



# FAMILY STYLE

PENDRAY INN & TEA HOUSE

Your Vision, Artfully Catered

250.544.0200 [events@trufflescatering.net](mailto:events@trufflescatering.net) [trufflescatering.net](http://trufflescatering.net)

2024

# FAMILY STYLE

GF ..... GLUTEN FREE  
DF ..... DAIRY FREE  
V ..... VEGETARIAN  
PB ..... PLANT-BASED

**OCEAN WISE** Our seafood is Ocean Wise Certified



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**\$77 per guest**

MENUS ARE BASED ON A MINIMUM OF 50 GUESTS, A SURCHARGE WILL APPLY FOR LOWER GUEST COUNTS

PRICES ARE SUBJECT TO TAXES AND 18% OPERATIONS FEE

## SELECT TWO SALADS:

### Gathered Greens GF/PB

TOPSOIL urban farmed mixed greens, cucumber ribbons, fennel, compressed green apple, toasted pumpkin seeds, radish, caramelized citrus vinaigrette

### Watermelon Salad GF

Romaine, grilled cucumber, bell peppers, pea shoots, sesame, cilantro, fish sauce, lime

### Sun Wing Tomatoes & Baby Mozzarella GF/V

Heirloom and gem varieties, fresh basil, balsamic reduction, extra virgin olive oil, sea salt

### Tricolore Fusilli Salad V

Broccoli, confit garlic pesto, roasted bell peppers, fresh lemon, Grana Padano

### Quinoa Tabbouleh GF/PB

Bell peppers, Sun Wing tomatoes, red onion, cucumber, parsley, garlic vinaigrette

### Hearts of Romaine

Crisp chopped romaine, Parmigiano Reggiano, pork cracklings, buttered croutons, roasted garlic Caesar dressing

### Super Green Soba Noodles V

Wilted spinach, green onion, broccoli, bell peppers, peanuts, goma dressing

## Local Seasonal Flavours

### Peninsula Fig Salad GF/V

Honey chilli mascarpone, frisée, TOPSOIL urban farmed mixed greens, candied pistachio, caramelized citrus vinaigrette

(SEASONALLY AVAILABLE AUGUST-SEPTEMBER)

### Vancouver Island Asparagus V

Cured egg yolk, garlic crumb, Parmigiano Reggiano, nori, confit Sun Wing tomatoes, arugula

(SEASONALLY AVAILABLE MAY-JUNE)

### White Bean & Leek Salad GF/PB

Local string beans, cannellini beans, edamame, braised leeks, spinach, crispy onions, cashew vinaigrette

(SEASONALLY AVAILABLE MAY-AUGUST)

## SELECT THREE ACCOMPANIMENTS:

### Warm Seasonal Vegetables GF/PB

Local seasonal vegetables, roasted garlic, fresh thyme

### Sticky Rice Cakes GF/PB

Pan seared, ginger scallion confit, sesame roasted mushrooms

### Heirloom Carrots GF/PB

Oven roasted with crispy chickpeas, confit garlic hummus, charred kale, raisin vinaigrette, served at room temperature

### Chargrilled Vegetables GF/PB

Summer squash, bell peppers, asparagus, balsamic eggplant and mushrooms, oven dried Sun Wing tomatoes, all harvested locally when available, served at room temperature

### Yukon Gold Pavé GF/V

BC fresh potatoes, thyme, heavy cream, Grana Padano

### Tagliatelle v

Fresh made pasta, roasted Sun Wing tomatoes, torn basil, Fior di latte

### Chargrilled Broccolini PB

Compressed green apple, almond dukkah, pearl onions, fennel, sweet soy dressing, served at room temperature

### 'Buffalo' Cauliflower Hash GF/V

Piquant cream cheese sauce, scallions

### Olive Oil Mashed Potatoes GF/PB

BC Yukon Gold potatoes, roasted garlic, Provençal herbs, sea salt

### Gnocchi v

Peninsula corn, locally foraged mushrooms, grilled kale, summer herbs, Grana Padano

