



# PLATED

PENDRAY INN & TEA HOUSE

Your Vision, Artfully Catered

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2024

# 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  
21 DAYS NOTICE REQUIRED FOR THE PLATED DINNER SELECTIONS

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

## SELECT ONE STARTER:

**Roasted Butternut Squash Soup** GF/PB  
Spiced pumpkin seeds, caramelized pear

**White Bean & Mushroom Soup** GF/V  
Truffle oil, roasted garlic, chive blossoms

**Raw Salad** GF/PB  
TOPSOIL urban farmed mixed greens, carrot, cucumber, fennel, Sun Wing tomatoes, radish, olive dust, white balsamic vinaigrette

**Roasted Beet Salad** GF/V  
Island beets, whipped ricotta, pomegranate, spiced hazelnuts, halloumi 'croutons', TOPSOIL 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  
Avocado mousse, cucumber, daikon, prawn cracker, tatsoi, sesame vinaigrette ..... **add \$5**

**Harvest Gnocchi** v  
House made gnocchi, locally foraged mushrooms, broccoli pesto, tomato petals, crispy shallots, pine nuts

**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

**Demi Cured Salmon**  
Grilled oyster mushrooms, Sun Wing tomatoes, fennel, snap peas, black garlic, saffron broth. .... **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

Hasselback potato, pancetta vierge, patty pan squash, tomato fondue, herb salad . . . . . **\$92**

### Wild BC Salmon GF/DF

Olive oil mashed potatoes, baby green beans, romesco, herb oil, olive crumble. . . . . **\$73**

### North Pacific Sablefish GF

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

### Giant Pacific Scallop GF/DF

French lentil cassoulet, double smoked Hertel Meats bacon, baby zucchini, spinach, tomato broth . . . . . **\$78**

### Rosstown Farms Chicken GF

Yukon Gold potato and carrot pavé, celeriac purée, locally foraged mushrooms, asparagus, hunter jus . . . . . **\$68**

### Berryman Farms Pork GF

Local Island pork three ways: roasted tenderloin, chorizo spinach ragout, crispy pork belly, sweet potato smoked cheddar pavé, roasted bell peppers, sherry pan jus . . . . . **\$68**

### Brome Lake Duck Breast

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

### Peace Country Lamb

Duo of lamb featuring olive oil confit shoulder, double chop, Manchego bread pudding, blistered carrots, king oyster mushrooms, natural jus. . . . . **\$80**

### Alberta 'AAA' Beef Short Rib GF

Bourbon demi-glace, white bean purée, creamy polenta, Peninsula corn and summer squash succotash. . . . . **\$70**

### Alberta 'AAA' Beef Ribeye GF

14 oz, truffled fondant potatoes, locally foraged mushrooms, asparagus, roasted garlic, herb demi-glace . . . . . **\$120**

## Plant Based

### Sweet Potato Ravioli PB

House made ravioli, celeriac purée, basil pesto, asparagus, summer squash, toasted pine nuts, crispy kale. . . . . **\$70**

### Cauliflower Gnocchi GF/PB

Basil pesto, stewed Sun Wing tomato bruschetta, asparagus tips . . . . . **\$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

FINAL GUEST COUNT, SEATING CHART AND MEAL SELECTION PER GUEST ARE DUE 21 DAYS PRIOR TO EVENT,  
ALONG WITH ANY GUEST ALLERGIES

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

## SELECT ONE DESSERT:

### Chocolate Crèmeux v

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

### Coconut Panna Cotta GF/PB

Aerated 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

### Warm Chocolate Brownie GF/PB

Caramel, coconut-cashew ice cream, candied pecans, chocolate fondue, macerated Gobind Farms strawberries

### Stone Fruit Tart v

Lemon verbena poached peaches, spiced pastry cream, hazelnut granola, stewed plums

## 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.

