



CANAPÉS

PENDRAY INN & TEA HOUSE

Your Vision, Artfully Catered

250.544.0200 events@trufflescatering.net trufflescatering.net

2024

CANAPÉS

SUGGESTIONS

Pre-Dinner Canapés: 2-3 pieces per person
 (1-2 hours)

Meal Replacement: up to 5 canapés to
 complement grazing and food station
 menus (4-6 Hours)

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

OCEAN WISE Our seafood is Ocean Wise Certified



A MINIMUM OF 50 PIECES PER SELECTION

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE
 STAFFING AND EQUIPMENT ARE ADDITIONAL

Truffles Timeless Favourites

Arancini ^v
Fried golden, oven dried Sun Wing tomato,
bocconcini. **\$4 ea**

Pan Seared Scallop ^{GF/DF}
Ocean Wise, pancetta vierge. **\$4.50 ea**

Pork Belly ^{GF/DF}
Berryman Farms pork, crispy garlic,
parsley, chilli oil **\$4.10 ea**

Seafood

Spring Pea Agnolotti
Dungeness crab, parmesan cream **\$4.40 ea**

Salmon 'Saltimbocca' ^{DF}
Wild BC salmon, basil, prosciutto, crispy filo. **\$4.20 ea**

Haida Gwaii Halibut Taco
Pico de gallo, avocado crema, pickled jalapeño **\$4.50 ea**

Miso Sablefish ^{DF}
Pickled shiitake, dashi broth. **\$4.40 ea**

Meat

Short Rib Croquette
AAA Alberta beef, cauliflower purée, chervil **\$4 ea**

Duck Corn Dog ^{DF}
Hoisin, shallot aioli **\$4.20 ea**

Southern Fried Chicken
House made mini waffle, maple butter,
pickled onion **\$4.20 ea**

Spanish Chorizo Ragout ^{DF}
Creamy polenta cake, charred peppers **\$4.10 ea**

Vegetarian

Spring Pea Agnolotti ^v
Black truffle, charred scallion, parmesan cream **\$4.25 ea**

Truffled Potato Duchess ^{GF/V}
Fondant, caramelized whipped potato,
purple potato chip **\$4 ea**

Devilled Hen Egg ^{GF/DF}
Beet cured, celeriac remoulade, celery root chip **\$4 ea**

Cauliflower Pakora ^v
Spinach, warm spices, spiced yoghurt **\$4 ea**

Plant Based

Jackfruit "Pulled Pork" Taco ^{PB}
Crispy shell, pico de gallo, house bbq sauce **\$4.10 ea**

Mushroom "Wellington" ^{PB}
Puff pastry, spinach, cashew chèvre. **\$4.10 ea**

Prosecco Arancini ^{GF/PB}
Saffron, roasted tomato chutney **\$4.10 ea**

Sweet Potato Ravioli ^{PB}
Sage, pine nut pesto. **\$4.10 ea**

Only offered as a complement to a heavy reception or
a full meal service

minimum order of 50 per selection

Truffles Timeless Favourites

Smoked Salmon 'Profiterole'

Wild sockeye salmon mousse, pickled red onion, crispy caper **\$4.20 ea**

Beef Carpaccio GF

AAA Alberta beef tenderloin, creamy fried polenta, truffle aioli, shaved parmesan **\$4.20 ea**

Compressed Watermelon GF/V

Puffed goat cheese, aged balsamic gel, mint **\$4 ea**

Seafood

Salmon Nigiri GF/DF

Chef's selection tamari style Japanese sticky rice, wasabi 'kewpie' mayo, pickled daikon **\$4.20 ea**

Beet Cured Sockeye Salmon

House cured wild Pacific salmon, potato blini, crème fraîche, tobiko **\$4.20 ea**

Tuna Tataki DF

XO sauce, house made scallion cracker, seared Pacific albacore tuna **\$4.40 ea**

Albacore Tuna Tacos

Tuna tartare, leche de tigre, avocado crema, pickled jalapeño **\$4.40 ea**

Meat

Parma Ham GF

Herb marinated bocconcini, compressed honeydew and cantaloupe **\$4.10 ea**

Duck Confit Rilette

Brioche toast, grape, port fluid gel, chervil **\$4.40 ea**

Grilled Flank Steak

Corn fritter, charred red onion, chimichurri **\$4.20 ea**

Duck Prosciutto

Thyme scone, crème fraîche, house made orange marmalade **\$4.20 ea**

Vegetarian

Beet Carpaccio GF/V

Puffed goat cheese, pistachio crumb, white balsamic **\$4 ea**

Sundried Tomato 'Profiterole' v

Fresh basil, cream cheese, parmesan **\$4.20 ea**

Truffled Asparagus v

Yukon gold blini, crème fraîche, crispy shallot **\$4.20 ea**

Spring Pea Mascarpone GF/V

Papadum crisp, pea shoot, mint **\$4.10 ea**

Plant Based

Quinoa Cashew Fritter GF/PB

Roasted corn chutney, pine nut emulsion **\$4 ea**

Roasted Tomato Tart PB

Caramelized onion jam, cashew chèvre, balsamic gel **\$4 ea**

Temari Nigiri GF/PB

Japanese sticky rice, cucumber, avocado cream, pickled radish **\$4 ea**

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minimum order of 50 per selection

Something Sweet

Lollipops v

Chef selection of housemade dessert pops. May include decorated macarons, house made chocolate dipped marshmallow or cheesecake pops **\$4.20 ea**

Truffles GF/V

Our signature chocolate truffles in a variety of flavors, which may include chocolate orange, chai latte, earl grey, chili lime and coconut white chocolate **\$4 ea**

Chocolate Dipped Strawberries GF/V

Fresh from Gobind Farms when in season and decorated in a variety of toppings from nuts to cookie crumb to caramelized white chocolate **\$4 ea**

Chocolate Pâté v

Silky and devilishly rich chocolate, crispy crêpe, decorated with coffee mascarpone. **\$4.20 ea**

Little Cakes v

Bite sized decorated cakes. The cutest little things, great for all your special occasion needs. **\$4.20 ea**

Lemon Meringue Tartelettes v

Bold balance of sweet and tart lemon curd with torched meringue. **\$4 ea**

S'more v

Classic summer sweet. Graham wafer, our signature chocolate truffle and torched housemade marshmallow **\$4 ea**

Grilled Peach GF/V

Country Bee honey-ricotta, candied pistachio crumble (SEASONALLY AVAILABLE JULY-AUGUST) **\$4.10 ea**

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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.

