply

POULTRY

GOCHUJANG GLAZED CRISPY CHICKEN BITES (DF) <i>With sesame and green onion</i>	\$3
MALAYSIAN CHICKEN SATAY (GF)(DF) (D) <i>With a peanut chili glaze</i>	\$3
CHICKEN AND WAFFLES <i>Drizzled with sriracha maple cream</i>	\$3.75
GRILLED GREEK CHICKEN KEBAB (GF) (D) <i>With cucumber yogurt sauce</i>	\$3

MEAT

LAMB LOLLIPOP (GF)(DF) <i>With garlic, rosemary and a lemon aioli</i> <i>*must be ordered by multiples of 8</i>	\$10.50
GOURMET BURGER SLIDERS <i>With double smoked bacon, tomato jam, cheddar and arugula</i>	\$4.25
SEARED ALBERTA BEEF <i>With mushroom duxelles and crisp puff pastry</i>	\$4
LAMB SLIDERS <i>With arugula, feta and olive tapenade</i>	\$4.25
PULLED PORK SLIDERS <i>With coleslaw and apricot bourbon BBQ sauce</i>	\$3.75
MINIATURE CROQUE MONSIEUR (D) <i>With Emmenthal, béchamel and smoked ham</i>	\$3.50

SEAFOOD

PRAWN WITH LEMON AND HERBS (GF)(DF) (D) <i>Served with tarragon aioli</i>	\$3.75
SMOKED SALMON & LEEK TART  <i>With crème fraiche and dill</i>	\$3
EBI MAYO (DF) <i>Tempura battered prawns with a spicy Japanese mayo</i>	\$3.50
THAI FISH CAKE (GF)(DF) <i>With sweet chili dipping sauce</i>	\$3.50
BAKED WILD SALMON (GF)(DF)  <i>With tarragon aioli and crisp capers</i>	\$4

VEGETARIAN

STICKY SESAME CAULIFLOWER BITES (GF) <i>With gochujang glaze</i>	\$2.75
MAC & CHEESE CROQUETTE (D) <i>With chili jam</i>	\$2.75
BASIL ARANCINI (D) <i>With sundried tomato aioli</i>	\$3
WILD MUSHROOM (GF) <i>With polenta, fresh herbs, Gruyère and onion jam</i>	\$3.25

VEGAN

VEGAN MAC & CHEESE CROQUETTE (DF)(VEGAN) (D) <i>With chili jam</i>	\$3.75
YAM & BLACK BEAN EMPANADA (DF)(VEGAN) (D) <i>With chimichurri dip</i>	\$3
CAULIFLOWER & QUINOA CAKE (GF)(DF)(VEGAN) <i>With tahini sauce and pickled vegetables</i>	\$3.25

COLD CANAPES

Price per piece

Minimum order of 1 dozen per item unless otherwise stated

(D) = Canapes available for delivery, some restrictions apply

POULTRY

CURRIED CHICKEN CUP (D) <i>With grapes, fresh cilantro and curry aioli</i>	\$3
JERK CHICKEN (GF)(DF) <i>Served on a yam chip and garnished with pineapple salsa</i>	\$3.25
CHICKEN WITH THAI BASIL & PEPPERS (GF)(DF) <i>Served on a rice crisp with lime & fish sauce</i>	\$3.50
ANCHO CHILI CHICKEN TOSTADA (DF) <i>With avocado and salsa fresca</i>	\$3.50

MEAT

BEEF & PONZU (DF) <i>Served on a wonton crisp and garnished with toasted nori aioli and fresh wasabi</i>	\$4.25
PROSCIUTTO & MELON SKEWER (GF)(DF) (D) <i>With fresh basil</i>	\$4
MINIATURE BLT <i>Candied bacon, arugula, confit tomato on a sourdough crostini</i>	\$3.75

