



## CATERING MENUS

### Food Philosophy

Catered events at The Sidney Pier Hotel & Spa feature restaurant quality cuisine from Truffles Catering.

We employ an organic style that speaks thoughtfully to the character and integrity of ingredients that are fresh, local and seasonally available. Food arrives at our door from local growers and producers, and we take pride in starting from scratch with all of our recipes – no pre-peeled vegetables or vacuum sealed packaging.

As a partner in the Vancouver Aquarium's Ocean Wise™ program, we also maintain a 100% sustainable seafood menu that protects endangered species, minimizes the impact on the natural marine environment, and limits by-catch (species caught while targeting another species). As part of our eco-driven philosophy, we are wholeheartedly committed to only serving seafood that has been harvested in an environmentally sensitive and sustainable manner.

Our partnership with local suppliers is key to ensuring the highest quality product for our guests. By supporting local producers, who share our respect for the environment, we ensure optimum growing methods and conditions, frequent delivery, and peak freshness. We believe you'll taste the difference.





## BREAKFAST

### Island Continental Breakfast Buffet – \$14 per person

Includes Assorted Juices, Regular and Decaffeinated Frog Friendly Coffee™ and Selection of Numi Organic Teas

Fresh Cut Seasonal Fruit  
Assorted House-Baked Breakfast Pastries  
Yogurt, House-Made Granola and Fruit Compote

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### Peninsula Breakfast Buffet – \$21 per person (minimum 15 people)

Includes Assorted Juices, Regular and Decaffeinated Frog Friendly Coffee™ and Selection of Numi Organic Teas

Fresh Cut Seasonal Fruit  
Assorted House-Baked Breakfast Pastries  
Yogurt, House-Made Granola and Fruit Compote  
Pan Fried Potatoes and Grilled Tomatoes

#### **Select one of the following:**

Raisin Fennel French Toast with Fruit Compote and Honey Whipped Cream  
Farm Fresh, Free-Run Scrambled Eggs with Cowichan Bay Chicken Sausage and Double Smoked Bacon  
Italian Baked Omelet with spinach, roasted peppers, caramelized onion, feta, Double Smoked Bacon

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### Breakfast Buffet Enhancements

Selection of Cheeses and Cured Meats – \$6 per person  
Organic Oatmeal with Fruit and Nut Accompaniments – \$4 per person

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## BRUNCH

### **Sallas Brunch Buffet – \$40 per person** *(minimum of 20 people)*

Includes Assorted Juices, Regular and Decaffeinated  
Frog Friendly Coffee™ and Selection of Numi Organic Teas

Seasonal Fresh Fruit  
Assorted House-Baked Pastries and Muffins  
Select Artisan Cheeses  
Smoked Wild BC Salmon Lox, Capers and Red Onion  
Organic Field Greens with Toasted Hazelnuts, House Vinaigrette  
Israeli Cous Cous Salad

#### **Select two of the following:**

- Raisin Fennel French Toast with Fruit Compote and Honey Whipped Cream
- Farm Fresh, Free-Run Scrambled Eggs, Double Smoked Bacon, Fresh Farmer Chicken Sausage, Pan Fried Potatoes and Grilled Tomatoes
- Grilled Bell Pepper Benny and Back Bacon Benny with Basil Hollandaise, Pan Fried Potatoes and Grilled Tomatoes
- Cedar Plank Wild BC Salmon, Lemon & fresh herb butter, braised greens, fresh herb salad
- Free Run Chicken Pasta with Bacon, Leeks and Tomato Cream

Selection of Sweets and Pastries

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## BREAKS

### **Rise and Shine – \$10 per person**

Assorted House-Baked Pastries & Mini Muffins  
Assorted Fruit Juices  
Regular and Decaffeinated Frog Friendly Coffee™  
Selection of Numi Organic Teas

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### **Energy Booster – \$10 per person**

Assorted Cookies and Squares  
Assorted Fruit Juices and Soft Drinks

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### **Beans and Leaves – \$10 per person**

House-Baked Scones, Butter, and Preserves  
Selection of Numi Organic Teas and Biscotti  
Regular and Decaffeinated Frog Friendly Coffee™

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### **Haven Health Break – \$12 per person**

Fresh Fruit Skewers  
House-Made Granola Bars  
Assorted Fruit Juices  
Regular and Decaffeinated Frog Friendly Coffee™ Selection of Numi Organic Teas

