



# FOOD STATIONS

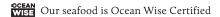
## PENDRAY INN & TEA HOUSE

Your Vision, Artfully Catered 250.544.0200 events@trufflescatering.net trufflescatering.net



# FOOD STATIONS

GF	GLUTEN FREE
DF	DAIRY FREE
v	VEGETARIAN
РВ	PLANT-BASED



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

### TOPSOIL Salad Bar GF/V

### Alberta 'AAA' Beef Carvery GF/DF

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

Choice of:

Sirloin\$1	6 per person
Striploin\$1	7 per person
Prime Rib \$2	5 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 Rossdown 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.

