



GRAZING

PENDRAY INN & TEA HOUSE

Your Vision, Artfully Catered

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2024

GRAZING

SMALL.....35-40 bites
 MEDIUM50-55 bites
 (servings per platter are approximate)

GFGLUTEN FREE
 DFDAIRY FREE
 VVEGETARIAN
 PBPLANT-BASED

OCEAN WISE Our seafood is Ocean Wise Certified



ALL ITEMS ARE SERVED CHILLED OR AT ROOM TEMPERATURE

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

Raised & Cultured

The Grazing Board ^{GF*}

The best of all worlds! Hand crafted meats locally made by Haus Sausage Co., a selection of Island and international artisan cheese, grilled vegetables, house made chutney, mustards, marinated olives, pickles and ferments, assembled on a live edge wooden board and served with artisan crostini and crackers

Serves groups of 30-40 people. **\$495**

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

Small. **\$182**

Medium. **\$230**

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

Small. **\$182**

Medium. **\$230**

Charcuterie ^{GF*/DF}

Hand crafted meats locally made by Haus Sausage Co., including a variety of salamis like coppa and bresaola, Berryman Farms sausages, house made chutney, mustard, marinated olives, dried fruits, candied almonds, artisan crostini and crackers

Small. **\$182**

Medium. **\$230**

BBQ Duck ^{DF}

Slow roasted breast with cucumber, bean sprouts, plum sauce, hoisin glazed shallots, five spice pickled carrots, ginger scallion crêpes

Small (25 crêpes). **\$182**

Medium (35 crêpes). **\$230**

Honey Balsamic Roasted Dates ^{GF}

Crispy double smoked bacon, gorgonzola, pine nuts, on a bed of arugula

Small. **\$89**

Medium. **\$120**

Flank Steak ^{DF}

Grilled and carved, cilantro soy dressing, roasted heirloom gem tomatoes, crispy garlic and shallots, grilled baguette

Small. **\$182**

Medium. **\$230**

Grilled Okanagan Peaches & Parma Ham

Local baby arugula, Fior di latte, extra virgin olive oil, splash of sherry vinegar, ciabatta croutons

Small. **\$182**

Medium. **\$230**

(SEASONALLY AVAILABLE JULY-AUGUST)

** Gluten free without artisan crostini and crackers*

*Substitute gluten free crackers for **\$2.50** per portion*

Sustainably Sourced Seafood

Seacuterie Grazing Board ^{GF*}

The best of all oceans! A wide selection of seafood that may include Haida Gwaii albacore tuna, West Coast crab dip, smoked Pacific octopus, hot and cold smoked salmon, poached Ocean Wise shrimp, smoked oysters, accompanied with pickled vegetables, niçoise potatoes, grilled vegetables and preserved lemon-herb cream cheese, assembled aboard a 3' ice tray

Serves groups of 25-30 people. **\$605**

Tuna Poke ^{GF/DF}

Ahi tuna, sesame rice, marinated cucumber, edamame, avocado, sambal mayo

Small. **\$182**

Medium. **\$230**

Salmon Lox

Whipped cream cheese, lemon, capers and red onion served with bagel crisps

Small **\$182**

Medium. **\$230**

Coast Sushi ^{GF/DF}

Maki rolls with a variety of seafood that may include crab, smoked salmon, shrimp and tuna, served with pickled ginger, wasabi and tamari

50 pieces **\$105**

100 pieces **\$194**

West Coast Crab Dip ^{GF*}

Dungeness and rock crab, cream cheese, spring onion, confit garlic, Old Bay seasoning, artisan crostini and crackers

Small **\$173**

Medium. **\$220**

West Coast Seafood Selection ^{GF*/DF}

Wild BC salmon lox, albacore tuna, hot smoked and candied West Coast salmon, marinated octopus, poached shrimp, tomato-horseradish sauce, artisan crostini and crackers

Small **\$204**

Medium. **\$252**

Poached Prawns ^{GF/DF}

Pinot gris poached with fresh herbs, lemon and tomato-horseradish sauce

50 pieces **\$100**

100 pieces **\$173**

Haida Gwaii Albacore Tuna ^{GF/DF}

Tataki style, lightly seared, with crispy garlic and chilli parsley oil, harissa, lemon olive oil, herb salad

Small **\$195**

Medium. **\$257**

Shrimp Salad Rolls ^{GF/DF}

Vermicelli noodles, crisp vegetables, mango and fresh herbs rolled in rice paper, with Thai chilli sauce

15 rolls **\$130**

25 rolls **\$210**

** Gluten free without artisan crostini and crackers*

*Substitute gluten free crackers for **\$2.50** per portion*

Vegetarian & Vegan

Mezza Grazing Board ^v

An abundance of variety perfect for sharing! May include but not limited to: sundried tomato gougères, falafels, dolmades, caramelised onion dip, grilled and raw vegetables, marinated olives, pickles and ferments, a curated cheese selection, assembled on a live edge wooden board and served with artisan crostini and crackers

