truffles

EXPRESS

LOCAL ingredients

Truffles Express offers locally sourced and sustainable ingredients prepared daily. We are a certified Green Leader by BC Green Business, Surfrider Approved, and the first Catering Company in North America to be Biosphere Certified.

Most items are served family style in recyclable boxes with compostable tongs. Individual packaging is available for a fee. We make every effort to reduce waste!

PLACING orders

Please email your order to **events@trufflescatering.net**

Please place your order by **11:00 am** the business day before your event. When ordering for a Monday delivery, cut off is at **11:00 am** on the Friday beforehand.

For larger orders (25+) **5 business days** notice is requested.

Prices are subject to applicable TAX and 18% operations fee.

DELIVERY information

Orders **$125** or more qualify for delivery, a delivery charge of **$12.50** will apply to all orders.

For deliveries outside of normal working hours (**7:30am – 2pm**), a surcharge is applied.

A pickup fee of **$30** will apply for deliveries with equipment.

Deliveries will be scheduled within a **45 minute** window for the downtown core, and a **30 minute** window for all other locations in the Greater Victoria area and the surrounding districts in order to accommodate for traffic and delays.

ALLERGY + DIETARY needs

Many of our menu items can be modified to meet allergy and dietary requirements. Please contact Truffles directly with any questions by email. Labour fees may apply to

GF ..... GLUTEN FREE

DF ..... DAIRY FREE

V ..... VEGETARIAN

PB ..... PLANT-BASED

truffles express | p 250-544-0200 | events@trufflescatering.net | trufflescatering.net

/trufflesofficecatering /truffles.catering

Cold Beverages

Still Water **$3.00**

Bottled Juice
Assorted flavours **$3.25**

Soft Drinks
Assorted flavours **$2.95**

Sparkling Water
Assorted flavours - sugar free **$3.25**

San Pellegrino
Assorted flavours **$3.95**

Hot Beverages

Includes cream, milk, sugar, stir sticks, paper cups

Coffee-To-Go
96oz (12 cups)
Level Ground coffee or decaf
. . . . . **$34.00**

Tea-To-Go
96oz (12 cups)
Selection of Premium Metz teas
. . . . . **$34.00**

Cold Breakfast Selections

Minimum order of 6 per selection

Classic Continental V
Seasonal selection of sliced fruit, flavoured yogurt, assorted selection of baked goods and assorted juices
. . . . . **$15.95 per person**

European Continental
Fresh baked butter croissants, Island and international artisan cheese, thin shaved cured salumi, hard boiled eggs, seasonal selection of sliced fruit and assorted juices
. . . . . **$19.95 per person**

Healthy Start DF/PB
Gluten-free overnight oats with maple syrup, bananas, chia seeds and soy milk, topped with dried fruit and pumpkin seeds, served with assorted muffins, seasonal selection of sliced fruit and assorted juices
. . . . . **$18.50 per person**

Hot Breakfast Selections

Minimum order of 10 per selection

Classic Breakfast
Scrambled eggs, Hertel Meats grilled ham, maple sausage, or thick cut bacon, country fried potatoes with herbs, seasonal selection of sliced fruit, assorted selection of baked goods and assorted juices
. . . . . **$21.75 per person**

Farmstead Baked Omelette *GF/V
Spinach, Sun Wing tomatoes, scallions, bell peppers & cheddar, country fried potatoes with herbs, slow oven roasted herb crusted tomato, seasonal selection of sliced fruit, assorted selection of baked goods
. . . . . **$22.50 per person**
*GF WITHOUT BAKED GOODS

Breakfast Sandwiches

Minimum order of 10 per selection

Classic Breakfast Sandwich
Toasted English muffin, aged white cheddar, with an Island free run egg

Choice of:

Hertel Meats Bacon
Country Pork Sausage
Sun Wing Tomato V
. . . . . **$7.50 per sandwich**

Philly Breakfast Bun
Butter toasted potato bun, thinly shaved roasted beef, roasted garlic aioli, sautéed peppers and onions, aged white cheddar, with an Island free run egg
. . . . . **$9.95 per sandwich**

