



DAY OF IMPACT 2023

Our cuisine for the Day of IMPACT is provided by Truffles Catering, a longstanding supporter of this conference. Truffles has maintained a commitment to innovation in environmental stewardship since the inception of its sustainability program in 2008. This program encompasses management principles for purchasing, transportation, waste, energy and water, community involvement and climate action.

Truffles attained the highest certification level from the Vancouver Island Green Business Certification Program: continuous recipient of the Green Business of the Year award from the Saanich Peninsula Chamber of Commerce.

Truffles works to create the green standard for “low impact” events by successfully diverting 95% of waste through the adoption of a comprehensive composting and recycling system used in-house and on-site at events.

Truffles sources from suppliers that share our vision for sustainability. Truffles Catering is a founding wholesale purchaser for South Island Farm Hub, a local not for profit organization created to provide a centralized location for local farmers, growers, and producers to bring their products to broaden exposure to local businesses and households. In its inception it was just farms, it has grown to foragers, ranchers, jam/ chutney producers and many other locally sourced and made products. We look for partners who are committed to sustainable innovation and integrity, and who produce natural and ethical foods. We source sustainable seafood that is Ocean Wise certified and use preservative and additive free food items.

Thank you for joining us for Day of IMPACT 2023!

WHALE WATCHING MENU

BREAKFAST SANDWICH

House baked parmesan herb biscuit, aged cheddar, Island free run egg and Sun Wing tomatoes

Vegetarian

CHIA & FLAX SUPER BARS

Gluten free oats, buckwheat groats, sesame butter, semi-sweet chocolate, Madagascar vanilla.

Vegan / Gluten-free

FIELD FIVE FARMS - LUNCH MENU

- CANAPES -

'AAA' BEEF SHORT RIB

Rilletto butter toasted house made brioche, charred green onion.

POLENTA

House made cashew chèvre, roasted caponata salad.

Gluten-free/ Vegan / Contains Nuts

ISLAND FORAGED MUSHROOM RAGOUT

House toasted brioche, locally foraged nettle pesto, roasted pine nuts.

Vegetarian

- SOUP -

GUEST CHEF CREATION

FISHBONE SOUP

From the Salish Sea and Island Farms

- SALAD -

ROASTED BABY BEETS

Island grown candy cane and golden varieties, braising greens, Salt Spring Island goat cheese dressing, sherry gastrique

Gluten-free / Vegetarian / Halal

BROCCOLINI

Roasted bell pepper, garlic, chili oil, Grana Padano

Gluten-free / Vegetarian / Halal

- MAINS -

PAN SEARED GNOCCHI

Brown butter, JC Herb sage sauce.

Vegetarian / Halal

OCEAN WISE BC SPRING SALMON

Soubise sauce, butter braised Island grown radishes, BC watercress-herb salad.

Gluten-free / Halal

ALBERTA 'AAA' SHORT RIBS

Slow braised, BC-grown yam puree, chimchurri sauce, parsnip chips.

Gluten-free

- DESSERT -

DESSERT GRAZING BOARD

An eye catching and delicious assortment of in-house creations that will always strike a sweet note.

Chef's selection may include the following:

Variety of house made marshmallows | Miniature crème brûlée | Caramel- pistachio popcorn clusters | Variety of cup cakes | Truffles signature brownie | Assorted chocolate truffles | Decorated macarons | Artisan meringue cookies | Chocolate paté | Lemon-raspberry tartlets | Salted caramel squares | Chocolate mousse shots | Dessert pops | Chocolate dipped strawberries | Pavlovas

FRESH SLICED FRUIT

Selection of melons, kiwi, pineapple, grapes, Saanich Peninsula berries

Gluten-free / Vegan