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## A LA CARTE REFRESHMENTS

### Beverages

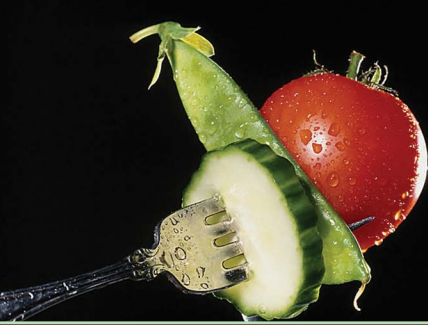
Regular and Decaffeinated Frog Friendly™ Coffee and Selection of Numi Organic Teas	\$5 per person
Hot Chocolate	\$5 per person
Assorted Regular and Diet Soft Drinks	\$2 per person
Mineral Water – Still and Sparkling	\$3 per person
Santa Cruz Organic Sodas	\$3 per person
Assorted Bottled Fruit Juices	\$3 per person
Assorted Bolthouse Fresh Juices	\$4 per person
Milk – 2%, Skim or Chocolate	\$2 per person

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### Snacks

Seasonal Fresh Fruit Skewers with Peninsula honey scented yogurt	\$6 per person
Individual Yogurt with Homemade Granola	\$5 per person
Assorted Breakfast Pastries with Butter Fresh Preserves and Honey	\$3 per person
Freshly-Baked, House-Made Cookies	\$24 per dozen
Fresh Vegetable Crudités and Dip	\$6 per person
Assorted Display of Artisan Cheeses served with Crackers & Fruit	\$8 per person
Tortilla Chips with Guacamole and Salsa	\$15 per bowl
House Made Root Chips with Garlic Sour Cream Dip	\$35 per bowl
Granola Bars	\$3 per person
Assorted Squares & Sweets	\$5 per person

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## LUNCH

### **Market Fresh Lunch Buffet – \$26 per person** (minimum 15 people)

Includes Regular and Decaffeinated Frog Friendly Coffee™  
Selection of Numi Organic Teas

#### **Soup**

Chef's Daily Soup Creation

#### **Salad**

##### **Select two of the following:**

- Roasted Garlic Fingerling Potato Salad
- Caesar Salad with foccacia croutons
- Organic Baby Greens with sweet balsamic Dijon vinaigrette, Israeli Cous Cous, fresh herbs, grilled vegetables, white balsamic Dijon vinaigrette, Shitake and Snow Pea with garlic ginger ponzu vinaigrette

#### **Build Your Own Sandwich**

Includes assorted, Sliced Cheeses, Lettuce, Tomato, Bermuda Onion and Pickles

##### **Select three of the following:**

- Egg Salad
- European Deli Meats
- Herb Roasted Vegetables
- Wild BC Salmon Salad
- Free Run Chicken Salad

#### **Dessert**

Assorted Squares & Sweets

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## LUNCH

**Plated Lunch** – \$32 per person  
(minimum 15 people)

Includes Selection of House-Baked Breads, Regular and Decaffeinated Frog Friendly Coffee™ and Selection of Numi Organic Teas

**Select one of the following for each course:**

**Starter**

- Chef's Daily Soup Creation
- Young Garden Salad, champagne citronette

**Entrée**

- Citrus Herb Wild Salmon with Wild Rice and Mushroom Pilaf
- Chicken Parmesan with Risotto Cakes and Seasonal Vegetables
- Spinach & Ricotta Agnolotti, roasted vegetables, roma tomato and basil, garlic bread

**Dessert**

- Bernard Callebaut Dark Chocolate Mousse
- Vanilla Bean Cheesecake with Seasonal Fruit

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## LUNCH

**The Pier Lunch Buffet – \$34 per person**  
(minimum of 20 people)

Includes Selection of House-Baked Breads, Regular and Decaffeinated Frog Friendly Coffee™ and Selection of Numi Organic Loose Teas

**Starter**

**Select three of the following:**

- Chef's Daily Soup Creation
- Herb Roasted Vegetable Salad
- Roasted Garlic Fingerling Potato Salad
- Israeli Cous Cous Salad
- Organic Baby Greens with House Vinaigrette
- Caesar Salad with Focaccia Croutons
- Shitake & Snow Pea Soba Noodle Salad