Manchego Egg Sandwich
Toasted brioche, hand pressed chorizo patty, Manchego cheese, bell pepper aioli, grilled and marinated vegetables, with an Island free run egg
. . . . . **$9.95 per sandwich**

Kansai Egg Sandwich
Toasted brioche, vegetarian Okonomiyaki pancake, kewpie mayo, with an Island free run egg
. . . . . **$9.95 per sandwich**

All Items are Served Family Style

Hot Items are Subject to a Pickup Fee of $30 with Equipment Picked Up the Following Business Day

Something More

Minimum order of 6 per selection

Assorted Selection of Baked Goods V

Fresh house baked varieties may include assorted muffins, scones, cake breads and pastries

. . . . . **$4.50**

(GLUTEN FREE MUFFIN) **$5.00**

Fresh Sliced Fruit GF/DF/PB

Selection of melon, pineapple, grapes and fresh berries. **$6.00**

Vanilla Berry Pot GF/V

Served individually in eco-containers

Seasonal fruit and cottage cheese topped with maple syrup and granola. **$11.00**

Filled Croissants

Minimum order of 5 per selection

House baked, choice of Hertel Meats smoked ham & swiss or spinach, feta & sundried tomato pesto

. . . . . **$6.00 each**

Sausage Rolls

Spiced pork and beef hand rolled with flaky puff pastry

. . . . . **$6.00 each**

Boiled Eggs GF

Minimum order of 6

Hard boiled eggs . . . . . **$2.00 each**

Yogurt Parfaits V

Served individually in eco-containers

Lightly sweetened Greek yogurt, triple berry compote, caramelized white chocolate & sundried fruit granola

. . . . . **$6.00**

Overnight Oats GF/DF/PB

Served individually in eco-containers

Gluten-free oats, maple syrup, bananas, chia seeds, soy milk, topped with dried fruit and pumpkin seeds

. . . . . **$6.00**

Chia Bowl GF/DF/PB

Served individually in eco-containers

Coconut milk, chia pudding, passion fruit, coconut chips, banana **$7.00**

BIOSPHERE 2025 CERTIFIED

BC GREEN BUSINESS GREEN LEADER · 2024-2025 ·

BC OCEAN FRIENDLY BUSINESS SURFRIDER APPROVED · 2024-2025 ·

All Items are Served Family Style

TRUFFLES EXPRESS

Power Bowls

Available for delivery starting at 10am
Minimum order of 8 per selection
All bowls are served on a bed of mixed greens

Tuna Poke Bowl GF/DF
Sticky rice, pickled edamame, crisp vegetables, avocado, sweetened soy reduction, Sriracha mayo, sesame seeds
$20.00

Green Goddess Bowl GF/V
Quinoa chickpea salad, arugula, broccoli, grilled zucchini, edamame, radish, avocado, lemon-basil yogurt dressing
$15.50

Oaxaca Bowl GF/V
Quinoa, cherry tomato pico de gallo, roasted green bell peppers and corn, queso, avocado, fresh cilantro, chipotle sour cream **$15.50**

Buddha Bowl GF/DF/PB
Sticky rice, cabbage slaw, tofu, avocado, radish, mushroom, cucumber, green onion, edamame, tahini sauce, sesame seeds **$15.50**

Soba Bliss Bowl GF/DF/PB
Soba noodles, spinach, gomae dressing, roasted broccoli & green bell peppers, edamame, vegetable slaw, soy marinated egg, fresh avocado, toasted sesame, crushed peanuts **$15.50**

Shawarma Bowl GF/V
Chickpeas, rice, fried falafel, roasted green bell peppers, cucumber ribbons, vegetable slaw, tomato chutney, feta, tahini sauce **$15.50**

Don Buri Bowl GF/DF/PB
Sticky rice, pickled shiitake mushrooms and ginger, sesame salted cucumber, green onion, edamame, soy marinated egg, roasted nori, hoisin shallot dressing
$15.50

Entrée Size Salads

Available for delivery starting at 10am
Minimum order of 6 per selection

Gathered Greens GF/DF/PB
Urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelized citrus vinaigrette
$14.00

Caesar Salad
Romaine, croutons, parmesan cheese, Caesar dressing, crispy capers
$14.00

