



FOOD STATIONS

PENDRAY INN & TEA HOUSE

Your Vision, Artfully Catered

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2025

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 WITH A MINIMUM OF 50 GUESTS

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

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 and delicate flavour, served with mignonette, citrus, tabasco

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

Alberta 'AAA' Beef Carvery GF/DF

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

Choice of:

Sirloin **\$15 per person**
Striploin **\$17 per person**
Prime Rib **\$26 per person**

Primo Pasta Bar

3 oz portion of pasta with your choice of toppings

Ricotta Tortellini **\$14 per person**
Brown Butter Gnocchi GF **\$14 per person**

Choose three flavours:

Eggplant Marinara GF/PB

Slow roasted Sun Wing tomatoes, stewed eggplant

Classic Beef Bolognese GF

Grana Padano, baby arugula

Forest Mushroom Ragout GF/V

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

Chorizo Ragout GF/DF

Slow cooked chorizo with roasted tomato & onion, garlic, herbs

Brisket Bao Buns DF

Wok steamed bao buns filled with house smoked brisket, pickled vegetable slaw, bao sauce, sweetened soy-ginger reduction

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

'Soul Food' Martinis

Decadent comfort food with your choice of toppings

Garlic Whipped Potato **\$14 per person**
Grana Padano Risotto **\$15 per person**

Choose three flavours:

Butter Chicken GF

Rosstown Farms chicken stewed in aromatic spices & coconut milk

Alberta 'AAA' Beef Short Rib GF

Slow cooked, served in a reduced broth

Forest Mushroom Ragout GF/V

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

Ocean Wise Shrimp GF

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

Yucatan Taco Bar

Toasted flour tortillas, Sun Wing tomato lime-tequila salsa, queso fresco, guajillo pepper aioli, pickled red onion

Choose two fillings:

Fried Ling Cod
Chorizo Ragout
Adobo Pulled Chicken
Short Rib Con Carne
Salt Spring Island Tofu v
Spicy Jackfruit Ragout v

2 tacos per person **\$14 per person**

Build Your Own Slider Bar

Brioche sliders accompanied with tomato, bacon, cheddar, roasted garlic aioli, balsamic caramelized onion, pickles

Choice of:

Beef Patty
Pork Patty
Beyond Meat Patty
..... **\$17 per person**



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.