**Entrée**

Served with Roasted Potatoes and Fresh Seasonal Vegetables

**Select one of the following:**

- Pan Seared Dijon Herb Crusted Free Run Chicken with Woodland Mushroom Ragout, Marsala pan jus
- Cedar Plank Wild BC Salmon, Lemon & Fresh Herb Butter, Braised Greens, Fresh Herb Salad
- Alberta Beef with Grainy Mustard Jus, Wilted Spinach and Crispy Shallots
- Pasta Primavera and Roasted Garlic Cream Sauce

**Dessert**

Assorted Squares & Sweets

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## LUNCH

### Working Business Lunch – \$19 per person

Includes Regular and Decaffeinated Frog Friendly Coffee™ and Selection of Numi Organic Teas

Soup or Salad

**Select one of the following:**

- Chef's Daily Soup Creation
- Organic Field Greens with House Vinaigrette

**Sandwich**

Selection of Sandwiches

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### Earth Friendly and Body Healthy Lunch On-the-Run – \$19 per person

This eco and health smart express lunch is packaged 'to-go' with compostable containers and cutlery.

Fresh Whole Fruit  
House Kettle Potato Chips  
Whole Nut Deluxe Mountain Bar  
Bottled Water

**Select one of the following:**

- Home Cooked Ham, Qualicum Double-Cream Brie
- Chicken, Avocado & Pancetta Club
- Grilled Marinated Vegetable Wrap

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## DINNER

### Plated Dinner

(minimum of 15 guests)

**Create your own; choose one item from each course to create a three or four course menu**

Includes Selection of House-Baked Breads, Regular and Decaffeinated Frog Friendly Coffee™ and Selection of Numi Organic Teas

#### **Soup – \$8**

- Seasonal Soup
- Seafood Chowder

#### **Salad – \$10**

- Organic Baby Greens with Champagne Vinaigrette
- Orange & Fennel with Toasted Hazelnuts, Pomegranite Riesling Vinaigrette
- Baby Caesar with House made Dressing

#### **Entrée**

- AAA Beef Tenderloin – \$35  
Roasted Garlic Whipped Potato, Baby Vegetables, Butter Poached Langoustine, Tarragon Hollandaise
- Chicken Saltimbocca – \$29  
Prosciutto, Sage, Baby Vegetables, Parmesan Polenta, Warm Sun-Dried Tomato Vinaigrette
- Mushroom & Lentil Terrine – \$25  
Braised Greens, Roasted Beet Salad, Tomato Sauce
- Sesame Crusted Wild BC Salmon – \$29  
Parsnip Whipped Potato, Braised Chard, Baby Vegetables, Brown Butter Herb Sauce

#### **Dessert – \$10**

Vanilla Bean Cheesecake with Seasonal Fruit  
Zinfandel Poached Pear  
Vanilla Mars with Chantilly Cream  
Lemon Meringue Cosmopolitan

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## DINNER

### **The Pier Dinner Buffet – \$59 per person** (minimum of 20 guests)

Includes Selection of House-Baked Breads, Regular and Decaffeinated Frog Friendly Coffee™ and Selection of Numi Organic Teas

#### **Salad**

##### **Select three of the following:**

- Organic Baby Greens with House Vinaigrette
- Shitake & Snow Pea Soba Salad with Garlic Ginger Ponzu Vinaigrette
- Roasted Garlic Fingerling Potato Salad with Bacon & Caramelized Onions
- Caesar Salad with Foccacia Croutons, Israeli Cous Cous, Fresh Herbs, Grilled Vegetables, White Balsamic Dijon Vinaigrette

#### **Entrée**

Served with Roasted Potatoes and Fresh Seasonal Vegetables

##### **Select two of the following:**

- Grilled Wild BC Salmon, Braised Fennel & Tomato Ragout, Lemon Cream Sauce
- Cabernet Braised Beef Short Ribs, Mushroom Demi
- Coco-Chili Rubbed Porkloin, Sea Cider Apple & Pear Compote, Star Anise, Cinnamon Glaze
- Prosciutto Wrapped Chicken, Bell Pepper Cream Sauce
- Wild Mushroom Strudel

#### **Dessert**

Assortment of Signature Desserts

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## RECEPTION

### Delectable Hors d'Oeuvres *(minimum of 2 dozen per selection)*

#### **Cold Appetizers** – \$38 per dozen

Wild BC Salmon lox, fresh herb cream cheese and kelp roe on an edible spoon  
Chilled Giant Prawn, citrus-herb marinade with a spicy Caesar infusion  
Duck Rillettes with fig-raisin jam on brioche  
Blue Claire and pistachio crusted grapes with port infusion  
Chic pea, roasted red pepper and chevre sliders

