



# FOOD STATIONS

PENDRAY INN & TEA HOUSE

Your Vision, Artfully Catered

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2024

# FOOD STATIONS

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

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



PRICES ARE PER PERSON, MINIMUM ORDER OF 50 GUESTS  
PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE  
STAFFING AND EQUIPMENT ARE ADDITIONAL  
CHEF LABOUR IS \$40 PER HOUR FOR EACH CHEF REQUIRED (MIN 4 HOURS)

# FOOD STATIONS

## Fresh Shucked Kusshi Oysters GF/DF

Farmed in the pristine territorial waters of the K'omoks First Nation, located in Stellar Bay of the Pacific Northwest of BC, Kusshi oysters offer a clean, delicate flavour, served with mignonette, citrus and tabasco

3 oysters per person . . . . . **\$14 per person**

## Tuna Poke GF/DF

Albacore tuna served in a floral ice bowl with sticky rice, pickled edamame, avocado, assorted fresh vegetables, sweetened soy reduction, sriracha mayo and toasted sesame seeds . . . . . **\$14 per person**

## TOPSOIL Salad Bar GF/V

TOPSOIL urban farmed mixed greens with a selection of fresh toppings: vertically farmed microgreens, toasted seeds, dried fruit, crisp vegetables, Sun Wing tomatoes, quinoa, hardboiled eggs, goat cheese and a variety of salad dressings . . . . . **\$14 per person**

## Alberta 'AAA' Beef Carvery GF/DF

All beef carveries accompanied with Dijon mustard, horseradish, pan jus and house made chutney

*Choice of:*

Sirloin . . . . . **\$16 per person**

Striploin . . . . . **\$17 per person**

Prime Rib . . . . . **\$25 per person**

## Yucatan Taco Bar

*2 tacos per person*

Toasted flour tortillas, vertically farmed microgreens,

Sun Wing tomato lime-tequila salsa, queso fresco, guajillo pepper aioli

*Choose two fillings:*

Fried Ling Cod

Haus Sausage Chorizo

Adobe Pulled Chicken

Salt Spring Island Tofu (v)

. . . . . **\$14 per person**

## Pasta Alla Ruota v

*Requires two chefs*

Linguine tossed inside a wheel of Parmigiano Reggiano with shaved truffles to finish. . . . . **\$19 per person**

## Primo Pasta Bar

3 oz portion of pasta with your choice of toppings

Ricotta Tortellini . . . . . **\$14 per person**

Brown Butter Gnocchi . . . . . **\$14 per person**

*Choose three flavours:*

## Eggplant Marinara v

Slow roasted Sun Wing tomatoes and stewed eggplant

## Classic Beef Bolognese

Grana Padano, baby arugula

## Forest Mushroom Ragout v

Seasonal selection of locally foraged mushrooms simmered with garlic, herbs and cream

## Asparagus Tips & Crispy Pancetta

Cowichan Valley asparagus, sautéed Sun Wing grape tomatoes and pancetta butter

(SEASONALLY AVAILABLE MAY-JUNE)

## 'Soul Food' Martinis

Decadent comfort food with your choice of toppings

Garlic Whipped Potato . . . . . **\$14 per person**

*Choose three flavours:*

## Butter Chicken GF/DF

Rosstown Farms chicken stewed in aromatic spices and coconut milk

## Alberta 'AAA' Short Rib GF

Slow cooked and served in a reduced broth

## Forest Mushroom Ragout GF/V

Seasonal selection of locally foraged mushrooms simmered with garlic, herbs and cream

## Ocean Wise Shrimp GF

Sautéed with garlic, butter, shallots and a splash of Pinot Gris

## Asparagus Tips & Crispy Pancetta GF

Cowichan Valley asparagus, sautéed Sun Wing grape tomatoes and pancetta butter

(SEASONALLY AVAILABLE MAY-JUNE)



## **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.

