

# FOOD STATIONS

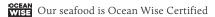
### PENDRAY INN & TEA HOUSE

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



## FOOD STATIONS

GF	GLUTEN FREE
DF	DA1RY FREE
V	VEGETARIAN
РВ	PLANT-BASED



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 <b>\$26 per person</b>

#### Primo Pasta Bar

3 oz portion of pasta with your choice of toppings

Ricotta Tortellini\$14 per perso	n
Brown Butter Gnocchi GF\$14 per perso	n

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 pers	on
Grana Padano Risotto\$15 per pers	on

Choose three flavours:

Butter Chicken GF Rossdown 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.