Melon & Bocconcini
Romaine, melon, torn bocconcini, balsamic reduction, mint, citrus vinaigrette
$18.00

Truffles Cobb Salad
Fresh urban farmed mixed greens, pesto pulled chicken, hard boiled egg, crisp vegetables, avocado, tomato, blue cheese, candied bacon, buttermilk ranch dressing
$19.00

Elote Chicken Salad
Romaine, street corn salad, pickles, red onion, grilled chicken, cherry tomatoes, avocado
$19.00

Add Protein to a Power Bowl Or Entrée Size Salad 100g

Grilled Chicken	**$6.00**
Seared Tofu	**$6.00**
Pan Seared Shrimp	**$7.00**
Pan Seared Tuna	**$7.00**
Grilled Beef Sirloin	**$7.00**
Pan Seared Wild BC Salmon	**$9.00**

All Bowls and Entrée Size Salads are Served Individually in Eco-Containers

TRUFFLES EXPRESS

Boardroom Sandwiches

Available for delivery starting at 10am
See next page for salads and soups

SANDWICHES ARE CHEF'S SELECTION OF:

Hertel Cured Ham & Aged Cheddar
House made tomato balsamic chutney, TOPSOIL urban farmed mixed greens, roasted garlic aioli

BC Wild Salmon Wrap DF
Ocean Wise salmon, cucumber, avocado, TOPSOIL urban farmed mixed greens, sprouts, roasted garlic aioli

Smoked Hauss Brisket
Gouda, crisp lettuce, vegetable slaw, bread & butter pickles, roasted pepper mayo

Turkey, Apple & Brie
Vine-ripened tomatoes, TOPSOIL urban farmed mixed greens, roasted garlic aioli

Italian Deli
Italian deli meats, Gouda, sundried tomato tapenade, pickled banana peppers & red onion, crisp lettuce, roasted pepper aioli

Curried Egg Salad Wrap V
TOPSOIL urban farmed mixed greens, sprouts, mango, toasted cashews

Chipotle Chicken Wrap
Marinated chicken, vine-ripened tomatoes, roasted bell peppers & corn, crumbled queso, cilantro, avocado, roasted pepper aioli

Falafel Fattoush Wrap V
Fried falafel, roasted garlic aioli, crumbled feta, radish, cucumber, vine-ripened tomatoes, crisp lettuce, tzatziki

Asian Crunch Wrap DF/PB
Roasted broccoli & green bell peppers, avocado, crispy soy curls, crispy fried onion, crisp lettuce, fresh vegetable & cilantro slaw

Boardroom Sandwiches $9.75

Boardroom Lunch $15.75
CHOICE OF:
SALAD AND SANDWICH
OR
SOUP AND SANDWICH

Boardroom Complete Lunch
. . . . . $19.75
CHOICE OF:
SALAD, SANDWICH, COOKIE AND SOFT DRINK
OR
SOUP, SANDWICH, COOKIE AND SOFT DRINK

Gluten Free Bread Or Wrap
Substitution. . . . . **add $3.00**

Gluten Free Dessert
Substitution. . . . . **add $3.00**

All Items are Served Buffet Style Unless Indicated

Side Salads

Available for delivery starting at 10am

Gathered Greens GF/DF/PB
TOPSOIL urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelized citrus vinaigrette

$6.00

Caesar Salad
Romaine, croutons, parmesan cheese, Caesar dressing, crispy capers

$6.00

Watermelon Feta Salad GF/V
Minimum order of 6 per selection

Quinoa, roasted almonds, sweet onion, mint, arugula, white balsamic vinaigrette

$6.00

Quinoa Tabbouleh GF/DF/PB
Minimum order of 6 per selection

Bell peppers, Sun Wing tomatoes, red onion, cucumber, parsley, garlic vinaigrette

$6.00

Tricolore Fusilli Salad V
Minimum order of 6 per selection

Roasted broccoli & bell peppers, confit garlic pesto, fresh lemon, Grana Padano

$6.00

Soba Noodles V
Minimum order of 6 per selection

Wilted spinach, green onion, roasted broccoli & bell peppers, peanuts, gomae dressing

$6.00

House Made Soups

Available for delivery starting at 10am
Minimum order of 10 per selection
Equipment pickup fee of $30 will apply