SEAFOOD

SMOKED SALMON (GF)  <i>Served on a fingerling potato with dill and a mustard cream topped with salmon roe</i>	\$3.75
MINT & PRESERVED LEMON PRAWN (GF)(DF) (D) <i>With roasted red pepper dip</i>	\$3.50
SCALLOP CEVICHE (GF)(DF)  <i>With mango, cilantro and lime</i>	\$3.50
AHI TUNA POKE (DF) <i>With avocado, chili aioli and wonton crisp</i>	\$4
MINIATURE LOBSTER ROLL <i>With a chive and tarragon dressing</i>	\$5

VEGETARIAN

SAVOURY WALNUT BISCOTTI (D)	\$3
<i>With Danish blue cheese and house-made apricot preserve</i>	
OLIVE TAPENADE & CHARRED CHERRY TOMATO CROSTINI	\$3
<i>With crumbled feta and balsamic reduction</i>	
TOMATO BASIL & BOCCONCINI SKEWER (GF) (D)	\$3
<i>With pesto dressing</i>	
PECAN SHORTBREAD (D)	\$3.50
<i>With balsamic glazed fig chutney and shaved Pecorino</i>	
POACHED PEAR & STILTON TART (D)	\$3.50
<i>Topped with a walnut crumble</i>	

VEGAN

SMOKED CARROT LOX (DF)(VEGAN)	\$3.50
<i>With dill & caper cashew cream and lavash</i>	
SAVOURY SUMMER VEGETABLE TARTE TATIN (DF)(VEGAN) (D)	\$3
<i>With fresh herbs</i>	
HEIRLOOM TOMATO GAZPACHO (GF)(DF)(VEGAN)	\$3.50
<i>With cucumber and fresh basil</i>	

— SWEETS —

CHOCOLATE COVERED STRAWBERRIES (GF) (D)	\$3
<i>Strawberries dipped in dark chocolate with milk chocolate crumbs</i>	
MINI LEMON TART (D)	\$3.25
<i>Sweet pastry crust filled with lemon curd & topped with toasted meringue</i>	
MINI CLASSIC ITALIAN TIRAMISU (D)	\$3.50
<i>Classic mascarpone mousse with lady fingers soaked in a rum coffee syrup</i>	
MINI CHOCOLATE GANACHE TART (D)	\$3.25
<i>Dark chocolate ganache in a sweet pastry shell</i>	
MINI DECADENT DARK CHOCOLATE MOUSSE (GF) (D)	\$3.50
<i>With milk chocolate crumb</i>	
ARTISAN FRENCH MACARONS (GF) (D)	\$4
<i>Delicious assortment including pistachio, earl grey, vanilla buttercream & rose water</i>	
GLUTEN FREE MINI BROWNIE (GF)(DF)(VEGAN) (D)	\$3.50
<i>Topped with vegan chocolate ganache</i>	
ASSORTED HOME-MADE CHOCOLATE TRUFFLES (D)	\$4
<i>Milk chocolate hazelnut, coconut passion fruit, lychee raspberries</i>	

— PLATTERS —

All of our platters can be dropped off or added to a selection of hors d'oeuvres to create a complete cocktail party package. We have three sizes to suit your event:

Small parties up to 15 people **Medium** parties up to 25 people
Large parties up to 75 people

CHARCUTERIE & CHEESE BOARD

A selection of cured meats and cheeses, mustard, house-made preserves, pickles and artisan crackers

\$130 \$150 \$300

CHEESE BOARD

A variety of local and imported cheese, house-made preserves, dried fruits, nuts, artisan crackers and breads

\$130 \$150 \$300

DELUXE CHEESE BOARD

A selection of premium local and imported cheese, house-made preserves, dried fruit, nuts and artisan crackers and breads

\$180 \$210 \$420

DELUXE CHARCUTERIE BOARD

A selection of local artisan salami and cured meats, house-made preserves, dried fruit, nuts, artisan crackers and bread

\$180 \$210 \$420

SPANISH TAPAS PLATTER (DF)

A selection of tapas including marinated squid, saffron prawns, chorizo, patatas bravas, olives and artisan flatbreads

