



# FALL & WINTER DELIVERY

**Truffles**  
FINE FOODS

NOVEMBER 1 - MARCH 31

604 505 4961 | [INFO@TRUFFLESFINEFOODS.COM](mailto:INFO@TRUFFLESFINEFOODS.COM) | [TRUFFLESFINEFOODS.COM](http://TRUFFLESFINEFOODS.COM)



A decorative illustration on the left side of the page. It features a vertical orange bar. To its right, a green herb sprig with small leaves hangs down. Below the herb, a stylized orange fork is depicted, with its tines pointing downwards.

Truffles  
FINE FOODS

CANAPÉS  
AND  
PLATTERS

# HOT CANAPES

Price per piece

Minimum order of 1 dozen per item unless otherwise stated

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

<b>MOROCCAN CHICKEN PASTILLA (DF) (D)</b> <i>Spiced chicken and almonds wrapped in crisp pastry</i>	<b>\$3</b>
<b>TURKEY KEBAB (GF)(DF) (D)</b> <i>With cranberry orange relish</i>	<b>\$3</b>
<b>TWICE BAKED POTATO (GF) (D)</b> <i>With Gruyere and bacon</i>	<b>\$2.75</b>
<b>PRAWN WITH LEMON AND HERBS (GF)(DF) (D)</b> <i>Served with tarragon aioli</i>	<b>\$3.75</b>
<b>MAC &amp; CHEESE CROQUETTE (D)</b> <i>With chili jam</i>	<b>\$2.75</b>
<b>SQUASH ARANCINI (D)</b> <i>With Pecorino &amp; sage and cranberry gelée</i>	<b>\$2.75</b>
<b>VEGAN MAC &amp; CHEESE CROQUETTE (DF)(VEGAN) (D)</b> <i>With chili jam</i>	<b>\$3.75</b>

# 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 (DF) (D)</b> <i>With grapes, fresh cilantro and curry aioli</i>	<b>\$3</b>
<b>BEEF CARPACCIO (GF)(DF) (D)</b> <i>With horseradish, arugula and lemon caper aioli</i>	<b>\$4</b>
<b>SOY MARINATED SCALLOP (GF)(DF) (D)</b> <i>With rice cake and wasabi aioli</i>	<b>\$3.95</b>
<b>DUNGENESS CRAB CAKE (DF) (D)</b> <i>With mango and cilantro</i>	<b>\$4.50</b>
<b>SAVOURY WALNUT BISCOTTI (D)</b> <i>With Danish blue cheese and house-made apricot preserve</i>	<b>\$3</b>
<b>TOMATO BASIL &amp; BOCCONCINI SKEWER (GF) (D)</b> <i>With pesto dressing</i>	<b>\$3</b>
<b>PECAN SHORTBREAD (D)</b> <i>With balsamic glazed fig chutney and shaved Pecorino</i>	<b>\$3.50</b>
<b>CARAMELIZED ROOT VEGETABLE TARTE TATIN</b> <b>TARTE TATIN (DF)(VEGAN) (D)</b> <i>With fresh herbs</i>	<b>\$3</b>

# — SWEET CANAPES —

Price per piece

Minimum order of 1 dozen per item unless otherwise stated

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

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

# — 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**





Truffles  
FINE FOODS

CORPORATE  
BREAKFAST

# HOT BREAKFAST

## ROCKY MOUNTAIN BREAKFAST

### PRICE PER PERSON

**\$21.95**

Minimum of 6 orders

### SCRAMBLED FREE-RANGE EGGS (GF)

*With cheddar and fresh herbs*

### HASH BROWNS (GF)(DF)(VEGAN)

### MAPLE BACON (GF)(DF)

### PORK BREAKFAST SAUSAGE (DF)

### GRILLED SOURDOUGH (DF)

### FRESH FRUIT SALAD (GF)(DF)(VEGAN)

### COFFEE, TEA AND ASSORTED JUICES

## A LA CARTE

### PRICE PER SERVING

Minimum of 6 orders per item

### SAUSAGE & CHEDDAR BREAKFAST WRAP

**\$10**

*With scrambled free-range eggs, hash browns, sautéed peppers & onions and a side of salsa*

### KALE & MUSHROOM BREAKFAST WRAP

**\$9.50**

*With scrambled free-range eggs, hash browns, sautéed peppers & onions and a side of salsa*

