



# HORS D'OEUVRES & PLATTERS

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# HOT CANAPES

Price per piece

Minimum order of 1 dozen per item unless otherwise stated

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

## POULTRY

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

## MEAT

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

## SEAFOOD

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

## VEGETARIAN

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

## VEGAN

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

# COLD CANAPES

Price per piece

Minimum order of 1 dozen per item unless otherwise stated

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

## POULTRY

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

## MEAT

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

## SEAFOOD

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

## VEGETARIAN

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

## VEGAN

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

## — SWEETS —

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

# 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—

<b>SMALL PLATTER – 18 HALF SANDWICHES</b>	<b>\$90</b>
<b>MEDIUM PLATTER – 30 HALF SANDWICHES</b>	<b>\$150</b>
<b>LARGE PLATTER – 80 HALF SANDWICHES</b>	<b>\$385</b>

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 cranberry mayo on 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**