## Local Seasonal Flavours

### Blistered String Beans GF/PB

Szechuan glaze, peanuts

(SEASONALLY AVAILABLE MAY-AUGUST)

### Roasted Baby Beets GF/V

Island beets, whipped ricotta, pomegranate seeds, spiced hazelnuts, halloumi 'croutons', TOPSOIL urban farmed mixed greens, fennel, shallot vinaigrette

(SEASONALLY AVAILABLE JUNE-NOVEMBER)

## SELECT TWO ENTRÉES:

### Chicken Bruschetta GF/DF

Rosstown Farms free run chicken, grilled with stewed Sun Wing cherry tomato bruschetta, kale crisps

### Wild BC Salmon GF/DF

Lemon caper vierge, spring onion confit, fresh herbs

### Haida Gwaii Halibut GF/DF

Pan seared with charred Sung Wing tomatoes, olives, capers, herbs, crispy garlic . . . . . **add \$3 per person**

### Haida Gwaii Sablefish & Scallops GF

Charred bell pepper confit, summer herbs, preserved lemon . . . . . **add \$5 per person**

### Alberta 'AAA' Beef Short Rib GF/DF

BBQ glaze and bourbon demi, grilled red onions, crispy shoestring potatoes

### Alberta 'AAA' Sirloin Steak GF/DF

Roasted locally foraged mushrooms, thyme, sautéed onions, red wine jus

### Berryman Farms Pork Belly GF/DF

Local Island pork, hoisin shallot sauce, green onion, sesame choy

### Lamb Shoulder Cannelloni

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

## Local Seasonal Flavours

### Rosstown Farms Chicken Breast GF

Free run chicken, locally foraged mushrooms, spring onion purée, confit garlic, fennel-herb salad

(SEASONALLY AVAILABLE AUGUST-OCTOBER)

### Ocean Wise BC Spring Salmon GF

Soubise sauce, butter braised radish, watercress-herb salad

(SEASONALLY AVAILABLE APRIL-OCTOBER)

# SOMETHING SWEET:

## Family Style Desserts

### Dessert Grazing Board v

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 made marshmallows, mini cupcakes, decorated macarons, assorted tartelettes, our signature chocolate truffles and so much more

Single board (125 pieces) ..... **\$435**

Double board (250 pieces) ..... **\$810**

### Chocolate Truffles GF/V

Flavours may include: Dark chocolate & orange, chai latte, Earl Grey, milk chocolate & caramelized white chocolate, chili lime and more ..... **\$.4 per person**

### Fresh Sliced Fruit GF/PB

Selection of melons, pineapple, grapes and Saanich Peninsula berries (when in season) .... **\$.4 per person**

### Pâtisserie v

Madeleines, palmiers, macarons, éclairs, petits gâteaux, chocolate dipped strawberries ..... **\$.4 per person**

## Cake Cutting

We offer the following cake cutting services:

Cut and displayed for guests to help themselves ..... **\$4 per person**

Cut and served to guests at their seats ..... **\$5.5 per person**

(PRICING INCLUDES PLATEWARE AND CUTLERY)

## Single Serving Desserts

### Chocolate Crémeux v

Rich, silky, decadent chocolate pâté, white chocolate cream, almond praline, house made banana gelato ..... **\$8**

### Coconut Panna Cotta GF/PB

Aerated passion fruit, almond milk, Gobind Farms berries, caramel-pistachio popcorn ..... **\$8**

### Honey Citrus Cheesecake v

Honeycomb, lemon mousse, candied orange zest, carbonated citrus salad, caramelized white chocolate crumb ..... **\$8**

### Warm Chocolate Brownie GF/V

Caramel, coconut-cashew ice cream, candied pecans, chocolate fondue, macerated Gobind Farms strawberries ..... **\$8**

### Stone Fruit Tart v

Lemon verbena poached peaches, spiced pastry cream, hazelnut granola, stewed plums ..... **\$8**

## Local Seasonal Flavours

### Taste of Summer Pavlova GF/V

Lemon curd, fresh Gobind Farms berries, kiwi coulis, candied rhubarb ribbons ..... **\$8**  
(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 ..... **\$8**  
(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.