\$150 \$175 \$375

SMOKED SALMON PLATTER



With red onion, dill, capers, cream cheese, lemon, baguette and rye crisps

\$105 \$125 \$275

DELUXE SEAFOOD PLATTER (GF)(DF)

A selection of chilled seafood including smoked salmon, steamed mussels, lemon herb prawns, candied salmon and seared albacore tuna. With watercress caper aioli and house-made cocktail sauce

\$150 \$175 \$375

MEDITERRANEAN PLATTER

Tomato bocconcini skewers with pesto, marinated feta, olives, tzatziki, hummus, marinated mushrooms, grilled Mediterranean vegetables and grilled pita bread

\$90 \$120 \$250

GARDEN VEGETABLE PLATTER (GF)

Market fresh vegetables and house-made dips

\$75 \$95 \$200

SEASONAL FRUIT PLATTER (GF)(DF)(VEGAN)

Assortment of fresh fruits

\$80 \$100 \$250

CHEFS' ANTIPASTO PLATTER

A selection of the best local and in season meats, seafood, cheese and vegetables.

Served with olives, house-made dips and artisan flatbreads and crackers

\$16.50 per person – minimum order of 15 people

BAR & COOKIE PLATTER

Fresh baked cookies and bars including classic brownies, Nanaimo bars,

brown butter chocolate chip cookies, oatmeal cookies and

white chocolate macadamia cookies

\$65 \$75 \$225

DECADENT DESSERT PLATTER

Assortment of miniature desserts including chocolate ganache tart, lemon meringue

tart, fruit tart and a selection of mini verrines and assorted French macarons

\$130 \$150 \$400

—TEA SANDWICH PLATTER—

SMALL PLATTER – 25 PIECES

\$77

MEDIUM PLATTER – 50 PIECES

\$144

LARGE PLATTER – 120 PIECES

\$320

All platters come with an assortment of cucumber, smoked salmon, egg salad, ham and turkey tea sandwiches

—SANDWICH & WRAP PLATTER—

SMALL PLATTER – 18 HALF SANDWICHES	\$90
MEDIUM PLATTER – 30 HALF SANDWICHES	\$150
LARGE PLATTER – 80 HALF SANDWICHES	\$385

Select up to 4 different sandwiches from the following:

TRADITIONAL ROAST BEEF

With cheddar, Dijon, pickled onions and watercress on ciabatta

ROASTED GREEK VEGETABLE (DF)(VEGAN)

With mushrooms, zucchini, red pepper, eggplant and hummus on ciabatta

HAM AND CHEDDAR

With tomatoes, lettuce, red onion and Dijon on whole wheat

EGG SALAD (DF)

With green onion, celery, mayo and lettuce on whole wheat

VEGAN VIETNAMESE TOFU (DF)(VEGAN)

With marinated tofu, vegan sriracha mayo, pickled carrots & daikon and cilantro on a baguette

ROASTED VIETNAMESE PORK LOIN (DF)

With pickled carrots & daikon, sriracha aioli and cilantro on a baguette

TURKEY & SWISS

With green apples, watercress and mayo on cranberry sourdough

BOCCONCINI & TOMATO

With sundried tomato spread, arugula and balsamic reduction on focaccia

GRILLED CHICKEN (DF)

With basil mayo, roasted red peppers and lettuce on focaccia

JERK CHICKEN WRAP (DF)

With grilled jerk spiced chicken thigh, mango salsa and cabbage slaw

NORTHERN INDIAN CURRY CHICKEN WRAP

With sliced grapes, yogurt, mango chutney and carrots

TURKEY CLUB WRAP (DF)

With bacon, avocado, tomatoes, lettuce and mayo

MEDITERRANEAN VEGGIE WRAP (DF)(VEGAN)

With cucumber, tomato, chickpeas, olives, quinoa and lettuce

ASK ABOUT OUR MONTHLY SPECIAL OR GLUTEN FREE OPTIONS