



Truffles
FINE FOODS

CORPORATE LUNCH

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INDIVIDUAL BOXES

PRICE PER SERVING

Minimum of 10 orders per item

CLASSIC BOXED LUNCH \$16.50

Includes one of our classic sandwiches, salad, daily dessert and fruit

DELUXE BOXED LUNCH \$17.75

Includes one of our deluxe sandwiches, salad, daily dessert and fruit

LEMON HERB CHICKEN (GF)(DF) \$17.50

With grilled vegetables and roasted potato salad

MISO GLAZED WILD SALMON (GF)(D) \$20.50

With sesame noodles and Asian slaw

PROTEIN BOX (GF) \$15

Includes hummus, sliced ham and turkey, cheddar cheese, hard-boiled free-range egg, carrot & celery sticks and avocado

ENTRÉE SALADS

Minimum of 10 orders per item

AHI TUNA POKE BOWL (GF) \$17

Served on a bed of miso glazed quinoa, avocado, cucumbers, edamame, mango and spicy mayo

LEMON & HERB MARINATED CHICKPEA SALAD (GF) \$14

With cucumber, tomato, red onion, feta and organic greens

CLASSIC COBB SALAD (GF) \$15

With iceberg lettuce, egg, chicken, tomatoes, corn and blue cheese dressing

VEGAN COBB SALAD (GF)(DF)(VEGAN) \$15

With grilled tofu, tomatoes, radish, corn, avocado and vegan ranch dressing

MISO GLAZED WILD SALMON SALAD (GF)(D) \$17

With edamame, snow peas, daikon, carrots, kale and organic greens

GRILLED CHICKEN CAESAR SALAD \$15

With house-made croutons, Parmesan and a lemon wedge

ARTISAN GREENS SALAD (GF)(DF)(VEGAN) \$12

With julienne red & yellow peppers, cucumber, carrot, cherry tomatoes with a balsamic vinaigrette

ASK ABOUT OUR MONTHLY SPECIALS

CLASSIC SANDWICHES

PRICE PER SANDWICH

Minimum of 5 of per kind

TRADITIONAL ROAST BEEF **\$9.25**

With cheddar, Dijon, pickled onions and watercress on ciabatta

ROASTED GREEK VEGETABLE (DF)(VEGAN)

\$9.25

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

HAM AND CHEDDAR **\$9.25**

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

EGG SALAD **\$9.25**

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

DELUXE SANDWICHES & WRAPS

Minimum of 5 of per kind

VEGAN VIETNAMESE TOFU (DF)(VEGAN) **\$10.50**

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

ROASTED VIETNAMESE PORK LOIN **\$10.50**

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

TURKEY & SWISS **\$10.50**

With green apples, watercress and cranberry mayo on sourdough

BOCCONCINI & TOMATO **\$10.50**

With sundried tomato spread, arugula and balsamic reduction on focaccia

GRILLED CHICKEN (DF) **\$10.50**

With basil mayo, roasted red peppers and lettuce on focaccia

JERK CHICKEN WRAP (DF) **\$10.50**

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

NORTHERN INDIAN CURRY CHICKEN WRAP **\$10.50**

With sliced grapes, yogurt, mango chutney and carrots

TURKEY CLUB WRAP (DF) **\$10.50**

With bacon, avocado, tomatoes, lettuce and mayo

MEDITERRANEAN VEGGIE WRAP (DF)(VEGAN) **\$10.50**

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

ASK ABOUT OUR MONTHLY SPECIALS OR GLUTEN FREE OPTIONS

Please see our Canapé & Platter menu for sandwich platter options

SALADS

Minimum of 10 orders per item

ARTISAN MIXED GREENS (GF)(DF)(VEGAN) <i>With house-made vinaigrette</i>	\$5
TRUFFLES' CAESAR <i>With house-made croutons and Parmesan</i>	\$6
MEDITERRANEAN KALE SALAD (GF) <i>With chickpeas, red onion and feta</i>	\$7
CLASSIC GREEK SALAD (GF) <i>With cucumber, tomato, peppers, red onion, kalamata olives and feta</i>	\$7
POTATO SALAD (GF)(DF)(VEGAN) <i>With onions, capers, fresh herbs and apple cider grainy mustard vinaigrette</i>	\$6
ROTINI PASTA SALAD <i>With basil, capers and sundried tomato vinaigrette</i>	\$6
ASIAN VEGETABLE SLAW (GF)(DF)(VEGAN) <i>With a ginger soy dressing</i>	\$7

PREMIUM SALADS

CHERRY TOMATO & BOCCONCINI (GF) <i>With zesty pesto dressing</i>	\$8
BEET & GOAT CHEESE (GF) <i>With honey, toasted pecans and dill</i>	\$8
MOROCCAN QUINOA (GF)(DF)(VEGAN) <i>With dried fruit, nuts and cinnamon coriander vinaigrette</i>	\$8

ADDITIONAL ITEMS

ADD TO YOUR SALAD – PRICE PER SERVING

GRILLED CHICKEN – 3 OZ \$5

BAKED WILD SALMON – 3 OZ \$8

HARD-BOILED FREE-RANGE EGG \$2

DESSERT

PRICE PER PERSON

Minimum order of 6 per item

SEASONAL FRUIT PLATTER (GF)(DF)(VEGAN) \$5

Assortment of fresh fruits

DECADENT DESSERT PLATTER \$5

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

ASSORTED BARS AND COOKIES \$5

Fresh baked cookies and bars including classic brownies, Nanaimo bars, brown butter chocolate chip cookies, oatmeal cookies and white chocolate macadamia cookie

BEVERAGES

COFFEE AND TEA SERVICE \$2.95

ASSORTED POP & JUICES \$2.75

TRUFFLES FLAT OR SPARKLING WATER \$2.75

HOUSE-MADE LEMONADE \$4.50

Infused with blueberry and mint

HOUSE-MADE ICED TEA \$4.50

Infused with lemon and basil