Roasted Butternut Squash GF/DF/PB
Coconut milk, apple, ginger

$7.00

Creamy Tomato Basil GF/V
Leek, roasted fennel, bell pepper

$7.00

Harvest Vegetable Soup PB
Sautéed vegetables, roasted tomato broth, barley

$7.00

Afternoon Snacks

Available as an add-on to an order
Available for delivery starting at 10am
Minimum order of 10 per item

Garden Vegetables GF/DF/PB
Seasonal vegetables with house made roasted garlic hummus

$5.75

Artisan Cheese *GF/V
A selection of Island and international artisan cheese with house made chutney, mustard, marinated olives, dried fruits, grapes, candied almonds, artisan crostini and crackers

$9 per person
(GLUTEN FREE CRACKERS) $2.50 per portion

Sliced Fruit & Cheese *GF/V
Sliced fruit, chevre, aged cheddar, brie, artisan crostini and crackers

$12 per person
(GLUTEN FREE CRACKERS) $2.50 per portion

Meat & Cheese *GF
Hand crafted meats locally made by Haus Sausage Co., including a variety of salamis like coppa and bresaola, Island and international artisan cheese, house made chutney, mustard, marinated olives, artisan crostini and crackers

$17 per person
(GLUTEN FREE CRACKERS) $2.50 per portion

*GF WITHOUT CROSTINI AND CRACKERS

All Items are Served Family Style Unless Indicated

Hot Lunch Selections

Minimum order of 10 per selection
+ 1 hot option available for groups under 30
+ 2 hot options available for groups of 30 or more
+ 3 hot options available for groups of 60 or more
Available for delivery starting at 10am

Grilled Chicken & Gnocchi GF
Rossdown Farms chicken breast, rustic tomato sauce, pesto gnocchi, grilled zucchini
$19.75

Thyme Roasted Mushroom Cannelloni V
Ricotta, mushrooms, fresh pasta, roasted garlic-parmesan cream sauce, spring peas, baby arugula
$18.50

Butter Chicken *GF/DF
Rossdown Farms chicken, mild curry sauce, basmati rice, toasted naan, mango chutney
$17.50
(VEGAN OPTION AVAILABLE, SUB CHICKEN FOR TOFU)
*GF WITHOUT NAAN

Miso Torched Salmon GF/DF
Japanese sticky rice cakes, roasted mushrooms, ginger-scallion confit
$21.00

House Made Falafel V
3 falafel per person, roasted bell pepper, Sun Wing tomato ragout, goat feta, grilled zucchini, basmati rice, tahini sauce, pita, tzatziki
$18.50

Vegan 'Beef' & Broccoli DF/PB
Shredded soy curls, stir fried broccoli, Szechuan sauce, mushroom fried rice, sweet ginger soy, toasted sesame
$18.50

Upgrade to a Hot Lunch Combo
Includes a soft drink and a cookie **$4.00**

Sweets

Salted Caramel Squares V
House made shortbread, chewy caramel and dark chocolate with a touch of sea salt
$5.00

Lemon Blueberry Bars V
Fresh lemon and blueberries provide a perfect sweet and tart balance
$5.00

Traditional Desserts V
3 per person

May include salted toffee, pecan chocolate chunks, black forest and coconut caramel squares, double chocolate brownies, lemon bars and Nanaimo bars
$4.75

Assorted Fresh Baked Cookies V
$2.95

Chia & Flax Super Orb GF/DF/PB
Gluten free oats, flax seeds, peanut butter, semi-sweet chocolate, Madagascar vanilla
$4.50

Truffles Vegan Chocolate Brownie GF/DF/PB
Gluten free & vegan chocolate brownie with a semi-sweet chocolate glaze
$5.00

Mini Donuts V
Caramel and chocolate hazelnut
$5.00

Ukee Bar GF/DF/PB
Energizing snack bar of almonds, coconut and chocolate, inspired by the rugged beauty of Ucluelet
$5.00

Cranberry Almond Blondie DF/PB
Rich and chewy vanilla-infused dessert bar
$5.00

Macarons V
Minimum order of 12
Assorted flavours **$42.00**

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