Serves groups of 30-40 people. **\$415**

Chargrilled Vegetables ^{GF/PB}

Locally harvested seasonal summer squash, charred bell peppers, balsamic eggplant and portobello mushroom, oven dried Sun Wing tomatoes, heirloom baby carrots and Longview Farms grilled asparagus

Small. **\$95**
Medium. **\$120**

Garden Crudités ^{GF/V}

Seasonal vegetables, roasted garlic hummus, herb artichoke dip

Small. **\$95**
Medium. **\$120**

Avocado Salad Rolls ^{GF/PB}

Avocado, vermicelli noodles, crisp vegetables, mango and fresh herbs rolled in rice paper, served with Thai chilli sauce

15 pieces. **\$120**
25 pieces **\$205**

Polenta Fries ^{GF/V}

Creamy parmesan polenta with spicy roasted Sun Wing tomato sauce

50 pieces **\$100**
70 pieces **\$120**

Vegetarian Sushi ^{GF/V}

Vegetable maki rolls with avocado and tempura yam, served with pickled ginger, wasabi and tamari

50 pieces **\$100**
75 pieces **\$120**

House Made Root Vegetable Chips ^{GF/PB}

Yukon gold potatoes, yams, sweet potatoes, carrots, red and golden beets

Small. **\$105**
Medium. **\$131**

Fiesta Dips & Spreads ^v

Cilantro and spring onion salsa, buffalo cauliflower dip, green chilli guacamole, tortilla chips and sopapilla bread

Small. **\$84**
Medium. **\$105**

Coconut Red Lentil Dahl ^{PB}

Toasted garam masala spices and red lentils stewed in coconut milk with fresh coriander, charred lime, served with grilled naan and papadum

Small. **\$84**
Medium. **\$105**

Burrata ^v

Italian cow's milk mozzarella with a creamy filling, Sun Wing heirloom tomato, grilled baguette, torn basil, extra virgin olive oil

Small. **\$95**
Medium. **\$131**

Mezze ^v

A taste of the Mediterranean! Marinated feta, cauliflower fritters, house made pickles, olives and ferments, chive goat cheese, fried artichokes, chargrilled vegetables, caramelised onion dip, roasted garlic hummus, artisan crostini and crackers

Small. **\$131**
Medium. **\$183**

Grilled Asparagus & Truffle ^{GF/V}

Local Island asparagus (when in season), extra virgin olive oil, shaved pecorino, garlic chips and local microgreens

Small. **\$131**
Medium. **\$183**

** Gluten free without artisan crostini and crackers*

*Substitute gluten free crackers for **\$2.50** per portion*

Desserts

Dessert Grazing Board v

Sugar, Sugar! An eye catching, show stopping display of in-house creations that will always strike a sweet note...may include, but not limited to: cinnamon dusted churros, fresh marshmallows, mini cupcakes, decorated macarons, assorted tartelettes, chocolate truffles and so much more, assembled on a live edge wooden board

Single board (125 pieces) **\$435**

Double decker (250 pieces) **\$810**

Fresh Sliced Fruit GF/PB

Selection of melons, pineapple, grapes, Saanich Peninsula berries (when in season)

Small..... **\$100**

Medium..... **\$131**

Pâtisserie v

Madeleines, palmiers, macarons, éclairs, petit gâteaux, chocolate dipped strawberries

(MINIMUM 3 DOZEN)..... **\$42 per doz**

Chocolate Truffles GF/V

An ever changing assortment of creative and classic flavours

(MINIMUM 3 DOZEN)..... **\$39 per doz**

Traditional Desserts v

A selection of traditional and house made sweets that may include salted caramel bars, lemon blueberry bars, pecan and chocolate chunk squares, black forest cheesecake, double chocolate brownies, Medjool date squares, Nanaimo bars

(MINIMUM 3 DOZEN)..... **\$38 per doz**

Churros v

House made, cinnamon sugar dusted and served with dulce de leche

(MINIMUM 3 DOZEN)..... **\$45 per doz**





LOCAL ingredients

At Truffles Catering we are passionate about providing a culinary experience that will elevate your event with exquisite flavours and unforgettable presentation. Our relationships with local farmers allow us to bring in flavourful and healthy ingredients that inspires an innovative and memorable culinary experience that we've built our reputation on.

DEDICATED service

With over 30 years of experience, Truffles Catering provides outstanding culinary experiences. Our dedicated, highly trained on-site managers and chefs will be designated to you for your event. We'll manage the event procedures and ensure that everything comes together as envisioned.

ETHICAL choices

We deeply care about our impact on our Island's environment and community. We are a green certified business with a long-standing tradition of supporting charities. Each year, our companies raise over \$30,000 to benefit these local organizations.

