



# PLATED

PENDRAY INN & TEA HOUSE

Your Vision, Artfully Catered

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2025

# PLATED

GF ..... GLUTEN FREE  
DF ..... DAIRY FREE  
V ..... VEGETARIAN  
PB ..... PLANT-BASED

**OCEAN WISE** Our seafood is Ocean Wise Certified



MENUS ARE BASED ON A MINIMUM OF 50 GUESTS, SURCHARGE WILL APPLY FOR LOWER GUEST COUNTS

ENTRÉE PRICING IS BASED ON A THREE COURSE DINNER

A SURCHARGE OF \$300 WILL APPLY FOR 30 - 49 GUESTS

PLATED DINNERS BELOW 30 GUESTS REQUIRE A CUSTOM QUOTE

FINAL GUEST COUNT, SEATING CHART, GUEST ALLERGIES AND MEAL SELECTIONS ARE DUE 21 DAYS PRIOR TO EVENT

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

## SELECT ONE STARTER:

### Roasted Butternut Squash Soup GF/PB

Spiced pumpkin seeds, caramelized pear

### Smoked Tomato Tarragon Soup GF

Slow roasted roma tomato, roasted garlic  
parmesan cream, micro basil

### Sprouts & Shoots Salad GF/PB

Shaved fennel, radish, heirloom carrot, citrus segments,  
pickled shallot, white balsamic vinaigrette

### Roasted Beet Salad GF/V

Island beets, whipped ricotta, spiced hazelnuts,  
halloumi 'croutons', urban farmed mixed greens,  
fennel, shallot vinaigrette

### Burrata & Sun Wing Tomatoes v

Basil pistou, confit Sun Wing heirloom cherry tomatoes,  
fried ciabatta croutons, balsamic reduction,  
crispy garlic, micro basil

### Crab & Spot Prawn Salad GF/DF

Avocado mousse, cucumber, mango, crispy potato, micro  
arugula, fennel marmalade, preserved lemon vinaigrette

..... **add \$5**

### Brown Butter Seared Gnocchi v

Oven dried tomato shallot bruschetta, micro basil, parmesan

### Albacore Tuna Crudo GF/DF

Crispy garlic and chili-parsley oil, harissa, lemon olive oil,  
fresh herb salad ..... **add \$3**

### Crispy Confit Pork Belly

House made cavatelli, fennel purée, asparagus, snap peas,  
shimeji, Grana Padano

### Cured Sockeye Salmon Tartare

Marinated cucumber dill salad, confit lemon, caviar,  
horseradish crème fraîche, baguette

..... **add \$3**

## Local Seasonal Flavours

### Asparagus Salad GF

Cured egg yolk, garlic crumb, Parmigiano Reggiano, nori,  
confit Sun Wing tomatoes, arugula

(SEASONALLY AVAILABLE MAY—JUNE)

## Enhancements

### Bread Service

Local artisan breads with whipped salted butter,  
elegantly served to each table or pre-set

at each table ..... **add \$3.5 per person**

### Additional Starter Courses

Surcharge where applicable ..... **add \$12 per person**

### Palate Cleanser

House made lavender lemon or raspberry

mojito sorbet ..... **add \$5 per person**

## SELECT ONE ENTRÉE:

### Haida Gwaii Halibut GF

Locally foraged mushrooms, summer squash & asparagus succotash, polenta croutons, creamed corn, sunflower shoots, herb oil ..... **\$92**

### Wild BC Salmon GF/DF

Almond quinoa fritter, baby green beans, romesco, thai chili herb chimichurri ..... **\$73**

### North Pacific Sablefish GF

Ginger scallion sticky rice, soy pickled shiitake, carrot ribbons, radish, kimchi butter, dashi broth. .... **\$92**

### Rosstown Farms Chicken GF

Yukon Gold boulanger potato, roasted carrot, celery root, butternut squash, braised king oyster mushrooms, natural jus. .... **\$70**

### Brome Lake Duck Breast

House made confit duck and potato pierogi, baby summer squash, spiced carrots, stone fruit jus ..... **\$82**

### Berryman Farms Pork GF

Local Island pork duo: smoked tenderloin, confit belly, roasted butternut squash, caramelized apple, crimson beets, pine nut sunchoke purée, brown butter verjus ..... **\$70**

### Peace Country Lamb

Braised lamb shoulder croquette, herb crusted chop, smokey eggplant, braised fennel & carrot, tomato fondue, natural jus ..... **\$80**

### Alberta 'AAA' Beef Short Rib GF

Yukon Gold potato & carrot roesti, creamed leeks, charred broccolini, braised chippolini onion, red wine jus ..... **\$72**

### Alberta 'AAA' Beef Tenderloin GF

Sous vide tenderloin, truffled fondant potatoes, locally foraged mushrooms, asparagus, roasted garlic, red wine demi-glace. .... **\$120**

## Plant Based

### Sweet Potato Ravioli PB

Beet infused pasta, celeriac purée, basil pesto, asparagus, summer squash, toasted pine nuts, crispy kale ..... **\$70**

### Sofrito & Gnocchi GF/PB

Basil pesto, charred leek, braised fennel, micro arugula, toasted pine nut "parm" ..... **\$70**

A SECOND ENTRÉE SELECTION IS AVAILABLE FOR A FEE OF \$5 FOR EACH GUEST

A THIRD ENTRÉE SELECTION IS AVAILABLE FOR A FEE OF \$7 FOR EACH GUEST

IF MULTIPLE ENTRÉES ARE SELECTED, SELECTION IS REQUIRED TO BE INDICATED ON EACH GUEST PLACE CARD

## SELECT ONE DESSERT:

### Chocolate Crèmeux v

Rich, silky and decadent chocolate pâté, white chocolate cream, almond praline, house made banana gelato

### Coconut Panna Cotta GF/PB

Passion fruit, almond milk, Gobind Farms berries, caramel-pistachio popcorn

### Honey Citrus Cheesecake v

Honeycomb, lemon mousse, candied orange zest, carbonated citrus salad, caramelized white chocolate crumb

### Red Wine Poached Pear GF/V

White chocolate bavarois, pistachio praline, meringue, spiced red wine gel, white chocolate crumb

### Matcha Cake v

Yuzu curd, sesame ice cream, Gobind Farms berries, house made sesame snap

### Truffles "Black Forrest Cake" GF/PB

Brownie, brandy soaked cherries, aerated dark chocolate ganache

## Local Seasonal Flavours

### Summer Pavlova GF/V

Lemon curd, fresh Gobind Farms berries, kiwi coulis, candied rhubarb ribbons  
(SEASONALLY AVAILABLE MAY-SEPTEMBER)

### Strawberry Rhubarb Mille-Feuille v

Layers of crispy buttery filo pastry, rhubarb curd, stewed Gobind farms strawberries, pastry cream, pistachio crumb, rosé gel  
(SEASONALLY AVAILABLE MAY-SEPTEMBER)



## 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.