#### **Cold Appetizers** – \$36 per dozen

Apricot-Herb Stuffed Chicken Pinwheels  
Savory Butternut Squash Scone, smashed minted sweet peas and parmesan  
Lemon Scented Chevre and Thyme wrapped with grilled zucchini  
Bruschetta Crostini  
Inside out petite quiche with Prosciutto and Qualicum Blue Claire  
Spanakopita  
Goat cheese and fig jam in filo

#### **Hot Appetizers** – \$42 per dozen

Ginger Cilantro Crab Cakes with lime aïoli  
Cajun Corn Fritter, blackened prawn and chipotle-lime crème fraîche  
Coconut-Cashew Shrimp Lollipop with mango chutney  
Dijon-Herb Crusted Lamb Chop (multiples of 8 only)  
Coco nib and chili rubbed beef skewers  
Braised Short Rib stuffed brioche, cambozola and tomato-balsamic chutney  
Chicken Satay with peanut dipping sauce

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## RECEPTION

### Reception Platters

*(minimum of 15 people)*

#### From the Water

##### **Vancouver Island Sushi**

Cold smoked wild BC salmon, sesame coriander crab, baby shrimp, pickled ginger, wasabi, soya  
50 pieces – \$100    75 pieces – \$140    100 pieces – \$180

##### **Vegetarian Sushi**

Wildflower California rolls, vegetable maki sushi, avocado and egg, yam and shitake mushrooms; pickled ginger, wasabi, soya sauce  
50 pieces – \$95    75 pieces – \$130    100 pieces – \$170

##### **Wild BC Salmon Lox**

Lemons, capers, sweet red onions, dill cream cheese, rye bread  
One side – \$200

##### **Queen Charlotte Albacore Tuna**

Coriander-fennel crusted sashimi, cold smoked Albacore loins, capers, sliced sweet onions, lime wedges, baguette  
Small – \$135    Medium – \$195    Large – \$250

##### **West Coast Seafood Display**

Lemon gewürztraminer poached prawns, BC Alder smoked salmon, Ocean Wise west coast smoked Albacore tuna, candied hot smoked salmon tarragon scented clams and mussels  
Medium – \$270    Large – \$450

#### From the Garden

##### **Garden Fresh Vegetables**

Variety of seasonal vegetables, local when available, with fresh herb sour cream dip  
Medium – \$85    Large – \$115

##### **Mediterranean Mezze Platter**

Marinated feta, olives, pistachio rolled goat's cheese, popcorn chick peas, artichokes, grilled summer squash and spring onions, chi pea hummus, tzatziki, pita crisps  
Add: mint pesto marinated lamb skewers \$3

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## RECEPTION

### Reception Platters

*(minimum of 15 people)*

#### From the Garden

##### Tuscan Antipasto Spreads

Spinach and leek dip, traditional tomato bruschetta, white bean thyme spread buttery breadsticks, toasted pita, grilled baguette

Small – \$80    Medium – \$110    Large – \$140

#### From the Land

##### Artisan Charcuterie

A selection of house smoked and traditionally cured meats, game terrine, marinated olives, spiced fruit compote, baguette, artisan crackers

Small – \$145    Medium – \$170    Large – \$200

##### Premium Artisan Cheese

Beautiful Quebecois cheese, may include St. Raymond, Blue Brie, triple cream brie, ash preserved goat cheese, Oka. Includes ig compote, caramelized apple, toasted pecans, artisan crackers

Small – \$145    Medium – \$180    Large – \$200

##### Warm Baked Brie 2.5kg

Whole wheel of Comox Valley brie, brandied apricot compote, candied pecans, baguette  
\$225

##### Italian Antipasti

Shaved Pecorino, marinated feta cheese, provolone, Parma ham, capicola, Genoa salami, charred spring onions, oven dried tomatoes, grilled eggplant and summer squash, marinated bell peppers and mushrooms, artichokes, olives, focaccia

Small – \$95    Medium – \$125    Large – \$170

##### Island Meat and Cheese

House smoked ham, Dijon rosemary rubbed sirloin of beef, Genoa salami, prosciutto, Qualicum and Comox Valley cheese may include goat cheese, brie, smoked cheddar, Raclette, Blue Claire, artisan crackers

Small – \$125    Medium – \$155    Large – \$180

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