### HAM & SWISS BREAKFAST MUFFIN

**\$8**

*Toasted English muffin with a free-range egg*

### SPINACH & RED ONION BREAKFAST MUFFIN

**\$8**

*Toasted English muffin with a free-range egg*

### BACON BREAKFAST BOWL (GF)

**\$14**

*With hash browns, peppers & onions and scrambled free-range eggs*

### ROASTED VEGETABLE BREAKFAST BOWL (GF)

**\$13**

*With hash browns, peppers & onions and scrambled free-range eggs*

# COLD BREAKFAST

**BREAKFAST PROTEIN BOX (GF)** **\$9.50**  
*Hard-boiled free-range egg, sliced ham, avocado, cheddar cheese  
and house-made salsa fresca*

## CANADIAN CONTINENTAL BREAKFAST

**PRICE PER PERSON** **\$14.95**

**FRESH FRUIT SALAD (GF)(DF)(VEGAN)**

**GREEK YOGURT BREAKFAST PARFAIT**  
*With house-made granola*

**FRESHLY BAKED PASTRIES**  
*Scones, muffins, and croissants with butter and house-made preserves*

**COFFEE, TEA AND ASSORTED JUICES**

## A LA CARTE

**PRICE PER SERVING**  
Minimum order of 6 per item

**ASSORTED BREAKFAST PASTRIES**  
**\$3.85**  
*Scones, muffins and croissants with butter and house-made preserves*

**GREEK YOGURT BREAKFAST PARFAIT** **\$5.50**  
*With house-made granola*

**FRESH FRUIT SALAD (GF)(DF)(VEGAN)** **\$5**

**FRESH BAKED MUFFINS** **\$3.85**  
*Your choice of apple cinnamon, morning glory, dark chocolate orange,  
cranberry white chocolate streusel or lemon blueberry streusel.  
Served with butter.*

**SAVOURY SCONES** **\$3.85**  
*Your choice of cheese & fresh herbs, cheddar & bacon  
or roasted garlic & Parmesan. Served with butter.*

**SWEET SCONES** **\$3.85**  
*Your choice of cranberry white chocolate, orange & raisin*

*or raspberry. Served with butter*

## — ADDITIONAL ITEMS —

<b>HARD-BOILED FREE-RANGE EGG (GF)</b>	<b>\$2</b>
<b>1/2 AVOCADO (GF)(DF)(VEGAN)</b>	<b>\$3</b>
<b>ROASTED TOMATO (GF)(DF)(VEGAN)</b>	<b>\$2</b>
<b>GRILLED SOURDOUGH (DF)(VEGAN)</b>	<b>\$2</b>
<b>HOUSE-MADE GRANOLA (DF)(VEGAN)</b>	<b>\$4</b>

## — BEVERAGES —

<b>COFFEE AND TEA SERVICE</b>	<b>\$2.95</b>
<b>ASSORTED JUICES</b>	<b>\$2.75</b>
<b>TRUFFLES FLAT WATER</b>	<b>\$2.75</b>
<b>TRUFFLES SPARKLING WATER</b>	<b>\$2.75</b>

A decorative illustration on the left side of the page. It features a vertical orange bar. To its right, there are green herb sprigs with small leaves. Below the herbs, there is a stylized orange fork with three tines. The background is white.

# Truffles

FINE FOODS

## CORPORATE LUNCH

# — INDIVIDUAL LUNCH 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)(DF)** **\$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 mayo on cranberry 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) \$5**

*With house-made vinaigrette*

**TRUFFLES' CAESAR \$6**

*With house-made croutons and Parmesan*

**MEDITERRANEAN KALE SALAD (GF) \$7**

*With chickpeas, red onion and feta*

**CLASSIC GREEK SALAD (GF) \$7**

*With cucumber, tomato, peppers, red onion, kalamata olives and feta*

**POTATO SALAD (GF)(DF)(VEGAN) \$6**

*With onions, capers, fresh herbs and apple cider grainy mustard vinaigrette*

**ROTINI PASTA SALAD \$6**

*With basil, capers and sundried tomato vinaigrette*

**ASIAN VEGETABLE SLAW (GF)(DF)(VEGAN) \$7**

*With a ginger soy dressing*

### PREMIUM SALADS

**CHERRY TOMATO & BOCCONCINI (GF) \$8**

*With zesty pesto dressing*

**BEET & GOAT CHEESE (GF) \$8**

*With honey, toasted pecans and dill*

**MOROCCAN QUINOA (GF)(DF)(VEGAN) \$8**

*With dried fruit, nuts and cinnamon coriander vinaigrette*

## ADDITIONAL ITEMS

**ADD TO YOUR SALAD – PRICE PER SERVING**

<b>GRILLED CHICKEN – 3 OZ</b>	<b>\$5</b>
<b>BAKED WILD SALMON – 3 OZ</b>	<b>\$8</b>
<b>HARD-BOILED FREE-RANGE EGG</b>	<b>\$2</b>

