



FESTIVE BUFFET MENU

PENDRAY INN & TEA HOUSE

Your Vision, Artfully Catered

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2026



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.

When exploring this menu, we trust the passion behind its creation inspires the vision of your event. We look forward to offering you a tailored experience with custom menus created from fare that is true to Vancouver Island.

FESTIVE BUFFET MENU

MINIMUM ORDER OF 30 GUESTS
PRICING IS SUBJECT TO TAXES AND 18% OPERATIONS FEE



FESTIVE DINNER BUFFET

MINIMUM ORDER OF 30 GUESTS

Choice of 3 Salads

Heritage Greens

GLUTEN FREE, VEGAN

Compressed spiced BC pear, radish, carrot ribbons, shaved fennel, white balsamic vinaigrette

Fig & Porchetta Salad

Crumbled blue cheese, port marinated figs, roasted garlic sherry vinaigrette

Ancient Grain Salad

GLUTEN FREE, VEGAN

Butternut squash, quince, quinoa, toasted pumpkin seeds, winter greens and radicchio, verjus vinaigrette

Roasted Beet & Arugula Salad

GLUTEN FREE, VEGETARIAN

Whipped boursin, candied nuts, white balsamic vinaigrette

Choice of 2 Accompaniments

INCLUDED WITH BUFFET

Fresh Baked Bread

Roasted BC Heirloom Carrots

GLUTEN FREE, VEGETARIAN

Braised cippolini onion, raisin vinaigrette

Roasted Brussels Sprouts

GLUTEN FREE

Okanagan Valley sprouts, prosciutto cracklings, shaved parmesan, sundried tomatoes, fresh herbs

Buttermilk Whipped Potato

GLUTEN FREE, VEGETARIAN

Yukon Gold potatoes, fresh chives

Yukon Gold Potato Pavé

GLUTEN FREE, VEGETARIAN

Fraser Valley potatoes, boursin cream, parmesan

Warm Broccolini

VEGETARIAN

Smoked cheddar sauce, herb toasted bread crumbs

Entrées

INCLUDED WITH BUFFET

Rosstown Farms Turkey

Sous vide turkey breast, cranberry & orange chutney, traditional stuffing, turkey gravy

Maple Glazed Island Ham

GLUTEN FREE, DAIRY FREE

Hertel Meats smoked ham, slow roasted with maple glaze, fig & apple chutney, charred kale, house made mustard

Vegan Entrée Substitution

INDIVIDUAL PORTION, MUST ORDER IN ADVANCE

Lentil Wellington

VEGAN

Roasted mushrooms, sautéed spinach, caramelized onion, parsnip purée

Festive Sweets

INCLUDED WITH BUFFET

Pumpkin pie with eggnog mousse, festive chocolate bark, chocolate truffles, caramel pecan tart, house made shortbread, florentines

ADD AN ADDITIONAL SALAD

ADD AN ADDITIONAL ACCOMPANIMENT

BUFFET ADD-ONS

MINIMUM ORDER OF 30 GUESTS

Entrées

Ocean Wise BC Salmon

GLUTEN FREE

Shallot soubise, butter braised radish, confit red onions

Haida Gwaii Halibut

GLUTEN FREE

Sidestripe shrimp, Salt Spring Island mussels and clams, Hertel Meats bacon cream sauce, Saanich Peninsula potatoes, fried leeks

Alberta 'AAA' Sirloin Steak

GLUTEN FREE, DAIRY FREE

Herb brushed, chimichurri, red wine demi-glace

Porchetta Carvery *

GLUTEN FREE, DAIRY FREE

Slow roasted fennel, garlic & herbs, hand rolled & tied, salsa verde

Lamb Shoulder Canneloni

GLUTEN FREE, DAIRY FREE

Ricotta, locally foraged mushrooms, spring peas, baby arugula, shaved Piave

Hasselback Squash

GLUTEN FREE, VEGAN

Butternut squash, chili maple glaze

Turkey Ballotine Carvery *

GLUTEN FREE, DAIRY FREE

Boneless turkey leg, tourtière sausage stuffed and prosciutto wrapped

Prime Rib Carvery *

GLUTEN FREE, DAIRY FREE

Alberta 'AAA' prime rib, herb & Dijon rub, horseradish, Dijon, pan jus

Crown Roast of Pork Carvery *

GLUTEN FREE, DAIRY FREE

Sausage & apricot stuffing

Desserts

Fresh Sliced Fruit

GLUTEN FREE, VEGAN

Selection of melons, pineapple, grapes and fresh berries

Dessert Grazing Board

VEGETARIAN

Sugar Sugar – An eye catching, show stopping display of house made 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

Single board (125 pieces)

Double board (250 pieces)

Chocolate Truffles

GLUTEN FREE, VEGETARIAN

An ever changing assortment of creative and classic flavours

(MINIMUM 3 DOZEN)

Maple Butter Fudge

GLUTEN FREE, VEGETARIAN

House made confection of pure maple syrup and full fat butter

(MINIMUM 3 DOZEN)

Traditional Mince Meat Tarts

Buttery pastry, brandied minced fruit, citrus peel, beef tallow

(MINIMUM 3 DOZEN)