



FAMILY STYLE

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FAMILY STYLE

PRICE PER PERSON

\$60

Choose ONE of the following to be pre-set on your table:

HEIRLOOM TOMATO & BOCCONCINI PLATTER

With fresh basil, Maldon salt and balsamic reduction

MEDITERRANEAN PLATTERS

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

CHARCUTERIE AND CHEESE BOARDS

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

**SPANISH TAPAS PLATTER (DF)
PERSON**

ADDITIONAL \$5 PER

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

CHEFS' ANTIPASTO PLATTERS

ADDITIONAL \$5 PER PERSON

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

ENTRÉES

Choose TWO of the following options:

VEGETARIAN

AROMATIC SQUASH RAVIOLI

Served with roasted wild mushrooms, toasted pecans and a sage truffle cream

MEAT & POULTRY

PROSCIUTTO WRAPPED STUFFED CHICKEN BREAST (GF)

Stuffed with tomato, basil and bocconcini with a balsamic glaze

HERB ROASTED CHICKEN (GF)(DF)

With salsa verde

COQ AU VIN (DF)

With pearl onions, double smoked bacon and red wine

BRAISED BEEF SHORTRIB (GF)(DF)

With leek & ginger and a star anise glaze

GRILLED BEEF SIRLOIN (GF)(DF)

With chimichurri sauce

SEAFOOD

BAKED WILD SALMON (GF)(DF)

With fennel and orange

GARLIC HERB PRAWNS (GF)(DF)

With tarragon aioli

LOBSTER TAIL (GF)

With garlic butter

**ADDITIONAL COST
CONTACT US FOR PRICING**

SIDES

Choose THREE of the following options:

GREEN BEANS (GF)

With shallot chive butter

ROASTED BABY CARROTS (GF)(DF)(VEGAN)

With coriander and pomegranate

GRILLED SEASONAL VEGETABLES (GF)(DF)(VEGAN)

With balsamic marinade

BAKED PROVENÇAL TOMATOES

With fresh herbs and goat cheese

RUSTIC ROAST POTATOES (GF)(DF)(VEGAN)

With shallots and fresh rosemary

CREAMY MASHED POTATOES (GF)

Made with Yukon Gold potatoes

MULTIGRAIN PILAF (GF)(DF)(VEGAN)

With fresh herbs

SALADS

Choose ONE of the following options:

ARTISAN MIXED GREENS (GF)(DF)(VEGAN)

With house-made vinaigrette

TRUFFLES' CAESAR

With house-made croutons and Parmesan

BEET & GOAT CHEESE (GF)

With honey, toasted pecans and dill

MEDITERRANEAN KALE (GF)

With chickpeas, red onion and feta

— ADDITIONAL ITEMS —

CANAPE ADD ON – 3 PIECES PER PERSON

\$12

Your choice of 3 of the following

GOCHUGANG GLAZED CRISPY CHICKEN BITES (DF)

With sesame and green onion

MALAYSIAN CHICKEN SATAY (GF)(DF)

With a peanut chili glaze

CURRIED CHICKEN CUP

With grapes, fresh cilantro and curry aioli

GOURMET BURGER SLIDERS

With double smoked bacon, tomato jam, cheddar and arugula

MINIATURE CROQUE MONSIEUR

With Emmenthal, béchamel and smoked ham

PROSCIUTTO & MELON SKEWER (GF)(DF)

With fresh basil

SMOKED SALMON & LEEK TART

With crème fraiche and dill

PRAWN WITH LEMON AND HERBS (GF)(DF)

Served with tarragon aioli

SMOKED SALMON (GF)

Served on a fingerling potato with dill and a mustard cream topped with salmon roe

BASIL ARANCINI

With sundried tomato aioli

WILD MUSHROOM (GF)

With polenta, fresh herbs, Gruyère and onion jam

OLIVE TAPENADE & CHARRED CHERRY TOMATO CROSTINI

with crumbled feta and balsamic reduction

VEGAN MAC & CHEESE CROQUETTE (DF)(VEGAN)

With chili jam

SAVOURY SUMMER VEGETABLE TARTE TATIN (DF)(VEGAN)

with fresh herbs

SOFT ROLLS AND BUTTER

\$3.50

COFFEE AND TEA SERVICE

\$2.95

DESSERTS

Choose ONE of the following options:

DARK CHOCOLATE MOUSSE

With raspberry coulis

SEASONAL FRUIT GALETTE

With Chantilly

CLASSIC ITALIAN TIRAMISU

Classic mascarpone mousse with lady fingers soaked in a rum coffee syrup

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

Assortment of fresh fruits

DECADENT DESSERT DISPLAY

Assortment of miniature desserts including chocolate ganache tart, lemon meringue tart, fruit tart and a selection of mini verrines and assorted French macarons

**IF YOU WOULD LIKE A CUSTOM MENU, PLEASE CONTACT US TO HELP YOU
CREATE THE PERFECT MENU FOR YOUR EVENT**