**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*

## HOT ENTRÉES

### PRICE PER SERVING

Minimum of 10 orders per item

<b>COQ AU VIN</b>	<b>\$17</b>
<i>With mashed potatoes and herb &amp; sea salt roasted vegetables</i>	
<b>BEEF BOURGUIGNON</b>	<b>\$25</b>
<i>With mashed potatoes and herb &amp; sea salt roasted vegetables</i>	
<b>MUSHROOM POT PIE (DF)(VEGAN)</b>	<b>\$16.50</b>
<i>With olive oil mashed potatoes and herb &amp; sea salt roasted vegetables</i>	
<b>BAKED WILD SALMON (GF)(DF)</b> 	<b>\$25</b>
<i>With steamed jasmine rice and lemon ginger broccoli</i>	
<b>GRILLED LEMONGRASS CHICKEN (GF)(DF)</b>	<b>\$17</b>
<i>With steamed rice and lemon ginger broccoli</i>	
<b>SESAME CRUSTED TOFU (GF)(DF)(VEGAN)</b>	<b>\$16.50</b>
<i>With steamed rice and lemon ginger broccoli</i>	

### ASK ABOUT OUR DAILY SPECIALS

## PASTA

### PRICE PER SERVING

Minimum of 10 orders per item

<b>BEEF LASAGNA</b>	<b>\$19</b>
<i>Ricotta, tomato and fresh basil served with garlic bread</i>	
<b>BUTTERNUT SQUASH LASAGNA</b>	<b>\$17</b>
<i>roasted butternut squash, sage brown butter, ricotta and spinach served with garlic bread</i>	
<b>DAILY MEAT PASTA</b>	<b>\$17</b>
<i>With garlic bread</i>	
<b>DAILY VEGETARIAN PASTA</b>	<b>\$15</b>

*With garlic bread*

## SOUPS

### PRICE PER 10 OZ SERVING

**\$6.50**

Minimum of 10 orders per item

### CREAM OF MUSHROOM (GF)

*With mixed mushrooms, rosemary and cream*

### TOMATO & BASIL SOUP (GF)(DF)

*With fire roasted tomatoes and fresh basil*

### MOROCCAN CHICKEN (GF)(DF)

*With chickpeas and North African spices*

### SOUP OF THE DAY

## SALADS

Minimum of 10 orders per item

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

*With house-made vinaigrette*

**\$5**

### TRUFFLES' CAESAR

*With house-made croutons and Parmesan*

**\$6**

### MEDITERRANEAN KALE SALAD (GF)

*With chickpeas, red onion and feta*

**\$7**

### CLASSIC GREEK SALAD (GF)

*With cucumber, tomato, peppers, red onion, kalamata olives and feta*

**\$7**

### POTATO SALAD (GF)(DF)(VEGAN)

*With onions, capers, fresh herbs and apple cider grainy mustard vinaigrette*

**\$6**

### ROTINI PASTA SALAD

*With basil, capers and sundried tomato vinaigrette*

**\$6**

### ASIAN VEGETABLE SLAW (GF)(DF)(VEGAN)

**\$7**

*With a ginger soy dressing*

## PREMIUM SALADS

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

## ADDITIONAL ITEMS

<b>CORNBREAD</b> <i>With chili lime butter</i>	<b>\$4</b>
<b>SOFT ROLLS AND BUTTER</b>	<b>\$3.50</b>

## DESSERT

### PRICE PER PERSON

Minimum order of 6 per item

<b>SEASONAL FRUIT PLATTER (GF)(DF)(VEGAN)</b> <i>Assortment of fresh fruits</i>	<b>\$5</b>
<b>DECADENT DESSERT PLATTER</b> <i>Assortment of miniature desserts including chocolate ganache tart, lemon meringue tart, fruit tart and a selection of mini verrines and assorted French Macarons.</i>	<b>\$5</b>
<b>ASSORTED BARS AND COOKIES</b> <i>Fresh baked cookies and bars including classic brownies, Nanaimo bars, brown butter chocolate chip cookies, oatmeal cookies and white chocolate macadamia cookies</i>	<b>\$5</b>

## BEVERAGES

<b>COFFEE AND TEA SERVICE</b>	<b>\$2.95</b>
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**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*